

SILVERADO

COCKTAILS

Coastal Mojito ...Cruzan Rum, fresh muddled mint & lime.....	9 ⁰⁰	Moscow Mule ...Tito's Handmade Vodka, Fever Tree Ginger Beer & fresh muddled lime.....	9 ⁵⁰
Mango Martini ...Malibu Mango Rum, Licor 43 & a splash of pineapple.....	9 ⁰⁰	Silverado Sangria	9 ⁰⁰
Bowman Brothers Old Fashioned ...VA. small batch bourbon w. muddled orange & bitters ...	10.25	Bourbon Smash ...Maker's Mark, muddled lemon & mint.....	11 ²⁵
Great American Classic Martinis ...		Classic Margarita ...	
Gilbey's Gin and Gordon's vodka.....	7 ⁵⁰	Sauza Blanco & Gran Gala.....	8 ⁷⁵
Tito's Vodka or Absolut Vodka.....	9 ⁷⁵	Silverado Margarita ...	
		Sauza Commemorativo & Gran Gala.....	9 ⁵⁰

House Booze - Sauza Blanco, Gilbey's London Dry Gin, Bacardi, Gordon's Vodka & Jim Beam

BEERS

Silverado Pale Ale , tap.....	6 ²⁵	Heavy Seas Loose Cannon IPA , tap.....	6 ⁵⁰
Silverado Lager , tap.....	6 ²⁵	Miller Lite , tap.....	6 ⁰⁰
Blue Moon Belgian White Ale , tap.....	6 ⁷⁵	Bud Light , bottle.....	6 ⁰⁰
Dos Equis , tap.....	6 ⁵⁰	Budweiser , bottle.....	6 ⁰⁰
Stella Artois , tap.....	7 ⁰⁰	Corona , bottle.....	6 ⁷⁵
Devils Backbone Vienna Lager , tap.....	6 ⁷⁵	Goose Island IPA , bottle.....	6 ⁷⁵

WHITE WINES

	6 oz	9 oz	btl
Riesling , Dr. Loosen, 2017 Dr. L, Germany.....	8.25	12	31
Pinot Grigio , Stella, 2018, Umbria.....	6.75	10	25
Pinot Grigio , Attems, 2016, Venezia.....			39
Chenin Blanc , Ken Forrester, 2017 Old Vine Reserve, South Africa.....			36
Sauvignon Blanc , Yealands, 2017, New Zealand.....	7.75	11	29
Sauvignon Blanc , Kim Crawford, 2018, Marlborough, 90WS.....			39
Rosé , Chateau St. Jean, 2017, Sonoma.....	7.35	11	27
Rosé , Chateau Puech-Haut, 2018 Prestige, Languedoc, France.....			42
Viognier , Fess Parker, 2015, Santa Barbara, 91WE.....			42
Conundrum , Caymus, 2016, California.....			39
Chardonnay , Waterbrook, 2017, Columbia Valley.....	7.75	11	29
Chardonnay , Chateau Ste. Michelle, 2016, Columbia Valley.....			30
Chardonnay , Kendall Jackson, 2017, California, 90WE.....	9.75	14	37
Chardonnay , Ferrari-Carano, 2015, Alexander.....			42
Chardonnay , Sonoma-Cutrer, 2016, Russian River Valley, 90WE.....			44

