



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 Chili Sauce & Peanut Sauce
- Add Tofu **3**
- Add Shrimps **5**

- ANGUS SWEET & BITTER SPRING GREENS / GF VG** **14**
 Frisse, 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 CAPRESE 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 CLASSICAL BURGER / GFO VGO** **15**
 6 oz Hand Made Beef Patty, Burger 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 and Our Own Honey

- REUBEN – THE ALL TIME FAVOURITE / GFO** **19**
 Rye Bread, Corned Beef Brisket, Thousand Island Dressing, Swiss Cheese, Sauerkraut and 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**
 Vegetable Crudit  with Blue Cheese Dip, Angus Glen Honey Garlic, Buffalo and BBQ Sauce

- CRISPY FRIED CALAMARI / GF** **18**
 Roasted Jalapeno and Chive Yogurt Sauce

- BEER BATTERED 8 OZ COD & FRIES** **29**
 Coleslaw, Sweet Chili Sauce, Housemade Tartar Sauce



SILO GRILL WORKS

16 OZ ANGUS GLEN HONEY GARLIC GRILLED BABY PORK BACK RIBS AND ANGUS FRIES / GF 30
Choice of Honey Garlic, BBQ and Buttery Buffalo Sauce

8 OZ ATLANTIC SALMON / GF 33
Lentil Ragout, Roasted Yellow and Red Peppers Nage and Micro Greens

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, Sauteed 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 Cabernet Jus

16 OZ AAA T BONE STEAK "SIZZLER" / GF 59
Maître D Hotel Butter and Peppercorn Jus

4 AUSTRALIAN HERB MARINATED LAMB CHOPS "SIZZLER" / GF 69
Mint Salsa and Pan Jus

NON-GRILL ENTRÉES

FRIED CHICKEN CORDEN BLUE 25
Herb Crusted and crumbed 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, Green Peppers

PASTAS

PENNE FUNGI / V GFO 24
Mushroom Truffle Paste, Creamy Sauce
Add Chicken 9
Add Shrimps 9
Add Salmon 12

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
CAPPUCCINO	4.90	TEA	2.50
ESPRESSO	3.75	ASSORTED JUICE	2.50
LATTE	4.90	POP	3.50
FLAT WHITE	4.90	PERRIER SPARKLING	
ICED COFFEE	4.90	WATER	3.50