



Dinner

~Appetizers~

<p>Steamer Clams 13.90 Fresh local clams in a white wine broth with garlic, shallots, tomatoes and smoked bacon.</p> <p>Coconut Prawns 8.90 Jumbo prawns served with a chile-mango sauce.</p> <p>Onion Rings 6.90 Beer battered sweet onions stacked high, served with Shilo dipping sauce.</p> <p>Calamari Frits 13.90 Hand-cut calamari, served with lemon garlic aioli and cilantro lime cocktail sauce.</p> <p>Prawn Cocktail 13.90 Prawns nestled on crisp shaved lettuce topped with cilantro lime cocktail sauce.</p> <p>Dungeness Crab Cocktail 15.90 Dungeness crab nestled on crisp shaved lettuce topped with cilantro lime cocktail sauce.</p>	<p>Spinach & Artichoke Dip 7.90 Served with tri-color tortilla chips. Add Dungeness Crab 6.90</p> <div style="border: 1px solid black; padding: 5px;"> <p>Chicken Tenders 6 - 6.90 / 12 - 10.90</p> <p>Chicken Wings 6 - 5.90 / 12 - 9.90</p> <p>Choice of sauces: Regular Buffalo • Extra Spicy Buffalo Bull's Eye® BBQ Teriyaki • Honey Bull's Eye® BBQ</p> </div> <p>Potato Skins 7.90 Crisp skins covered with cheese, sprinkled with smoked bacon and green onions.</p> <p>Fried Asparagus 9.90 Battered asparagus fried to a golden brown, served with lemon garlic aioli and chipotle dipping sauces.</p> <p>Shilo Trio Plate 12.90 Coconut prawns, chicken tenders and onion rings.</p>
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~Soups and Salads~

<p>House Salad Side 4.90 Fresh mixed greens, red onion, tomato, English cucumber and fresh baked croutons.</p> <p>Iceberg Wedge Salad Side 5.90 Crisp wedge of iceberg lettuce topped with blue cheese crumbles, smoked bacon, sliced onion, tomatoes and blue cheese dressing.</p> <p>Caesar Salad Side 4.90 Dinner 8.90 Crisp romaine lettuce tossed with fresh baked croutons, parmesan cheese and fresh lemon. Add: Grilled Chicken or Bay Shrimp 3.90 / Dungeness Crab or Salmon 6.90</p> <p>Clam Chowder Soup Cup 4.50 Bowl 5.90 Our specialty...New England style with tender clams, smoked bacon, potatoes, celery and onions.</p> <p>Chicken Tenderloin Salad 9.90 Hand-breaded chicken tenderloins served over fresh greens with Monterey Jack cheese, tomatoes, olives and fresh baked croutons.</p> <p>Bay Shrimp Louis 15.90 Bay shrimp, eggs, tomatoes, smoked bacon, Monterey Jack cheese, olives, avocado and lemon layered on crisp greens with Louis dressing. Substitute Dungeness Crab 19.90</p> <p>Columbia Salad 11.90 Crisp romaine lettuce tossed with buttermilk garlic dressing topped with roasted hazelnuts, caramelized onions, roasted red peppers and Oregon goat cheese.</p> <p>Shilo Cobb Salad 12.90 Fresh greens, fire grilled chicken, smoked bacon, egg, blue cheese crumbles, olives and avocado.</p>

~Pasta~

<p>Seafood Linguine 21.90 Shrimp, clams, salmon, scallops and seasonal fresh fish in a garlic cream sauce tossed with linguine pasta.</p> <p>Butternut Squash Ravioli 13.90 Roasted butternut squash stuffed pasta, blue cheese and hazelnuts in a fresh sage butter.</p> <p>Pasta with Meat Sauce 14.90 A rich tomato sauce simmered with beef and crimini mushrooms over penne pasta and topped with parmesan cheese.</p> <p>Linguine Primavera 13.90 Linguine pasta sautéed in olive oil with sweet grape tomatoes, roasted garlic, fresh basil, asparagus and artichoke hearts topped with Oregon goat cheese.</p>
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Entrees include vegetable and choice of potato, rice or fries

~From The Grill~

Fire Grilled Top Sirloin	19.90
All natural grass-fed Painted Hills beef seared over high heat.	
Fire Grilled Steak Combo	27.90
All natural grass-fed Painted Hills beef seared over high heat with choice of: Coconut Prawns, Sauteéd Shrimp or Scallops.	
Seared Pork Chop	18.90
All-natural Carlton Farms pork, seared and topped with port-wine mushroom sauce.	
Fire Grilled Rib Eye	32.90
Generous cut of Rib Eye rubbed lightly with seasoned butter then seared over high heat with roasted garlic horseradish.	
Fire Grilled Steak and Crab Combo	31.90
All natural grass-fed Painted Hills beef seared over high heat with Red King Crab legs.	
Teriyaki Top Sirloin	19.90
Marinated Angus Top Sirloin steak glazed with teriyaki sauce, garnished with fried asparagus spears.	
Shilo Braised Chicken	17.90
Chicken breast simmered in port wine sauce with sweet grape tomatoes, smoked bacon and crimini mushrooms.	
Fire Grilled Rosemary Chicken and Shrimp	19.90
Breast of chicken fire grilled and topped with rosemary butter and sautéed shrimp.	
Chicken Molé	16.90
Chicken marinated and coated with corn flakes, topped with molé sauce, cilantro, sour cream and cheddar cheese.	

~Seafood~

Alaska Red King Crab Legs	29.90
One pound of Alaska Red King Crab steamed with white wine, garlic, lemon and butter.	
Captains Platter	21.90
Cod fillet, prawns, battered scallops, popcorn shrimp and cilantro lime cocktail sauce.	
Grilled Wild Salmon	25.90
Salmon basted with herbed butter and lightly grilled.	
Cod Fish & Chips	11.90
Cold water cod coated in a beer-batter, served with Shilo tartar sauce and shoestring fries.	
Halibut Fish & Chips	16.90
Pacific halibut coated in a beer-batter, served with Shilo tartar sauce and shoestring fries.	
Deep Fried Prawns	19.90
Beer battered prawns served with cilantro lime cocktail sauce.	
Pan-Fried Oysters	17.90
Fresh oysters coated with corn flour and seared on the griddle to a golden brown.	

Add an Iceberg Wedge, Caesar, House side salad or Cup of Soup to Entrée 3.90