



Appetizers

- Stuffed Mushroom Caps 10.95**
Stuffed with our own crabmeat stuffing or Greek stuffing with spinach, garlic, and feta cheese.
- Escargot 10.95**
Snails baked in garlic and shallot butter in fresh mushroom caps.
- Shrimp Cocktail 10.95**
Iced, crisp, fresh shrimp served with our own tangy cocktail sauce.
- Deep Fried Cheese Sticks 5.95**
Battered and served with marinara sauce.
- French Onion Soup Gratinée 5.95**
- Steamed Clams 10.95**
One dozen with drawn butter.
- Clams Casino 10.95**
Half dozen clams baked with onions, peppers, celery, and bacon.
- Bacon Wrapped BBQ Shrimp 10.95**
Four large shrimp wrapped with bacon then broiled with barbeque sauce.
- Stuffed Potato Skins 6.95**
Four skins with real bacon and cheddar cheese.
- Grilled Marinated Shrimp 10.95**
Four shrimp marinated with fresh limejuice, onion, garlic and pepper and served over rice du jour

Pasta

- Fettuccine a la Silo 16.95**
Sautéed with ham (optional), mushroom slices, imported Pecorino Romano cheese, and fresh cream with a hint of sherry wine.
- Pasta Primavera 14.95**
Penne pasta sautéed with garlic, fresh tomatoes, and an assortment of fresh vegetables in olive oil and Madeira wine.
- Angel Hair Pasta 12.95**
- Baked Stuffed Manicotti 14.95**
Topped with mozzarella cheese
- Farfalle al Pomodoro 18.95**
Bow tie pasta tossed with fresh tomatoes, basil, olive oil, and Brie cheese.

Veal

- Veal Marsala 19.95**
Tender veal sautéed with Marsala wine, beef stock, fresh mushrooms, and topped with a light sprinkle of imported Swiss cheese.
- Scaloppini 19.95**
Tender veal scallops, sautéed in olive oil and butter with fresh mushrooms, tomatoes, green onion, parsley, and sherry wine.
- Breaded Veal Cutlets 19.95**
Tender cutlets, dipped in egg and our Italian seasoned breadcrumbs, and sautéed in olive oil.
- Ostrich Madeira 24.95**
Grilled ostrich medallions topped with a Madeira mushroom sauce.
- Ostrich Saltimbocca 25.95**
Sautéed with rosemary and Romano cheese, then topped with mushroom caps, imported Swiss, prosciutto ham and Marsala sauce.

Chicken

- Chicken Parmesan 16.95**
Fresh, boneless, skinless breast, breaded and topped with marinara and mozzarella, served over angel hair.
- Chicken Picatta 17.95**
Boneless, skinless breast sautéed with lemon, butter and a hint of white wine, capers, served over angel hair.
- Chicken Cordon Bleu 18.95**
Boneless, skinless chicken breast, stuffed with imported swiss cheese and ham, breaded in our seasoned breadcrumbs and sautéed with olive oil, butter and white wine.
- Chicken Marsala 17.95**
Boneless, skinless breast, sautéed with fresh sliced mushrooms, green onions, au jus, and Marsala wine. Served over rice pilaf.
- Coconut Chicken 17.95**
Boneless, skinless breast, dredged in coconut, then sautéed to a golden brown. Served with fresh pineapple chunks and our famous coconut sauce.
- Stuffed Greek Chicken Breast 19.95**
Boneless, skinless breast, lightly charbroiled, stuffed with spinach and Feta cheese stuffing and finished under the broiler with our famous Greek sauce!
- Chicken Saltimbocca 19.95**
Sautéed with rosemary and Romano cheese; then topped with mushroom caps, imported Swiss, prosciutto ham and Marsala sauce.

