

## APPETIZERS

### **SILVER'S SHRIMP COCKTAIL- \$12.95**

Sautéed in spicy Cajun butter and served on greens.  
Served hot or cold with a side of cocktail sauce.

### **BAKED CHICKEN WINGS- \$12.95**

1 lb Buffalo Ranch, Hot, BBQ, Honey Garlic,  
Teriyaki or Lemon Pepper

### **SPINACH AND CHEESE DIP- \$12.95**

Cream cheese, spinach and artichokes baked and  
served with crispy pita wedges

### **BABY BACK RIBS- \$12.95**

Fall off the bone ribs served BBQ style or lemon-  
garlic on a bed of greens

### **ESCARGOT IN PUFF PASTRY- \$12.95**

Baked in pastry served over our homemade leek and  
tomato cream sauce

### **SNOW CRAB MUSHROOM CAPS- \$12.95**

Crab and asparagus topped with cheese sauce  
(Half order with four caps- \$7.95)

### **SILVER'S POTATO WEDGES- \$8.95**

Uniquely spiced and made in house. Served with  
chipotle mayo

### **HUMMUS PLATTER- \$14.95**

Red bean and classic hummus served with baked  
naan and artisan bread

### **BRIE AND BREAD PLATTER- \$14.95**

Served with warmed artisan bread and a side of  
cranberry salsa

### **SILVER'S PLATTER FOR 2- \$29.95**

1 lb wings, ½ order mushroom caps, 4 baby back ribs,  
1 spinach dip, pitas, fresh vegetables and Ranch  
dressing

### **SILVER'S PLATTER FOR 4- \$49.95**

2 lbs wings, 1 order mushroom caps, 8 baby back  
ribs, 1 spinach dip, pitas, fresh vegetables and Ranch  
dressing

## SOUP AND SALAD

At Silver's Steakhouse all our soups are made  
from scratch by our talented kitchen team.  
We use only the freshest ingredients for our  
homemade soups and salad dressings.

## **SOUP**

### **SOUP DU JOUR**

**\$6.95**

### **SILVER'S ONION BAKE**

**\$7.95**

Blend of onions, beef broth, homemade  
croutons and cheese

## **SALAD**

(Add chicken breast or shrimp to any salad for  
**\$3.50**)

### **STEAKHOUSE GARDEN SALAD- \$8.95**

Vegetables, Silver's creamy sun-dried tomato  
dressing

### **SILVER'S CAESAR SALAD- \$9.95**

Our dressing makes the difference

### **SPINACH AND TROUT- \$13.95**

A four ounce filet of roasted Diefenbaker trout, fresh  
spinach, garden vegetables and our tangy mustard  
vinaigrette

### **STEAK & STRAWBERRY ALMOND- \$13.95**

A four ounce sliced, broiled strip loin with fresh  
strawberries, almonds, garden vegetables served  
with our strawberry peppercorn vinaigrette

### **MANGO, SHRIMP & COCONUT- \$13.95**

A refreshing salad served with garlic prawns, mango,  
mandarin oranges, pineapple, dried cranberries and  
topped with shredded coconut and cherry lime  
vinaigrette

## SILVER'S CERTIFIED STEAKS

Silver's Steakhouse serves only the best beef, chosen for its superior genetics and minimum aging of 28 days, ensuring a truly amazing steak.

### **TOP SIRLOIN**

6oz- \$22.95    8oz- \$25.95    10oz- \$29.95

### **TENDERLOIN**

6oz- \$29.95    8oz- \$37.95    10oz- \$46.95

### **NEW YORK STRIP**

8oz- \$27.95    10oz- \$33.95    Silverado- \$35.95

### **T-BONE**

16oz- \$39.95

### **RIBEYE**

14oz- \$37.95

**Add a complimentary butter to your steak:**  
**Garlic & Chive    Cajun    Blue Cheese & Thyme**  
**Blacken your steak for an additional \$3.95**

### **SLOW ROASTED PRIME RIB**

(Subject to nightly availability)

8oz- \$26.95    10oz- \$29.95

14oz- \$37.95    20oz- \$46.95

(Yorkshire pudding and au jus with above prime rib)

### **GRILLED PRIME RIB**

(Available BBQ, Teriyaki, Cajun or Plain)

8oz- \$26.95    10oz- \$29.95

14oz- \$37.95    20oz- \$46.95

### **SIDES**

Brandy Peppercorn Sauce- \$3

Potato or Vegetables- \$4

Oscar- \$7    Neptune- \$6    Gravy- \$1.50

Sautéed Mushrooms- \$5    au Jus- \$1.50

Asparagus with cheese sauce- \$3.50

Buttered Spinach- \$3.50

## SEAFOOD

### **CAJUN PRAWN MARINARA- \$27.95**

Cajun Prawns simmered in homemade Marinara cream

### **SCALLOPS OR SHRIMP DINNER- \$27.95**

Juicy scallops or tender shrimp served in your choice of dill cream, bourbon glaze, white wine glaze, garlic or Cajun

