



CULINARIA

RESTAURANT WEEK / SILO PRIME

DINNER 35

1

Baked French Onion Soup
Gruyere Cheese, Herb Crouton

Classic Caesar
Hearts of Romaine, Roasted Garlic Croutons
Parmesan Crisp

2

Blackend Gulf Redfish
Roasted Sweet Corn & Scallion Rice, Sherry Butter & Crawfish Tails

Grilled Beef Tenderloin
Boursin Whipped Potatoes, Au Poivre Sauce
(Supplement 9)

Double Cut Natural Pork Chop
Creamy Cheddar Grits, Forest Mushroom Marsala Sauce

3

Dessert
"Sweet Surprise"
Chef preparation by Jenn Riesman

ADD ONS 8

Jumbo Asparagus - Mustard Hollandaise
Roasted Brussels Sprouts - Shallots & Bacon
Creamed Spinach - Garlic & Parmesan

ADD ONS 15

Seared Sea Scallops - Citrus Beurre Blanc
Jumbo Lump Crab - Bearnaise Sauce
Jumbo Gulf Shrimp - Sautéed, Garlic Butter