



WELCOME TO SILOS

STARTERS

CHEESE CURDS V	\$11	MARGHERITA FLATBREAD V	\$12
Served with jalapeño raspberry dipping sauce and cilantro.		Cherry tomatoes, fresh mozzarella, basil, and extra virgin olive oil.	
FRIED CALAMARI	\$14	PEPPERONI FLATBREAD	\$12
Served with chipotle honey and pickled ginger.		Tomato garlic sauce, pepperoni, red peppers, and fresh mozzarella.	
SMOKED SALMON PLATTER	\$16	GREEK FLATBREAD	\$11
Honey smoked salmon, trio of artisan cheeses, herbed cream cheese, garlic crostinis, and assorted crackers.		Basil pesto, artichokes, roasted red peppers, scallions, and feta.	
SILOS WINGS	\$14	STEAK BITES	\$15
Fried chicken wings tossed in your choice of buffalo, bourbon BBQ, 13 spice, spicy garlic, or mango habanero sauce. Served with carrots, celery, and bleu cheese dressing.		Hand cut sirloin, sautéed peppers and onions, served with beer cheese sauce.	
SILOS NACHOS	\$13	CORN DOGS	\$12
Blue corn tortillas with your choice of carnitas pork or spiced chicken and topped with melted colby jack cheese. Served with pico de gallo, salsa verde, and seasoned sour cream.		Cornmeal battered, served with house ketchup and honey mustard.	
WALLEYE CAKES	\$15	BAVARIAN PRETZEL V	\$11
Three hand-pattied cakes, pan fried and served with mustard aioli and lemon arugula.		Oven baked, served with honey mustard and beer cheese sauce.	

SOUP AND SALADS

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

FARMERS gf V	\$11	WATERMELON SALAD gf V	\$12
Artisan greens, carrots, watermelon radish, tomatoes, and cucumber, with your choice of dressing.		Arugula, watermelon, red onions, feta cheese, and balsamic honey vinaigrette.	
CAESAR	\$10	SOUP, SALAD, BREAD	\$10
Romaine, shredded parmesan, and garlic croutons. Served with parmesan Caesar dressing.		Your choice of small Farmers or Caesar salad, toasted cranberry wild rice bread, and a cup of homemade soup.	
DOUBLE BLEU V	\$12	FRENCH ONION	\$5/\$7
Baby spinach, carrots, blueberries, bleu cheese, candied almonds, and maple vinaigrette.		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.

SILOS BLT	\$14	WALLEYE TACOS	\$13
Applewood smoked bacon, bibb lettuce, tomatoes, and garlic aioli on toasted cranberry wild rice bread.		Panko breaded walleye, lightly fried. Served on flour tortillas topped with shaved lettuce, pico de gallo, and chipotle aioli.	
CHICAGO BEEF	\$15	WALLEYE SANDWICH	\$15
Sliced rib-eye, spiced garlic jus, giardiniera, and provolone cheese on a Vienna roll.		Shore lunch breaded walleye, bibb lettuce, red onions, tomatoes, and garlic aioli on a ciabatta hoagie.	
GRILLED CHICKEN SANDWICH	\$14	SMOKED SALMON WRAP	\$15
Herb marinated and wood-fired, with cabbage slaw, and spicy avocado spread on a brioche bun.		Pulled smoked salmon, herbed cream cheese, roasted red peppers, and artisan greens in a tomato basil wrap.	
CALIFORNIA CLUB	\$14	PORTOBELLO CIABATTA V	\$13
Thinly sliced turkey, applewood smoked bacon, bibb lettuce, tomatoes, avocado, and garlic aioli on sourdough.		Pan roasted portobello, arugula, roasted red pepper hummus, and halloumi cheese on a ciabatta hoagie.	



Cooked over a wood fire using local mesquite, hickory, and apple wood.

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. Chicken breast or veggie burger patty \$1. Substitute gluten free bun \$1.