RED WINES

Pinot Noir , MacMurray Ranch, 2016, Central Coast.....	10.25	15	39
Pinot Noir , Meiomi, 2017, Monterey-Sonoma-Santa Barbara.....			39
Pinot Noir , La Crema, 2016, Sonoma, 90WS.....			46
Pinot Noir , Paul Hobbs, 2015 Crossbarn, Sonoma, 92WA.....			49
Malbec , Tilia, 2017, Mendoza.....	7.35	11	27
Malbec , Alamos, 2017, Mendoza.....			29
Malbec , Don Miguel Gascon, 2015 Reserva, Mendoza.....			47
Merlot , Columbia Crest, 2015, Columbia Valley.....	8.75	13	33
Syrah , Waterbrook, 2014, Columbia Valley.....			34
Shiraz , Yangarra, 2014, S.E. Australia, 90WS.....			39
Chianti Classico , Castello D'Albola, 2014, Tuscany, 91WA.....			44
Zinfandel , Carol Shelton, 2014 Wild Thing, Mendocino.....			42
Zinfandel , Seghesio, 2017, Sonoma, 91WS.....			44
Zinfandel , Frog's Leap, 2016, Napa.....			47
Cabernet Sauvignon , Louis Martini, 2016, California.....	8.25	12	31
Cabernet Sauvignon , Sterling, 2017, Central Coast.....	8.75	13	33
Cabernet Sauvignon , Catena, 2015, Mendoza, 90V.....			42
Cabernet Sauvignon , Raymond, 2016, Napa.....			44
Cabernet Sauvignon , Duckhorn, 2016 Decoy, Sonoma.....			46
Cabernet Sauvignon , Oberon, 2014, Napa.....			49
Cabernet Sauvignon , Girard, 2016, Napa, 90WE.....			52
Cabernet Sauvignon , St. Supery, 2015, Napa, 91WS.....			57
Zinfandel-Cabernet-Petite Sirah , The Prisoner, 2017, Napa.....			69

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95-100 Extraordinary | 90-94 Outstanding | 85-89 Very Good
Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

Wines are grouped by grape from milder & sweeter to drier & more intense.

We card everyone under 26. It's a great idea & it's the law. If we forget, please ask for a manager.

SILVERADO

SMALL PLATES

Tex Mex Eggrolls ...filled with smoked chicken, corn & black beans wrapped in a cheddar cheese tortilla...with avocado dipping sauce	10
Firecracker Shrimp ...crumb fried & tossed w. thin beans & spicy pepper jelly.....	10
Hot Spinach & Artichoke Dip ...with Reggiano parmesan & fresh tortilla chips.....	12
Roast Chicken Quesadilla ...jack, cheddar, mushrooms & onions served with guacamole & sour cream.....	12
Field Greens Salad with Corn & Crab Chowder	11
Corn & Crab Chowder	7
Lobster Bisque	8

SALADS

Antibiotic-free, local chicken

Field Greens ...grape tomatoes, sun dried cranberries, dates, pine nuts, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1	7
Traditional Caesar ...hearts of romaine & baby greens with Reggiano parmesan	8
Chop House Salad ...mixed greens, fresh corn off the cob, tomato, scallions & basil tossed with buttermilk herb...monterey jack & cheddar, add \$1	8
Warm Goat Cheese & Spiced Pecan Salad ...field greens with tomato, sun dried cranberries, garlic croutons, dates & champagne vinaigrette.....	9
Monterey Salad with Spiced Pecans ...lightly fried chicken on mixed greens tossed with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb	14
Southwest Chicken Salad ...avocado, fresh corn, black beans, mixed greens, jack & cheddar, tomato, buttermilk herb & a smidge of BBQ sauce	15
Silverado Roast Chicken Salad ...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette ...	16
Short Smoked Grilled Salmon Salad* ...field greens w. champagne vinaigrette, sun dried cranberries, dates & pine nuts...goat cheese, add \$1	19

SANDWICHES

Smoked BBQ Pulled Pork ...on cole slaw with fries...while it lasts.....	12
Grilled Chicken & Havarti Sandwich ...arugula, roast peppers, mustard mayo & fries.....	14
Cheddar Cheeseburger* ...Certified Angus Beef®, Tillamook cheddar, mustard mayo, ketchup, pickle & fries.....	14
Hickory BBQ Burger* ...CAB®, Tillamook cheddar, jack, hickory BBQ sauce & fries.....	14
Bacon Cheeseburger* ...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries.....	15
Brunch Burger* ...a fried egg, smoked bacon, American cheese, wicked sauce & fries	16
Sauteed Jumbo Lump Crab Cake ...on brioche with remoulade sauce & fries	17

KIDS UNDER 12

...with choice of fries, unsweetened applesauce or carrots & fountain soda, milk, juice or lemonade

Cheeseburger	6	Grilled Cheese	5
Chicken Fingers	6	Cheese Quesadilla	5
Grilled Short Smoked Salmon	7	Tenderloin Steak ...while it lasts	11

All Food is Available To Go.

