

Silbergate Summer Dining Menu

SOUPS

Clam Chowder clams, bacon, potato, cream GF
Soup de Jour Chef's whim

SALADS+

Caesar Salad house made dressing 8
Cobb bacon, bleu cheese, avocado, egg, heirloom tomato, pickled onion 10
Garden Salad spring mix, heirloom tomato, watermelon radish, cucumber 8
Compressed Melon salad watermelon, cucumber, goat cheese, mint 10.5 V

CHEESE & CHARCUTERIE

Chef's Choice cornichons, strawberry jam, crostini 15

PASTA

Paella mussels, clams, shrimp, Spanish chorizo, saffron rice 21 GF
Linguini a la vodka pork sausage, diced tomatoes, fresh cream, arugula 15+
Lobster Truffle Mac & Cheese Pacific lobster, Welsh cheddar, black truffle 21

ENTREES

Duck Breast farro risotto, patty pan squash, plums 24
Pan-Seared Branzino couscous, swiss chard, gremolata 19
Steelhead Trout Piccata lemon, garlic, capers, white wine, spinach,
cannellini beans 17 GF
Smoked Almond Chicken Cordon Bleu whole grain dijon, pomme fondant 17
Dijon-Balsamic Pork Chops marble potatoes, onion jam, sautéed spinach 18 GF
Filet Mignon pomme fondant, roasted veggies, creme fraiche 26 GF

Pasta & Entrées include choice of Soup or Garden Salad

All salads are gluten free (GF) unless otherwise indicated

+ add chicken / 3 ahi or shrimp/ 4.5 6oz Filet Mignon /15