

Soups

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| Chicken Lentil soup | Cup | 6 |
| Breast of chicken, vegetables, herbs and spices, savory broth | Bowl | 9 |
| Soup of the Day | Cup | 6 |
| Please ask your server | Bowl | 9 |

Appetizers

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| Twin Taquitos | 9 |
| Carne Asada style, mini corn tortillas, salsa fresca, lime, jalapeno avocado crema | |
| Wild Mushroom Egg Rolls | 9 |
| Served with Shiloh's BBQ sauce & soy ginger orange sweet & sour sauce | |
| Chicken Drumettes | 10 |
| Chicken drumettes with mango chutney sauce on a bed of cucumber salad | |
| Twin Wagyu Beef Slider | 12 |
| Caramelized onions, pickles, Shiloh's barbeque sauce | |
| New Shiloh's Crab Cakes | 13 |
| Seared Chilean sea bass cake wrapped in Norwegian smoked salmon Garnished with black caviar. Served with chipotle aioli | |
| Ahi Tuna Two Ways | 16 |
| Duo of seared sashimi and tuna tartare with avocado & orange-ginger coulis | |
| Tarte Flambé | 16 |
| Beef bacon, grilled onions and parve sour crème on a flat bread | |

Pastas

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| Penne Pasta Primavera | 17 |
| Chef selection of vegetables sautéed in garlic and fresh basil, white wine & extra virgin olive oil | |
| Penne Pasta Bolognese | 18 |
| Ground beef ragout, braised with tomatoes, garlic & olive oil | |
| Portabella Bowtie Pasta | Salmon 22 |
| Your choice of chicken or salmon in a creamy pink sauce | Chicken 18 |

Salads

Add to your salad:

Chicken \$9

Salmon \$11

Steak \$13

Shiloh's House Salad

8

Baby mixed greens, romaine hearts, kalamata olives, hothouse cucumbers, roasted red peppers
Cherry tomatoes, croutons & citrus-champagne dressing

Caesar Salad

8

Hearts of romaine, cherry tomatoes and croutons tossed in a Caesar dressing

Cobb Salad

12

Hearts of romaine, avocado, chopped hard-boiled eggs, tomatoes, beef bacon,
Red onions & Shiloh's parve blue cheese
Creamy blue cheese dressing

Quinoa & Organic Baby Mixed Greens

11

Red and white quinoa, hard-boiled eggs, red onions, croutons, Pomegranate vinaigrette

Heirloom Beet Salad

10

Arugula, green beans, summer beets, grape tomatoes, Pomegranate vinaigrette

Santa Fe Salad

10

Baby mixed greens & romaine lettuce, black beans, soy cheddar cheese,
tomatoes, grilled corn, cilantro, roasted green chili,
Chef's green goddess dressing, served in a crispy lavash bowl

Quinoa & Organic Baby Mixed Greens

11

Grilled corn, hard boiled eggs, red onions, croutons. Pomegranate vinaigrette

BBQ Chicken Salad

18

Organic baby mixed greens, chicken breast, crispy tortillas, avocado, fresh corn, cilantro,
Cucumbers, tomatoes & red onions. Shiloh's barbeque dressing

From the Sea

All our fish is fresh daily, seared and baked "8oz"
Served with vegetable of the day and your choice of potato

Atlantic Salmon Filet

22

Lemon comfit sauce

Chilean Sea Bass

29

Pan seared, served with Mediterranean salsa

Sandwiches

All Sandwiches Come with Choice of Mélange Salad or French Fries

Sandwich Toppings: \$1 /Each

American Cheese
Caramelized Onion
Roasted Red Pepper

Shiloh's Blue Cheese
Beef Bacon

Fried Egg
Sautéed Mushroom
Avocado

Chicken Caesar Sandwich 14

Grilled chicken breast marinated in extra-virgin olive oil and fine herbs,
Roasted peppers and caramelized onions, hearts of romaine, sliced tomatoes,
Shiloh's creamy Caesar dressing, served on a Ciabatta bread

Carne Tacos 16

Three soft shell tacos served with salsa fresca, jalapeno avocado crema
Sour cream drizzle

Roast Lamb Dip Sandwich 16

Caramelized onions and lamb demi-glace

Steak Sandwich 17

Grilled sliced lean bistro tender cut, sautéed onions & mushrooms
Served on French baguette with chipotle sauce

Carved Prime Rib Dip Sandwich 16

Thinly sliced prime rib, caramelized onions.
Served on a French baguette, au jus & creamy horseradish sauce

BBQ Brisket Sandwich 16

Slowly braised brisket of beef, creamy coleslaw, pickles and onions
Served on a Ciabatta bread with Shiloh's BBQ sauce

Shiloh's Wagyu Burger 16

Half-pounder, garnished with lettuce, tomatoes, red onions & pickles, sesame seed bun

Poultry

Free Range Grilled Chicken Breast 17

Marinated with fresh herbs de Provence & olive oil peppercorn sauce

Chicken Paillard 19

Pan seared extra thin chicken breast served with arugula and quinoa

Spicy Jack Schnitzel 19

Boneless chicken breast paillard, spicy breadcrumbs sautéed in olive oil served with arugula.

Steak House Menu

All Steaks are served with our Steak Sauces, vegetables of the day and your choice of potato

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| Petite Filet 7 oz. | 19 |
| Lean, center-cut and tender. Served with steamed vegetables of the day & roasted tomato | |
| Bistro Petite Tender 8 oz. | 19 |
| Served sliced, tender & juicy lean cut. Chateau sauce | |
| Calotte De Boeuf 12oz. | 36 |
| High marbling outer cut of prime rib "The most tender cut" | |
| Filet 11 oz. | 39 |
| Lean center cut and tender | |
| Grilled Petite Rib Eye Steak 10 oz. | 32 |
| 21 days wet aged, great marbling | |
| Grilled Rib-Eye Steak 14 oz. | 43 |
| 21 days wet aged, great marbling | |

Choice Of Free Sides

Idaho Gold Mashed Potatoes
Garlic French Fries
Caesar Salad
Mixed Greens Salad
Sweet Potato Fries

Extra Sides

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| Sautéed Mushroom | 4 |
| Sautéed Spinach | 4 |
| Gavroche Beer Battered Onion Rings | 6 |
| Truffled Fries, Steak Cut | 6 |
| Shiloh's Parve Blue Cheese | 5 |
| Crispy Smoked beef bacon | 5 |

Steak Temperatures:

Black & Blue: Charbroiled on the outside rare on the inside

Rare: Red through out, cool center

Medium Rare: Warm & red center

Medium: Pink center

Medium Well: very little Pink to no Pink

Well Done: Cooked throughout tends to be less Juicy

FOR FULL SERVICE CATERING PLEASE CALL: 626-827-3802

18% Service Charge Added for Parties of 6 or More

Executive Chef: *Luigi Lemorocco*