



🔥 - items prepared on our natural wood fired grill

SHAREABLES

Walleye Cakes

lemon caper aioli, pickled cabbage, lemon, greens 18

Silos Nachos

Colby Jack, salsa verde, pico de gallo, cilantro, seasoned sour cream, choice of birria pork, grilled chicken, or black beans 18
additional meat or beans +4

Steak Bites 🔥 GFA

8oz grilled sirloin bites, Peppercorn cream sauce 18

Calamari

garlic marinara, marinated tomatoes, parmesan, fresh basil 18

Fresh Mussels GFA

Romesco sauce, white wine, butter, toasted hazelnuts, cilantro, crostini 20

Bavarian Pretzel Sticks VG

four pretzels, beer cheese sauce 16

State Fair Cheese Curds

beer battered cheese curds, jalapeno raspberry or tomato garlic sauce 16

Smoked Salmon Platter GFA

herb cream cheese, pickled onions, house pickles, beets, capers, hard boiled eggs, crostini 20

Silos Classic Wings GF

house thirteen spice dry rub 18

Grilled Pinsa Bread 🔥 V

Roman focaccia, olive oil, balsamic 11

North Woods Forager Flatbread VG

pesto, roasted wild mushrooms, grilled scallions, mozzarella, parmesan, arugula, balsamic glaze 18

Margherita Flatbread VG

heirloom tomatoes, olive oil, basil, balsamic glaze, fresh mozzarella 17

Pepperoni Flatbread

pepperoni, peppadew peppers, tomato garlic sauce, arugula, fresh mozzarella 18

Spicy Italian Flatbread

Italian sausage, pepperoni, peppadew peppers, tomato garlic sauce, fresh mozzarella, hot honey 19

SOUPS & SALADS

add chopped bacon 3, grilled chicken 7, sirloin skewer 8, shrimp skewer 10, smoked salmon 11, grilled salmon fillet 11

Chicken Wild Rice Soup

bowl 7 cup 5

Butternut Squash Soup

bowl 7 cup 5

Soup of the Day

bowl 7 cup 5

Caesar GFA

crisp romaine, shaved parmesan, garlic croutons, Caesar dressing 12

Farmer's GF VG VA

artisan greens, cucumbers, shaved carrots, cherry tomatoes, radish, choice of dressing (*balsamic vinaigrette, ranch, blue cheese, thousand island, French, Italian, Caesar*) 12

HANDHELDS

all handhelds served with your choice of french fries or kettle chips. add a signature burger patty for 5 substitute fresh fruit, side salad, onion rings, sweet potato fries or impossible patty for 3

Smoked Brisket Grilled Cheese

house smoked brisket, caramelized onion, arugula, white cheddar cheese, tomato fondue, sourdough 19

Spicy Fried Chicken Sandwich GFA

southern breading, local hot honey, cabbage slaw, house pickles, aioli, brioche bun 17 *grilled option available*

Walleye Tacos

breaded walleye strips, pico de gallo, lettuce, chipotle aioli, flour tortillas 16

Cranberry Wild Rice Blt

applewood smoked bacon, artisan greens, tomato, cranberry aioli, cranberry wild rice bread 16

Wagyu Beef Steak Sandwich 🔥

shaved wagyu, caramelized onion, arugula, chipotle beer cheese sauce, hoagie 21

Classic Reuben

house corned beef, sauerkraut, gruyere, house pickles, thousand island dressing, caraway rye 18

Bacon Cheese Burger 🔥 GFA

Midwestern Black Angus, applewood smoked bacon, pepper jack cheese, sautéed onion, bibb lettuce, tomatoes, chipotle aioli, brioche bun 18

Mushroom Swiss Burger 🔥 GFA

Midwestern Black Angus, Swiss cheese, roasted wild mushrooms, sautéed onion, garlic chive sour cream, brioche bun 18

Silos Brisket Burger 🔥 GFA

Midwestern Black Angus Patty, spicy-honey BBQ brisket, white cheddar, crispy onion, house pickles, brioche bun 18

Vegan Impossible Burger GF V

Impossible patty, bibb lettuce, tomato, pickled onion, house pickles, gluten free bun 17



DINNER ENTREES AVAILABLE AFTER 4PM

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each selection comes with your choice of two of our signature sides. add a small farmer's or caesar salad for 5

Tenderloin Filet Mignon 🔥 *GFA*
8oz, wood fire grilled, garlic herb butter 60

 **Center Cut Ribeye** 🔥 *GFA*
14oz, garlic herb butter 54

Top Sirloin 🔥 *GFA*
10oz, center cut, garlic herb butter 42

Meatloaf
classic Silos style meatloaf, bourbon ketchup 28

Norwegian Salmon 🔥 *GFA*
8oz, bourbon mustard glaze, grilled lemon 36

Grilled Shrimp Scampi Skewer 🔥 *GF*
6 Garlic shrimp, sweet chili glaze, lemon, parsley 32

 **Parmesan Walleye**
pan fried parmesan panko crusted walleye fillet, butter, lemon, thyme 36

Classic Bolognese
traditional pork & beef bolognese, pappardelle, parmesan, crostini 24

Chicken Parmesan Linguini
breaded chicken breast, marinara, mozzarella, basil 28

Bay Scallop Linguini
seared bay scallops, parmesan cream, fresh peas, lemon, black pepper 34

Wild Mushroom Risotto *GF VG*
creamy arborio rice, basil pesto, wild mushrooms, arugula, parmesan 28

 **Seafood Pasta**
mussels, scallop, shrimp, garlic tomato, parmesan, basil, cavatappi 36

ENHANCEMENTS

Roasted Wild Mushrooms 🔥 *GF* 5
Caramelized Onions *GF* 3
Bearnaise Sauce *GF* 3
Shrimp Skewer (3pc) 🔥 *GF* 10

Sirloin Skewer 🔥 *GF* 8
Chicken Breast 🔥 *GF* 7
Smoked Salmon *GF* 11
Salmon Fillet 🔥 *GF* 11

SIDES

Rainbow Glazed Carrots <i>GF</i>	Garlic Mashed Potatoes <i>GF</i>	French Fries <i>GF</i>
Lemon Garlic Green Beans <i>GF</i>	Cheesy Hashbrowns <i>GF</i>	Sweet Potato Fries <i>GF</i>
Wild Rice <i>GF</i>	Truffle Fried Potatoes <i>GF</i>	Onion Rings

DESSERTS

NY Style Turtle Cheesecake 12
Flourless Chocolate Torte *GF* 8
a la mode 2
add candied pecans 2
Rustic Inn Café Pie 8/slice
seasonal selection
a la mode 2

Warm Chocolate Brownie Sundae 14
chocolate chunk brownie, vanilla ice cream, chocolate drizzle, caramel, candied pecans, whipped cream
Scoop of Vanilla Ice Cream 2

GF = Gluten Friendly GFA = Gluten Free Available VG = Vegetarian V = Vegan VA = Vegan Available  = Signature item 🔥 = Prepared on our Natural Wood Fired Grill
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An automatic 20% gratuity is added to tables of eight or more people, with customer approval. ©PERFORMANCE FOODSERVICE 10/25