



# CULINARIA

RESTAURANT WEEK / SILO PRIME

**DINNER 45**

**Wine Pairing 25.**

**1**

**JUMBO SHRIMP COCKTAIL**

Lemons & Spicy Cocktail Sauce

**BAKED FRENCH ONION SOUP**

Herb Crostini, Melted Gruyere Cheese

**CLASSIC CAESAR SALAD**

Crisp Romaine, Focaccia Croutons, Parmesan Crisps, Caesar Dressing

**MIXED GREEN SALAD**

Cherry Tomatoes, English Cucumbers, Herb Croutons, Grated Parmesan Cheese, Mustard Vinaigrette

**CRISPY BUTTERMILK TEXAS QUAIL**

Cilantro Slaw, Jalapeño Honey

**2**

**CHICKEN FRIED OYSTERS**

Angel Hair Pasta, Sautéed Spinach, Applewood Smoked Bacon, Grain Mustard Hollandaise

**GRILLED 12oz TEXAS AKAUSHI STRIP**

Loaded Twice Baked Potato, Jumbo Asparagus, Au Poivre Sauce [8. Supplement]

**BLACKENED REDFISH**

Jambalaya Rice, Lemon Butter, Tomato Avocado Relish

**GRILLED & BRAISED BERKSHIRE PORK SHANK**

Buttermilk Chive Mashed Potatoes, Roasted Baby Carrots, Braising Jus, Apples, And Fennel

**3**

**SIGNATURE COCONUT CREAM PIE**

**ADD ONS - 10**

Buttermilk Chive Mashed Potatoes  
Creamed Spinach with Parmesan Bread Crumbs  
Forest Mushrooms with Garlic & Herbs  
Jumbo Asparagus with Grain Mustard Hollandaise

**ADD ONS - 25**

1/2 Butter Poached Maine Lobster  
3 Jumbo Grilled Shrimp, Garlic Butter  
Sautéed Jumbo Lump Crab with Lemon Chives