### **SULTRY DIEFENBAKER TROUT- \$26.95**

Mild Trout fillet with our sultry leek and tomato cream, and buttered spinach

### **MAPLE BOURBON SOCKEYE SALMON- \$26.95**

Rich Northern Pacific salmon served skin on with a maple and bourbon glaze

### **CRAB LEG DINNER- (Market Price)**

Poached King Crab legs, tender and sweet, served with hot clarified butter

### **LOBSTER TAIL DINNER- (Market Price)**

Your choice of one or two 5oz tails and hot clarified butter

### **SEAFOOD PLATTER for 2- (Market Price)**

This seafood lovers' favorite offers two lobster tails, scallops in dill cream, Cajun prawns, Trout, Crab Legs and buttered spinach

### **Add steak to any fish/seafood entree:**

6oz Tenderloin- \$16.95

6oz Top Sirloin- \$12.95

### **SEAFOOD ADD-ONS**

6 Prawns or Scallops (Dill cream, bourbon, white wine glazed, garlic or Cajun) - \$10

King Crab Legs (½ or 1 Pound) - **MARKET PRICE**

Baked Lobster Tail- **MARKET PRICE**

All Entrees are served with garden salad or soup de jour (substitute Caesar salad for an additional \$2.00) Baked potato, stuffed potato, garlic mashed potato or rice pilaf (substitute potato wedges for an additional 2.25)

## SILVER'S ENTREES

### **JAMBALAYA- \$19.95**

A spicy mixture of sausage, chicken and shrimp mixed with our homemade tomato sauce, vegetables and rice

### **CHERRY PORK TENDERLOIN- \$23.95**

Served with buttered spinach and black cherry honey sauce

### **CHICKEN CORDON BLEU- \$25.95**

Tender chicken breast with ham and Swiss cheese, covered in our creamy mushroom sauce

### **MEDITERRANEAN CHICKEN- \$25.95**

Tender chicken breast with a garlic, feta, onion, sun-dried tomato and spinach filling, covered with our Mediterranean sauce

### **CHICKEN PARMESAN- \$25.95**

Tender breast of chicken with cheese and spices, baked in our marinara sauce

### **FULL RACK OF BABY BACK PORK RIBS- \$29.95**

Fall off the bone ribs with our Signature BBQ sauce OR lemon and garlic butter  
(1/2 rack- \$23.95) (Chicken/Rib combo- \$29.95)

### **LAMB CHOPS- \$27.95**

Grilled lamb chops served with a mint and brandy sauce

### **PINEAPPLE AND PEAR DUCK- \$27.95**

An 8oz duck breast served with a pineapple, brandy and pear sauce

## PASTA AND STIR FRY

Pasta and stir fry include Garden Salad or Soup du Jour and garlic toast  
(Caesar salad for an additional \$2.00)

### **VEGETARIAN LINGUINI- \$16.95**

Al dente linguini, fresh vegetables, sun-dried tomato with basil pesto and a splash of cream  
(Add chicken, beef or shrimp for \$3.50 more)

### **CLASSIC CHICKEN ALFREDO- \$16.95**

Tender chicken breast tossed with mushrooms, garlic and parmesan cream sauce over linguini

### **SILVER'S SEAFOOD LINGUINI- \$19.95**

Shrimp, scallops, trout, sun-dried tomato pesto, and Silver's Marinara cream over al dente linguini

### **CHICKEN PENNE ROSE- \$16.95**

Chicken breast, garlic, Marinara sauce, cream and penne pasta

### **VEGETABLE STIR FRY- \$17.95**

Fresh vegetables, Asian sauce, rice pilaf  
(Add chicken, beef or shrimp for \$3.50 more)

**Bake any pasta for \$3.95**

## BURGERS

### **THE SILVER'S BURGER- \$15.95**

A juicy 8oz patty with Silver's BBQ sauce, mustard aioli, onion, pickle, lettuce, tomato, cheddar cheese, bacon, and a side of potato wedges

### **BEET AND LENTIL VEGGIE BURGER- \$15.95**

Made in house and served with sweet roasted red pepper aioli, lettuce, onion and tomato and a side of potato wedges

**(Contains nuts)**

All Entrees are served with garden salad or soup de jour (substitute Caesar salad for an additional \$2.00)  
Baked potato, stuffed potato, garlic mashed potato or rice pilaf (substitute potato wedges for an additional 2.25)