

Appetizers

Twin Taquitos	9
Carne Asada, mini corn tortillas, salsa fresca, lime, jalapeno, cilantro & avocado crema	
Truffle Flat Bread	15
Sautéed mushrooms, parve cheddar cheese, roasted red bell peppers & arugula Truffle essence	
Petite Cuisse	11
Chicken drumettes with mango chutney sauce on a bed of cucumber salad	
Wild Mushroom Egg Rolls	10
Served with Shiloh's BBQ sauce & soy ginger orange sweet & sour sauce	
Wagyu Beef Slider	13
Caramelized onions, pickles and Shiloh's BBQ sauce	
New Shiloh's Crab Cakes	15
Seared Chilean sea bass cake wrapped in Norwegian smoked salmon Garnished with black caviar. Served with chipotle aioli	
Ahi Tuna Two Ways	18
Duo of seared sashimi and tuna tartar with avocado & ponzu. Wakame & pickled ginger	
Tarte Flambée	17
Beef bacon, grilled onions and parve crème fraîche	
Beef Carpaccio	16
Pepper-crusted thinly sliced beef medallions with baby mesclun greens Dijon mustard & extra virgin olive oil	
Veal Marsala Sweetbread	12
Organic red quinoa, arugula & mushrooms in Marsala wine sauce	
Roasted Bone Marrow	14
Marinated in red wine, garlic & Dijon mustard. Sliced grilled French baguette, arugula & cherry tomatoes	

Soups

Chicken lentil	9
Breast of chicken, vegetables, herbs and spices, savory broth	
Soup of the Day	9

Salads

Shiloh's House Salad	9
Organic baby mixed greens, romaine hearts, black olives, hothouse cucumbers, Roasted red bell pepper, cherry tomatoes, croutons & citrus-champagne 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	
Caesar Salad	10
Hearts of romaine, cherry tomatoes and croutons tossed in a Caesar dressing	
Quinoa & Organic Baby Mixed Greens	11
Red and white quinoa, hard-boiled eggs, red onions, croutons, pomegranate vinaigrette	
Heirloom Beet Salad	12
Arugula, green beans, summer beets, grape tomatoes, pomegranate vinaigrette	

Add to your salad:		
Chicken \$9	Salmon \$11	Steak \$13

BBQ Chicken Salad	19
Organic baby mixed greens, chicken breast, crispy tortillas, avocado, corn, cilantro, Cucumbers, tomatoes & red onions. Shiloh's barbeque ranch dressing	
Santa Barbara Salad	19
Black beans, parve cheddar cheese, summer tomatoes, roasted peppers	Chicken
Cilantro, roasted green chili, baby mixed greens & romaine lettuce.	21
Chef's green goddess dressing, served in a crispy lavash bowl	Salmon
	23
	Steak

Pastas

Penne Pasta Primavera	18
Chef selection of vegetables sautéed in garlic and fresh basil, white wine & extra virgin olive oil	
Penne Pasta Bolognese	20
Ground beef ragout, braised with tomatoes, red wine fresh garlic, basil, celery, carrots & EVOO	

Executive Chef: *Luigi*

Fresh Fish

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

Atlantic Salmon Filet	24
Pan seared, Lemon confit aioli	
Chilean Sea Bass en Papillote	38
Baked in papillote with baby vegetables, white wine sauce, herbs & lemon	

From the Land

Spicy Jack Schnitzel	19
Boneless chicken breast paillard, spicy breadcrumbs sautéed in olive oil served with arugula	
Free Range Grilled Chicken Breast	20
Double breast marinated with fresh herbs de Provence & EVOO, served with peppercorn sauce	
Stuffed Chicken Roulade	22
Marinated breast of chicken, stuffed with spinach and sundried tomatoes, Cremini mushroom sauce	
Whole Cornish Hen	27
Oven roasted with thyme and garlic. Chasseur mushroom sauce	
Roast Asian Duck	42
Half roasted duck lacquered with orange ginger soy glaze Basmati rice with toasted coriander seeds & saffron. Sautéed vegetable in garlic and sesame oil	

Exciting Sides

Truffle Fries, Steak Cut Drizzled in Truffle Oil	8	Sautéed Mushrooms With Garlic and Parsley	6
Sautéed Spinach With Garlic and Shallot	6	Mushroom Risotto With Truffle Essence (Basari)	12
Crispy Smoked Beef Bacon	7	Steamed or Sautéed Seasonal Vegetables	5
Shiloh's Parve Blue Cheese	7	Red & White Quinoa Pilaf	8
Onion Rings In French Gavroche Beer Batter	8		

Steak Temperatures:

Black & Blue: Charbroiled on the outside rare inside

Medium Rare: Warm & red center

Medium Well: No Pink

Rare: Red through out, cool center

Medium: Pink center

Well Done: Cooked throughout tends to be less Juicy

Steak House Menu

All Our Steaks are Wet Aged in House for 21 – 28 Days

All Entrees come with vegetables of the day, your choice of potato and Five Shiloh's Sauces

Petite Filet 7oz.	29
Wet aged eye of rib eye, marbling & juicy	
Bistro Tender 9oz.	29
Served sliced, tender lean cut	
Calotte 12oz.	41
High marbling outer cut of prime rib "The most tender cut"	
Filet 11oz.	41
Wet aged eye of rib eye, marbling & juicy	
Rib-Eye Steak 10oz.	34
21 days aged, great marbling juicy & boneless	
Rib-Eye Steak 14oz.	43
21 days aged, thick cut, great marbling, juicy & boneless	
Chef's Cut Rib-Eye 18oz.	52
Chef's selected thick cut, well marbled, deliciously juicy	
Steak Au Poivre 14oz.	44
Thick cut rib-eye steak crusted in cracked black pepper	
Cowboy Steak "Cote de Boeuf" 24oz.	53
Huge bone in prime rib with fine marbling	
Beef Bel Air	44
Baked 11 oz filet with mushroom duxelle & truffle essence wrapped in puff pastry Peppercorn sauce	
BBQ Short Ribs	"18oz" 33
Hickory smoked, slowly braised in spices,	
Finished with Shiloh's honey citrus BBQ Sauce	"36oz" 48
Shiloh's Wagyu Burger	19
Half-pound, whole grain Dijon mustard and home made mayonnaise Garnished with lettuce, tomatoes, red onions & pickles. Sesame seed bun	

Build Your Own Burger

\$1.50 each

Cheddar Parve Cheese - Caramelized Onions - Shiloh's Parve Blue Cheese
Avocado - Beef Bacon - Sautéed Mushrooms - Fried Egg

Choice of Potatoes

Roasted Fingerling Potatoes with Rosemary

Idaho Gold Mashed Potatoes

Baked Potato / Sour Crème, Beef Bacon, Chives & Margarine

Sweet Potatoes Fries

Garlic French Fries