

Bar/Lunch Menu

Appetizers

Fried Zucchini

Thin sliced strips of zucchini, lightly fried, and served with a red pepper horseradish cream sauce \$6

Shiloh Sliders

Four mini-burgers topped with bacon, cheese with a side of our signature steak sauce. \$8

Pierogies

Flash fried and tossed in seasonings with a side of sour cream and chive dipping sauce. \$6

Buffalo Chicken Dip

Braised chicken meat, mixed with our wing sauce, cream and seasonings, topped with cheddar cheese and baked. Served with warm tortilla chips. \$8

Beer Battered Mushrooms

Whole baby mushrooms dipped in beer batter with horseradish dipping sauce. \$7

Potato Boats

Large potato skins filled with apple cider bacon, cheddar cheese and chives. \$6

Soft Pretzel

King sized soft pretzel with honey mustard. \$3

Nachos Shiloh

Warm braised pork, jalapenos, salsa, cheese, ripe olives and cheese over warmed tortillas \$8

Jumbo Wings

10 jumbo cut wings in choice of wing sauce with ranch dressing and celery. \$5

Blue cheese .50. Extra sauce .50. Sauces: Mild, hot, bbq, teriyaki, apricot chipotle, garlic parmesan, lemon pepper, sweet and spicy.

Salads

Shiloh Cobb

Stacked avocado, bacon, tomato, lettuce, chicken, cooked egg, and apple,

Pear Salad

Mixed greens, candied walnuts, blue cheese, tossed in a port vinaigrette and topped with crispy proscuitto and a gilled bosc pear. \$9

Smoked Chicken Caesar

Crisp romaine lettuce, shaved parmesan cheese, croutons, smoked Caesar dressing, and grilled seasoned chicken breast. \$8

Chopped Greek Salad

Fresh grape tomatoes, red onion, green beans, crumbled feta cheese, Pecans, and iceberg lettuce tossed in a Dijon oregano vinaigrette. \$8

Dinner Salad

Fresh spring green, with red onion, grape tomatoes, cucumbers, pepperoncini, chick peas, and cheddar cheese. \$6
Add chicken \$3 Add steak \$5

Artisan

Shiloh Club

Roast turkey, apple cider bacon, ham, Swiss cheese, and pesto mayo on garlic flatbread. \$7.95

Rosemary Roast Beef

Hand sliced roast beef, red onion, roasted tomato, provolone cheese, and rosemary aioli, on garlic flatbread. \$8.95

Garden Flatbread

Grilled squash, zucchini, roasted red peppers, spinach, roma tomatoes, and Swiss cheese with rosemary aioli on garlic flatbread. \$6.95

Turkey Chipotle

Roast turkey, roasted red peppers, spinach, Swiss cheese, and chipotle mayo on ciabatta bread. \$7.95

Southwest Chicken

Seasoned grilled chicken, grilled onions, jalapenos, roasted tomatoes, and chipotle mayo on ciabatta bread. \$7.95

Chicken Smoked Caesar

Grilled chicken, charred romaine lettuce, Tuscan Caesar dressing, grilled roma tomato slices, on parmesan ciabatta bread. \$7.95

Sandwiches (with House Slaw)

Rueben

House braised corned beef, sauerkraut, Swiss cheese and 1000 island dressing on marble rye. \$7.95

Roast Beef

Hand sliced roast beef, provolone cheese, red pepper horseradish sauce, lettuce, tomato on thick sliced Italian bread. \$8.95

Turkey Bacon Swiss

Roasted turkey breast, apple cider bacon, Swiss cheese, honey mustard, lettuce and tomato. 7.95

Crab Cake Sandwich

Pan fried lump crabmeat on a Kaiser roll with our own crab cake sauce. \$10.95

Cuban

Braised pork, baked ham, Swiss cheese and pickle slices on grilled marble rye. \$8.95

Fish Sandwich

Hand dipped Guinness battered whitefish on a Kaiser roll with tarter or cocktail sauce. \$8.95

Burghers

BBQ Bacon Burgher

Smokey BBQ sauce cheddar cheese, and apple cider bacon. \$7.95

Burgher Margarita

Roasted tomato filets, mozzarella cheese, and pesto mayo. \$7.95

Portabella Burgher

Grilled portabella mushroom, roasted red peppers, red onions, spinach and Swiss cheese. \$6.95

Burgher ala Carte

We'll build it, you tell us how. \$8.95

Chicken

Pesto Chicken

Grilled chicken breast, pesto sauce, roasted tomatoes, buffalo mozzarella cheese. \$7.95

ABS Chicken

Grilled chicken breast, avocado, apple cider bacon, and Swiss cheese. \$7.95

Chicken 4 ways

Take your pick, grilled, Cajun, BBQ, or Buffalo \$6.95

Sides (Add'l \$1.95)

House slaw, shoestring fries, seasoned fries, sweet potato fries, vegetable du jour, seasonal salad.