SILOS SIGNATURE \$14
Applewood smoked bacon, tomatoes, house pickles, bibb lettuce, and white cheddar cheese.

MUSHROOM SWISS BURGER \$14
Grilled mushrooms, caramelized onions, garlic and chive sour cream, and swiss and gruyere cheese.

BACON CHEESE BURGER \$14
Applewood smoked bacon, fried onions, bibb lettuce, tomatoes, chipotle aioli, and pepperjack cheese.

VEGGIE WILD RICE BURGER \$13
Minnesota wild rice patty, pan roasted, cabbage slaw, spicy avocado spread, and arugula on a brioche bun.

GERMAN SAUSAGE \$14
Sausage and beef blend, wood-fired, caramelized onions, white cheddar cheese, and whole grain mustard on a brioche bun.

OFF THE FIRE

(Available after 4 pm)

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

RIB-EYE \$34
A 12 oz. wood-fired rib-eye topped with truffle herb butter. Served with garlic whipped potatoes and seasonal vegetables.

CENTER CUT TENDERLOIN \$38
An 8 oz. wood-fired tenderloin topped with truffle herb butter. Served with garlic whipped potatoes and seasonal vegetables.

SIRLOIN \$28
A 10 oz. wood-fired sirloin topped with truffle herb butter. Served with roasted fingerling potatoes and seasonal vegetables.

ATLANTIC SALMON \$26
An 8 oz. wood-fired fresh salmon fillet with tomato onion chutney, wild rice pilaf, and seasonal vegetables.

LEMON CHICKEN \$22
Two marinated chicken breasts, wood-fired and topped with lemon-herb sauce, served with quinoa tabbouleh, and seasonal vegetables.

CAULIFLOWER STEAK \$21
Spice and garlic marinated cauliflower steak, wood-fired, served with wild rice pilaf and seasonal vegetables.

BAR-B-QUE RIBS \$26
St. Louis-style ribs, slow roasted, house bbq sauce, coleslaw, and pickles, served with fries.

FLASH FROM THE PAN

(Available after 4 pm)

NORTH SHORE STUFFED WALLEYE \$28
A wild rice and cranberry stuffed fillet, topped with garden herb sauce, and served with seasonal vegetables.

DRY-AGED VEAL CHOP \$38
A 10 oz. bone in, pan roasted chop, served with Minnesota mushroom risotto, and seasonal vegetables.

SUMMER SAUSAGE PASTA \$19
Spicy Italian sausage, mushrooms, and zucchini julienne, in a parmesan sauce over linguini pasta.

ROASTED CORN CARBONARA PASTA \$19
Wood-fired corn, pancetta, cherry tomatoes, and fresh basil, in a sweet corn sauce over pappardelle pasta.

PAN-ROASTED SCALLOPS \$32
Served over corn and edamame succotash, ruby rice blend and topped with truffle butter.

RATATOUILLE \$19
Roasted summer squash, eggplant, and tomatoes in a tomato garlic sauce with fresh basil, served with ruby rice blend.

STUFFED ZUCCHINI \$21
Vegetarian sausage, quinoa, red onions, fresh herbs, and wood-fired zucchini topped with parmesan cheese and served with ruby rice blend.

PORK SCHNITZEL \$26
Served with tomato onion arugula salad, German bread dumplings, and topped with whole grain mustard demi glace.

KIDS

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

CHICKEN TENDERS

MACARONI AND CHEESE

PEANUT BUTTER AND JELLY

CHEESE OR PEPPERONI PIZZA

GRILLED CHEESE

JR. CHEESE BURGER

SIDES

GARLIC WHIPPED POTATOES

BAKED FINGERLINGS

FRIES

ONION RINGS

SWEET POTATO FRIES

SEASONAL VEGETABLES

WILD RICE PILAF

QUINOA TABBOULEH

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.

Gluten free

Vegetarian

Vegan