

SILOS

RESTAURANT at PIER • B

🔥 - items prepared on our natural wood fired grill

SHAREABLES

📦 **WALLEYE CAKES**

lemon caper aioli, pickled cabbage, lemon and greens 18

SILOS NACHOS

pork carnitas, grilled chicken, or bean, Colby jack, pico de gallo, salsa verde, cilantro, seasoned sour cream 18
add meat or beans 3

STEAK BITES 🔥 GF

garlic compound butter, blue cheese fondito, crostini 18

CALAMARI

fried with sage and fresh jalapeno, tomato garlic sauce and parmesan 18

STATE FAIR CHEESE CURDS

Castle Danger cream ale battered cheese curds served with jalapeño raspberry jam or tomato garlic sauce 16

SMOKED HOT HONEY WINGS GF

traditional wings marinated in apple juice, smoked, and glazed with spicy honey 18
original 13-spice available

📦 **SMOKED SALMON PLATTER** GFA

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

PRETZELS VG

salted pretzels with beer cheese sauce 16

📦 **BEER STEAMED CLAMS**

smokey brisket ends with shallots and garlic, rosemary, horseradish, Castle Danger cream ale broth 20

📦 **GRILLED PINSA BREAD** 🔥

Roman Focaccia, olive oil, balsamic 10

NORTH WOODS FORAGER FLATBREAD VG

pesto, roasted wild mushrooms, grilled scallions, mozzarella, parmesan, arugula, truffle oil, balsamic 17

MARGHERITA FLATBREAD VG

heirloom tomatoes, olive oil, basil, balsamic glaze, fresh mozzarella 16

PEPPERONI FLATBREAD

pepperoni, peppadew peppers, tomato garlic sauce, arugula, fresh mozzarella 17

CARAMELIZED PEAR & PROSCIUTTO FLATBREAD

sautéed onions, goat cheese, arugula, balsamic glaze 17

SOUPS & SALADS

add grilled chicken breast 7, sirloin skewer 8, shrimp skewer 10, smoked salmon 10, grilled salmon fillet 10, scallop skewer 16

BUTTERNUT SQUASH SOUP

roasted butternut and brown butter, toasted squash seeds
bowl 7 cup 5

CHICKEN WILD RICE SOUP

bowl 7 cup 5

SOUP OF THE DAY

bowl 7 cup 5

📦 **ROASTED APPLE & GOAT CHEESE** VG GFA

radicchio with caramelized onion vinaigrette and spicy honey, whole roasted apple, candied pecans, goat cheese 16
add crispy prosciutto for 4

CAESAR GFA

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

FARMER'S GF VG

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

HANDHELDS

all handhelds served with your choice of french fries or kettle chips. add a signature burger patty or cup of soup 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 18

SPICY FRIED CHICKEN SANDWICH

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

SHRIMP PO'BOY

fried shrimp, lemon, pickled red onion, arugula, chipotle aioli, ciabatta 18

📦 **WALLEYE TACOS**

pico de gallo, lettuce, chipotle aioli 16

CRANBERRY WILD RICE BLT GFA

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

BLUE CHEESE STEAK SANDWICH 🔥 GFA

sautéed onion, arugula, blue cheese fondito, toasted ciabatta 21

BACON CHEESE BURGER 🔥 GFA

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

MUSHROOM SWISS BURGER 🔥 GFA

Midwestern Black Angus, Swiss cheese, truffled steak mushrooms, sautéed onions, 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 VG

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

GF = Gluten Friendly GFA = Gluten Free Available VG = Vegetarian 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.

Tables of 8 or more subject to a 20% automatic gratuity. Larger parties may be presented with one bill.

SILOS

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DINNER ENTREES AVAILABLE AFTER 4PM

🔥 - items prepared on our natural wood fired grill

OVER THE FIRE

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 54

 **CENTER CUT RIBEYE** 🔥 GFA
14oz, garlic herb butter 50

TOP SIRLOIN 🔥 GFA
10oz, center cut, garlic herb butter 38

RACK OF LAMB 🔥
8oz, mint and roasted jalapeno cherry glaze 38


COWBOY PORK CHOP 🔥 GFA
12oz, cranberry pear mustard, toasted hazelnuts 36

FROM THE WATER

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

NORWEGIAN SALMON 🔥 GFA
8oz, bourbon mustard glaze, grilled lemon 36

SEAFOOD SKEWERS 🔥 GF
garlic herb butter, lemon caper aioli
6pc scallop skewer 38
6pc shrimp 32
6pc combo 35

 **WALLEYE**
parmesan panko crusted walleye fillet,
pan fried with butter, lemon, thyme 36

ENTRÉE ENHANCEMENTS

TRUFFLED STEAK MUSHROOMS GF 5

CARAMELIZED ONIONS GF 3

BERNAISE SAUCE 3

SCALLOP SKEWER (3pc) 🔥 GF 16

SHRIMP SKEWER (3pc) 🔥 GF 10

SIRLOIN SKEWER 🔥 GF 8


CHICKEN BREAST 🔥 GF 7

SMOKED SALMON GF 10

SALMON FILLET 🔥 GF 10


FROM THE PAN

add a small farmer's or caesar salad for 5

 **SEAFOOD PASTA**
mix of clams, shrimp, and scallops with creamy
bucatini, red pepper flake, shallots, garlic, rosemary,
parmesan 34

WILD MUSHROOM RAVIOLI VG
wild mushroom ravioli, sage brown butter and
roasted butternut squash 28

CLASSIC BOLOGNESE
traditional pork & beef bolognese, pappardelle,
parmesan with crostini 23

 **MEATLOAF**
classic silos style meatloaf with bourbon ketchup 28


SIDES

Wood Fired Glazed Carrots GF
Caramelized Brussels &
Butternut Squash GF
Wild Rice GF

Garlic Mashed Potatoes GF
Cheesy Hashbrowns GF
Truffle Fried Potatoes GF

French Fries GF
Sweet Potato Fries GF
Onion Rings

DESSERTS

 **ROASTED APPLE FLAMBÉ** 16
cinnamon, amaretto, toasted almond granola,
and scoop of vanilla ice cream


NY STYLE TURTLE CHEESECAKE 12

FLOURLESS CHOCOLATE TORTE GF 8
add ice cream 2
add candied pecans 2

ROTATING RUSTIC INN CAFÉ PIES 8/slice
add ice cream 2

WARM CHOCOLATE BROWNIE SUNDAE 12
chocolate chunk brownie with vanilla ice cream,
chocolate drizzle and caramel
add candied pecans or toasted hazelnuts 2

SCOOP OF VANILLA ICE CREAM 2

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