Reservations now available at SilveradoVA.com or please phone ahead.

Substitutions may include a reasonable upcharge.

112219-04L

SILVERADO

WORLD'S GREATEST FAJITAS

Chicken, Steak* or Portobello...guacamole, cheddar, Monterey jack, sour cream, homemade tortillas, sauteed onions, rice & charro beans...served sizzling hot, but sometimes a little before or after the rest of your table's order.

Lunch portion...	portobello.....14	chicken.....17	steak.....19	
Regular portion...	portobello.....16	chicken.....19	steak.....24	combos.....19-25
Jumbo portion...	plenty for two.....33-41			
	extra portobello mushrooms.....4			

STEAK, RIBS & CHOPS

Hickory Grilled Chipotle Glazed Pork Chop* ...with mashed potatoes, grilled broccolini, brown butter sauce & PJ's daily salsa	16
Wood Grilled Filet Mignon* ...with roasted cremini mushrooms and mashed potatoes	8 oz...27, 6 oz...23
Drunken Rib Eye Steak* ...5 Star® Reserve...marinated in our Great American Pale Ale...roasted cremini mushrooms & mashed potatoes.....	28
BBQ Baby Back Ribs ...hickory smoked...served with fries & cole slaw	22

RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
COOL RED	WARM RED	HOT RED	HOT PINK	ORDER
CENTER	CENTER	CENTER	CENTER	CHICKEN

SEAFOOD, CHICKEN & PASTA

Antibiotic-free, local chicken

Hickory Grilled Fresh Fish* ...only the best, hand filleted in house daily	market
Sauteed Jumbo Lump Crab Cakes ...remoulade sauce, fries & cole slaw.....	market
Fried Chicken Tenders ...with honey mustard dipping sauce, fries & cole slaw	13
Sauteed Filet Mignon Tips* ...with tequila lime sauce on penne pasta...while it lasts	16
Hickory Grilled Chicken Breast ...with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair.....	16
Short Smoked Salmon Filet* ...marinated and smoked, then hickory grilled... with broccolini, mashed potatoes & dijon cream	19

SIDES

Grilled Broccolini	4	Great American Fries	4
Mashed Potatoes	4	Fresh Jumbo Asparagus	4
		Sweet Potato Fries	4

DESSERTS

Deep Dish Apple Pecan Pie ...with vanilla ice cream	8
Warm White Chocolate Bread Pudding ...with vanilla ice cream & caramel	8
Warm Flourless Chocolate Waffle ...with vanilla ice cream.....	8

112219-04L

Best Buns bread served on request.

* May contain raw or undercooked ingredients. Written information is available upon request regarding these items.

Our brick room is available for limited group reservations.

SILVERADO

SILVERADO NITTY-GRITTY

Over twenty one-of-a-kind custom lights were made for us by artist Walt Buster of Studio Buster in Dallas, Texas

The mural "The Three Horsemen" was created for us by southwest artist John Gable of Woolwich, Maine.

The large bronze "Bronco Buster" statue was purchased at Jack Sutton Company in New Orleans.

Cowboy furniture is by famous southwest artist and poet L.D. Burke of Santa Fe, New Mexico.

The rugs that are hung around the restaurant were woven by the Zapotec Indians of Mexico from original Navaho patterns.

The spurs mounted on the barn wood in the dining room are authentic... they came from Texas and Mexico. Some of them are from the 19th century!



TORTILLAS

According to Mayan legend, tortillas were invented by a peasant for his hungry king in ancient times. The first tortillas, which date approximately 10,000 BC, were made of native corn with dried kernel.

Among native Mexicans, tortillas are commonly used as eating utensils. In the Old West, "cowpokes" realized the versatility of tortillas and used tortillas filled with meat or other foods as a convenient way to eat around the campfire.

If you've never had a fresh tortilla, you've got to try our fajitas to find out what you've been missing! For real Southwest food connoisseurs, this is as good as it gets!

We make our tortillas by first mixing and portioning the dough.

We put the portioned dough through a tortilla press, which shapes and flattens the dough into tortillas - this also "seals" the moisture into the tortilla so it stays soft.

The tortillas are then cooked to order on a very hot comal - or griddle - very quickly so they stay hot for you.