Seafood

- Shrimp Scampi 19.95**
Large, tender shrimp, sautéed with fresh garlic, parsley and a hint of white wine, and served over angel hair.
- Tarragon Haddock 19.95**
Haddock fillet sautéed in tarragon, fresh cream, fresh mushrooms, and white wine.
- Crab Legs 20.95**
One pound of Alaskan snow crab clusters.
- Broiled Orange Roughy 20.95**
Mild, whitefish filet, caught in very deep waters off the coast of New Zealand.
- Scallops 19.95**
Fresh sea scallops, broiled with lemon and lightly seasoned, or hand breaded and deep-fried.
- Broiled Stuffed Shrimp 20.95**
Your choice of crabmeat or Greek stuffing
- Fried Shrimp 18.95**
Lightly hand breaded and fried to a golden brown.
- Broiled Haddock 17.95**
Lightly seasoned and broiled in lemon butter...
- or 21.95**
Stuffed with your choice of crabmeat or Greek stuffing.
- Broiled Seafood Platter 31.95**
Lobster tail, haddock, scallops, shrimp, crab legs, and clams casino, lightly seasoned and broiled to perfection.
- Fried Seafood Platter 23.95**
Haddock, shrimp, scallops, crab cake, and clam strips, breaded and fried golden brown with homemade cocktail and tartar sauce.
- Lobster Tail 34.95**
A 9 oz. tail lightly seasoned and broiled to perfection.
- Lobster and Veal Picatta 31.95**
Lobster tail medallions and veal sautéed in butter with lemon, capers, and a hint of white wine over angel hair.
- Seafood Alfredo 24.95**
Shrimp, scallops, and broccoli florets sautéed with butter, fresh cream, and pecorino Romano and a hint of sherry wine, tossed with fettuccini.
- Lobster, Shrimp and Scallop Provencal 32.95**
Sautéed with fresh tomatoes, mushrooms, garlic, and black olives, served over angel hair pasta.
- Broiled Salmon Filet 20.95**
With our delicious lemon, caper and dill sauce.

Surf and Turf

Select one surf and one turf.

Surf

Lobster 4 oz.	11.95
Lobster 9 oz.	21.95
Fried Shrimp	11.95
Fried Scallops	11.95
Broiled Scallops	11.95
Alaskan Snow Crab Legs - 1 lb.	12.95
Bar B-Q Shrimp	10.95
Shrimp Scampi	11.95
Broiled Haddock	10.95

Turf

16 oz. New York Strip	25.95
8 oz. New York Strip	17.95
Petite Filet Mignon	24.95
Fillet Mignon	28.95
Greek Tenderloin	30.95
Pork Chops	16.95
Cajun Chicken Breast	14.95
Prime Rib 8 oz. (Fri. and Sat.)	17.95
Prime Rib 16 oz. (Fri. and Sat.)	25.95
Prime Rib 32 oz. (Fri. and Sat.)	32.95

Steak and Chops

Porterhouse	29.95
<i>The king of the steaks! 20 oz. expertly seasoned and charbroiled to your exact specifications.</i>	
Rack of Lamb	26.95
<i>Delicately seasoned with garlic and rosemary. Served with broiled tomato halves and mint jelly.</i>	
Prime Rib of Beef	18.95, 26.95, 32.95
<i>Half pound, full pound or one and a half pound. No bones. Slowly roasted and seasoned to perfection.</i>	
Filet Mignon	28.95, 31.95
<i>8 oz. or 10 oz., Tender and juicy, served with fresh sautéed mushrooms.</i>	
Petite Filet Mignon 6 oz.	24.95
<i>Served with fresh sautéed mushrooms.</i>	
Greek Tenderloin	30.95
<i>Broiled in lemon butter and olive oil seasoned with oregano and lots of garlic.</i>	
Stuffed Greek Tenderloin	32.95
<i>Stuffed with our spinach, herb, and feta cheese stuffing.</i>	
Pork Chops	22.95
<i>Two center cut chops, broiled to perfection.</i>	
Calves Liver	16.95
<i>Sautéed with bacon and onions.</i>	

The Silo Restaurant

203 Moran Road
Greene, NY 13778
607-656-4377

Monday - Tuesday Closed *
Wednesday - Sunday (Dinner) 4 PM - 9

PM

Friday - Saturday (Dinner) 4 PM - 10

PM

Sunday (Brunch) 10 AM - 2 PM
Sunday (Dinner) 1 PM - 8 PM

* Private parties can be scheduled for Mondays and Tuesday when we are closed to public dining