



CULINARIA

RESTAURANT WEEK / SILO PRIME

DINNER 55

Wine Pairing 20.

1

CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Grain Mustard Hollandaise

LOBSTER BISQUE

Smoked Paprika, Crème Fraîche

CLASSIC CAESAR

Hearts Of Romaine, Roasted Garlic Croutons, Parmesan Crisp

LUMP CRAB CROQUETTES

Roasted Sweet Corn, Baby Arugula, Red Pepper Cream

MIXED GREEN SALAD

Crisp Apples, English Cucumbers, Spiced Pecans, Goat Cheese, Apple Cider Vinaigrette

2

PROSCIUTTO WRAPPED JUMBO SHRIMP

Parmesan-Herb Polenta, Asparagus Tips, Tomato-Basil Beurre Blanc

GRILLED BEEF TENDERLOIN

Layonnaise Potatoes, Charred Broccolini, Red Wine Sauce, Blue Cheese Butter

PAN ROASTED GULF RED SNAPPER

Wild Mushroom Israeli Couscous, Sautéed Spinach, Red Bell Pepper, Herb Vinaigrette

3

"SWEET SURPRISE"

ADD ONS - 10

Sautéed Jumbo Asparagus - Mustard Hollandaise
Creamed Spinach - Parmesan Garlic
Butter Forest Mushrooms

ADD ONS - 22

Seared Scallops - Citrus Beurre Blanc
1/2 Butter Poached Maine Lobster
Jumbo Lump Crab - Lemon & Chives