



WELCOME TO SILOS

SILOS

RESTAURANT at PIER·B

STARTERS

CHEESE CURDS ^V \$11
Served with jalapeño raspberry dipping sauce.

STEAK BITES ^{gf} \$14
Sautéed with shallots and garlic. Served with bleu cheese fondue and garlic crostinis.

SMOKED SALMON PLATTER \$16
Honey smoked salmon, trio of artisan cheeses, herbed cream cheese, garlic crostinis and assorted crackers.

SILOS WINGS \$13
Fried chicken wings tossed in your choice of buffalo, bourbon BBQ, 13 spice, or mango habanero sauce. Served with carrots, celery, and bleu cheese dressing.

WALLEYE TOTS \$12
Lightly fried walleye tater tots served with lemon dill aioli and lemon arugula.

CALAMARI FRIES \$14
Buttermilk marinated calamari, quickly fried and tossed with a parmesan gremolata.

PESTO FLATBREAD \$10
Flatbread topped with pesto sauce, roasted tomatoes, artichokes, red onion, spinach, and feta cheese.

SILOS FLATBREAD \$10
Flatbread topped with red sauce, italian sausage, roasted red peppers, mixed olives, and mozzarella cheese.

SILOS NACHOS \$13
Blue corn tortillas with your choice of carnita pork or spiced chicken and topped with melted colby jack cheese. Served with pico de gallo, salsa verde, and seasoned sour cream.

SOUP AND SALADS

Add grilled chicken breast \$3, smoked salmon \$4, grilled sirloin steak \$6, or pan roasted salmon \$8.

FARMERS ^{gf} ^V ^V \$11
Artisan greens, carrots, watermelon radish, tomatoes, and cucumber.

CAESAR \$10
Romaine, shredded parmesan, and garlic croutons. Served with parmesan Caesar dressing.

WINTER ANCIENT GRAIN ^V \$12
Spinach, wheat berries, farro, quinoa, and goat cheese. Served with lingonberry vinaigrette.

SQUASH AND ARUGULA ^{gf} ^V \$12
Baby arugula, roasted butternut squash, bleu cheese crumbles, and candied pecans. Served with maple vinaigrette.

SOUP, SALAD, BREAD \$10
Your choice of small Farmers or Caesar salad, toasted cranberry wild rice bread, and a cup of homemade soup.

FRENCH ONION \$5/\$7

CHEF'S SELECTION OF THE DAY \$5/\$7

HANDHELDS

All handhelds served with your choice of fries or kettle chips.

Substitute fresh fruit, salad, onion rings, or sweet potato fries \$3. Substitute gluten free roll \$1.

FRIED CHICKEN SANDWICH \$13
Crispy fried, double battered chicken thigh on a toasted brioche bun. Topped with jalapeño tzatziki, feta cheese, and cucumber red onion salad.

ROASTED TURKEY \$14
Shaved turkey breast on toasted sourdough bread with roasted red peppers, baby arugula, and pimento cheese spread.

GRILLED VEGETABLE AND ARUGULA ^V \$13
Butternut squash, marinated red beets, roasted cauliflower puree, baby arugula, and goat cheese on grilled ciabatta.

WALLEYE TACOS \$12
Panko breaded walleye, lightly fried. Served on flour tortillas topped with shaved lettuce, pico de gallo, and chipotle aioli.

CHICAGO ITALIAN BEEF SANDWICH \$15
Thinly sliced beef on a Vienna roll with provolone cheese. Served with spiced garlic jus and house made giardiniera.

^{gf} Gluten free

^V Vegetarian

^V Vegan

WOOD-FIRED BURGERS

A half-pound burger served on a toasted brioche bun. Served with your choice of fries or kettle chips.
Substitute fresh fruit, salad, onion rings, or sweet potato fries \$3. Substitute bison patty \$3. Substitute gluten free bun \$1.

SILOS SIGNATURE	\$14	BLACK AND BLUE BURGER	\$14
Applewood smoked bacon, marinated tomatoes, house pickles, bibb lettuce, and white cheddar cheese.		Applewood smoked bacon, garlic aioli, and melted bleu cheese.	
THE FRENCH ONION BURGER	\$14	BISON BURGER	\$17
Fried onions, chive sour cream, and white cheddar cheese topped with kettle chips.		Balsamic onions, marinated tomatoes, baby arugula, and gouda cheese.	
BACON CHEESE BURGER	\$14	LAMB BURGER	\$15
Applewood smoked bacon, fried onions, bibb lettuce, marinated tomatoes, chipotle aioli, and pepperjack cheese.		Cucumber red onion salad, jalapeno tzatziki, and feta cheese.	

ENTRÉES

(Available after 4 p.m.)

Add sautéed mushrooms, caramelized onions, or bleu cheese steak cap for \$3.

RIBEYE ^{gf}	\$34	WALLEYE	\$28
A 12 oz. wood-fired ribeye topped with truffle herb butter. Served with roasted fingerling potatoes, and seasonal vegetables.		Pan-fried, ritz cracker breaded walleye with herb and tomato chutney. Served with wild rice, ancient grain pilaf, and seasonal vegetables.	
CENTER CUT TENDERLOIN ^{gf}	\$35	SPAGHETTI CARBONARA	\$18
An 8 oz. wood-fired tenderloin topped with truffle herb butter and red wine demi glace. Served with garlic whipped potatoes and seasonal vegetables.		Spaghetti pasta with applewood smoked bacon, caramelized onions, peas, egg cream sauce, and shaved parmesan.	
SIRLOIN ^{gf}	\$28	SALMON	\$24
A 10 oz. wood-fired sirloin topped with truffle herb butter. Served with roasted fingerling potatoes and seasonal vegetables.		Pan-roasted, herb and garlic marinated salmon. Topped with lemon herb sauce. Served with wild rice, ancient grain pilaf, and seasonal vegetables.	
CHICAGO STYLE PORK CHOP ^{gf}	\$25	SCALLOPS ^{gf}	\$32
A 12 oz. wood-fired pork chop with a spice rub, topped with lemon herb sauce and pickled red onions. Served with garlic whipped potatoes and seasonal vegetables.		Pan-seared scallops. Served with butternut squash risotto, herb butter, and seasonal vegetables.	
WILD MUSHROOM CHICKEN AND GRAINS	\$21	SWEDISH MEATBALLS	\$21
Wood-fired, herb and spice marinated chicken. Served with farro risotto, goat cheese, wild mushrooms, and baby arugula.		House-blend meatballs tossed with a Swedish cream sauce and lingonberries. Served with garlic whipped potatoes and seasonal vegetables.	
STROGANOFF	\$19	STUFFED ACORN SQUASH ^{V V}	\$18
Slow-braised shortribs with wild mushrooms, caramelized onions, egg noodles, and rich herb cream sauce.		Brown sugar and maple roasted squash with a quinoa and wild rice stuffing. Served with cranberries, wild mushrooms, and seasonal vegetables.	
BONELESS BRAISED SHORTRIBS	\$22	WILD RICE HASH ^{V V}	\$16
Slow-braised shortribs topped with red wine demi-glace and herb gremolata. Served with garlic whipped potatoes and seasonal vegetables.		Wild rice and ancient grains, butternut squash, roasted sweet potatoes, and arugula.	

KIDS

\$6 Includes fruit and choice of milk, juice or soda. 12 and under.

CHICKEN TENDERS	CHEESE OR PEPPERONI PIZZA
MACARONI AND CHEESE	GRILLED CHEESE
PEANUT BUTTER AND JELLY	JR. CHEESEBURGER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.