



APPETIZERS & SALADS

PIPING HOT SOUP OF THE DAY	7
HEALTHY RICE PAPER ROLLS / GF VG	12
Napa Cabbage, Cucumber, Carrots, Mango, Cilantro, Mint with Sweet and Sour Peanut Vinegar	
Add Tofu	3
Add Shrimps	5
ANGUS SWEET & BITTER SPRING GREENS / GF VG	14
Frisée, Artisan Greens, Arugula, Berries, Avocados, Celery, Palm Hearts, Feta, Walnuts, Angus Glen Apple Honey and Mango Emulsion	
BUILD YOUR OWN CAESAR SALAD / VO	15
Hearts of Romaine, Creamy Dressing, Pancetta Bacon, Garlic Crostini and Shaved Parmesan	
CRUNCHY FALAFEL PLATTER / VG	16
Four Falafels, Hummus, Tabbouleh, Arabic Pickles and Pita Chips	
CANADIAN SALAD / GF VG	17
Heirloom Tomatoes, Canadian Soft Oka, and Smoked Havarti with Balsamic and Angus Glen Honey Reduction, Scallion Pesto Dressing	
HEARTY BUDDHA BOWL / GF VG	18
Quinoa and Wild Rice, Roasted Butternut Squash, Five Spice Tofu, Chickpeas, Purple Cabbage, Cherry Tomatoes and Carrot Ginger Dressing	

GF	Gluten Free
GFO	Gluten Free Option Available
V	Vegetarian
VO	Vegetarian Option Available
VG	Vegan
VGO	Vegan Option Available
HALAL	All dishes are available Halal, except Pork Ribs. Please speak to your server, while placing the order.

SANDWICHES

The following sandwiches are served with Angus Fries

ALL BEEF CLASSIC BURGER / GFO VGO	15
6 oz Hand Made Beef Patty, Brioche Bun, Chipotle Mayo, Lettuce, Tomato, Pickle, Onion Confit and Cheddar Cheese	
CANADIAN ANGUS CLUB / GFO	16
Peameal Bacon, Tomato, Lettuce, Cheddar Cheese and Seared Chicken Breast.	
OPEN FACED AVOCADO & POACHED EGG / GFO	17
Avocado, Ricotta Cheese Poached Egg, Leek and Spinach	
BUTTERMILK FRIED CHICKEN SAVOURY WAFFLE	18
Canadian Bacon, Our Own Honey.	
REUBEN - THE ALL TIME FAVOURITE / GFO	19
Rye Bread, Corned Beef Brisket, Russian Dressing, Swiss Cheese, Sauerkraut, Coleslaw.	

BAR GRUB

ANGUS POUTINE / GF V VGO	13
Angus Fries, Ontario Cheese Curd, Diced Tomatoes, Scallions and Vegetarian Brown Gravy	
TRI-COLOUR NACHOS / V VGO	16
Nachos, Jalapenos, Monterey Jack, Black Beans, Cilantro, Olives, Guacamole, Sour Cream and Salsa	
1 LB ANGUS CHICKEN WINGS / GF	17
Flight of Sauces: Angus Glen Honey Garlic, Buffalo and BBQ Sauce. Vegetable Crudit� with Blue Cheese Dip.	
CRISPY FRIED CALAMARI / GF	18
Roasted Jalapeno, Chive Yogurt Sauce and Sauce Piquant	
BEER BATTERED 8 OZ COD & FRIES	29
Coleslaw, R�moulade Sauce, Sweet and Spicy Garlic Sauce	



SILO GRILL WORKS

16 OZ ANGUS GLEN HONEY GARLIC GRILLED BABY PORK BACK RIBS AND ANGUS FRIES / GF 30

Our own Angus Glen Honey Garlic, BBQ and Buttery Buffalo Sauce

8 OZ ATLANTIC SALMON / GF 33

Lentil Ragout, Roasted Yellow and Red Peppers Nage

8 OZ AHI TUNA NIÇOISE "SIZZLER" / GF 36

French Beans Sautéed Potatoes, Grape Tomatoes, Quail Egg and Anchovy Butter

The following entrées are served with your choice of Potatoes (Roasted Garlic Mashed, Baked or Angus Fries) and Grilled Asparagus, Sautéed Mushrooms, and Roasted Seasonal Vegetables

10 OZ AAA NEW YORK STRIPLOIN STEAK / GF 39

Port Wine Reduction

12 OZ AAA RIB EYE STEAK "SIZZLER" / GF 49

Maître D Hotel Butter and Robert Sauce

16 OZ AAA T BONE STEAK "SIZZLER" / GF 59

Maître D Hotel Butter and Charcutier Sauce

4 AUSTRALIAN HERB MARINATED LAMB CHOPS "SIZZLER" / GF 69

Mint Salsa and Pan Jus

NON-GRILL ENTRÉES

FRIED CHICKEN CORDEN BLEU 25

Herb Crusted Breaded Chicken Supreme, Black Forest Ham, Swiss Cheese, Sauce Piquant, Roasted Garlic Mash Nage and Daily Vegetables

PIZZAS

NAPOLETANA PIZZA 12" 18

Delicate Mozzarella, Roasted Garlic, Oregano, Cherry Tomato

HAWAIIAN 12" 19

Grilled Pineapples, Black Forest Ham, Caramelized Onions

AMERICANA PIZZA 12" 20

Spicy Sausage, Mushrooms, Peppers

PASTAS

PENNE FUNGI / V GFO 24

Mushroom Truffle Paste, Creamy Sauce

PAPPARDELLE BOLOGNESE / GFO 26

Traditional Northern Italian Tomato Meat Sauce and Shaved Parmesan

LINGUINE FRUTTI DE MARE / GFO 29

Mussels, Clams, Shrimp and Calamari in a White Wine Sauce or Light Tomato Blush

DRINKS

AMERICANO	3.50	COFFEE	2.50
ESPRESSO	3.75	TEA	2.50
CAPPUCCINO	5	ASSORTED JUICES	2.50
LATTE	5	POP	3.50
FLAT WHITE	5	PERRIER	3.50
ICED COFFEE	5		