

PASTA All pastas are served with bread. Add a side salad for \$2.25

Butternut Squash Ravioli Tossed with a homemade arugula and sundried tomato pesto with a touch of cream \$11.25
Add chicken \$2.00 or shrimp \$3.00

WINE PAIRING: CHIANTI, “Poggio Vignoso”, Italy

Pasta Alla Francesca Penne tossed with medley of roasted vegetables, marinara, topped with feta cheese & black olives. \$11.25

Linguine & Marinara Linguine pasta tossed with homemade marinara. \$9.50

Chicken Tetrazzini Chicken breast, sautéed mix mushrooms & cream sauce topped with parmesan cheese. \$12.25

Lasagna of the Day Marco’s handmade pasta. Ask your server for daily selection. \$12.50

Penne All’Aldo Slightly spicy tomato cream sauce with sautéed mushrooms and chicken. \$11.50

Fettuccine All’Alfredo Creamy and peppery, topped with parmesan cheese. \$10.50 Add **chicken** \$2.00 or **shrimp** \$3.00

Nonna’s Pasta Fettuccine pasta with fresh spinach & crushed toasted pecans in a cream and Feta cheese sauce. \$12.25

Cheddar Pasta An old time favorite. Fettuccine tossed with cheddar sauce, bacon and fresh tomatoes. \$11.25

Can’t decide? Try the “Pasta Duo”. Sample any two pastas for \$11.75

A Silvertron tradition - “Monday Night Pasta”. All pastas \$7.95 & discounts on wine from 5pm ‘til close

WRAPS & TACOS All served with a choice of side

Chicken Caesar Wrap Grilled chicken with sliced red onion, romaine, Parmesan cheese, and Caesar dressing. \$8.95

Buffalo Wrap Chicken fingers (sauces Buffalo style), tomatoes, lettuce. Side of ranch dressing. \$8.95

Carnitas Tacos Soft shell tacos, slow-cooked shredded pork (Fudge Farm, Alabama), cabbage, peppers, red onions, orange-jalapeno sauce, cheddar cheese & sour cream. \$9.75

Pecan Crusted Tilapia Tacos Soft shell tacos, pecan crusted tilapia, cabbage, topped with Southern remoulade. \$9.50

MARTINI PAIRING: BIRMINGHAMMER (Gin, homemade ginger syrup & Buffalo Rock Ginger Ale)

Steak Tacos Soft shell tacos, sliced steak, bell peppers, onions, cabbage and Chimichurri sauce (Argentinean pesto). \$9.50

QUESADILLAS Served with roasted tomato salsa & sour cream. Add homemade guacamole \$1.00

Chicken Grilled chicken, roasted bell peppers, spinach, mozzarella and cheddar cheese \$10.00

Spinach & Feta Mozzarella & feta cheese, fresh spinach \$9.25

Hickory Chicken Smoked BBQ sauce, Canadian bacon, grilled chicken and cheddar cheese \$9.75

MARGARITA PAIRING: SPICY (a homemade peppers and cilantro infused tequila)

Steak & Blue Cheese Seared steak, blue cheese crumbles, mozzarella, caramelized onions. Served with sour cream only. \$10.00

Join us for “Tex-Mex Tuesday”. \$3 Margaritas & \$9 Pitchers of Margaritas!

OTHER ENTREES...

Baked Chicken Wings Served with fries with a side of buffalo sauce and blue cheese dressing. \$11.95

Grilled Smoked Pork Chop Over roasted baby bakiers and roasted Fuji apples topped with honey-bourbon sauce \$10.95

Pork Shanks & Sweet Potato Fries Slow cooked pork shanks served with sweet potato fries and a sauce of candied apricot and raisins infused with white wine and mustard heat and topped with toasted sesame seeds \$10.50

Hummus, Chicken, Onions & Peppers Grilled chicken breast, seared bell peppers and onions on a bed of hummus of the day. Served with wraps and choice of side. \$9.95

Grilled Mahi Served over garlic mashed potatoes and topped with sautéed mushrooms & rosemary mayo. \$13.25

WINE PAIRING: RAYUN CHARDONNAY, organic Chile

Chicken Parmigiana Fried chicken breast served over linguine tossed in marinara sauce and topped with mozzarella. \$9.75

Grouper Fish 'n Chips A generous helping of crispy fried goodness, fries, and malt vinegar. \$11.75

Chicken Fingers With homemade honey mustard and choice of side. \$9.25

SANDWICHES & BURGERS

Served with a choice of sides

Chicken Salad Croissant Homemade chicken salad with lettuce and tomato, served on a croissant. \$8.95

Chicken Salad Club Chicken salad, stacked high with bacon, Swiss cheese, mayo, lettuce and tomato. \$9.25

Hickory Burger* 100% Angus beef patty topped with Canadian bacon, BBQ sauce and shredded cheddar cheese. \$9.75

Trio of Mini Burgers* Cheeseburger. Mushroom & Swiss. Black & Blue. Cooked medium, on soft yeast rolls. Please no substitutions. \$9.50

Patty Melt * With Swiss cheese, grilled white onions and mayo. \$9.50

Catch of the Day Sandwich Grilled & served with lettuce, tomato, pickle and tartar sauce. \$9.25

Homemade Black Bean Burger Black beans, corn, red onions, and a smattering of jalapenos. \$9.00 Add cheese \$0.75

Steak Sandwiches* Beef medallions served on yeast rolls, choice of peppercorn gravy or horseradish sauce. \$9.95

Crab & Shrimp Cake Sandwiches 3 seared crab & shrimp cakes on yeast rolls, lettuce, tomato, pickle & tartar sauce \$10.25

Backyard Burger* 100% Angus beef patty on a toasted bun. \$8.75 add cheese \$0.75 add bacon \$0.75

Black & Blue Burger* Half-pound patty blackened with Cajun spices, Topped with blue cheese. \$9.50

BEER PAIRING: GOOD PEOPLE IPA, Birmingham, Alabama

Chicken, Mushroom & Swiss Sandwich Grilled chicken, sautéed mushrooms and Swiss cheese. \$9.25

SILVERTRON SIDES

French fries, mac & cheese, pasta salad, sweet potato fries, onion rings,
roasted vegetable medley or garlic mashed potatoes

Basket of Bread \$2.00

*consuming raw or undercooked meat, poultry, fish or eggs, may increase your risk of food-borne illness

DESSERTS

White Chocolate Bread Pudding Served with whipped cream & raspberry coulis. \$5.75

Wine Pairing: Riesling, J & H Selbach (Kabinett style), Germany \$6.75

Cocktail Pairing: Bergamot infused Southern Comfort \$6.95

Forest Park Pie Pecan pie topped with chocolate chips, vanilla ice cream and whipped cream. \$5.75

Wine Pairing: Santome' Prosecco, Italy \$7.25

Cocktail Pairing: The Boardwalk Martini (vodka, maraschino liquor and fresh lemon juice)

Well Vodka \$6.95; Skyy \$7.95; Absolut \$8.95

Fresh-Baked Apple Pie Served warm, with vanilla ice cream \$5.75

Wine Pairing: Sauvignon Blanc/Colombard, Domaine de Ballade, France \$6.50

Cocktail Pairing: Apple Cider Martini (Sweet Tea flavored vodka, apple pucker and cinnamon liquor) \$6.95

Bailey's Caramel Brownie Fudge brownie, vanilla ice cream, Oreo cookies, chocolate and caramel sauce, whipped cream and a dash of Irish Cream. \$5.75

Wine Pairing: Monastrell, Barranc Del Rei, Spain \$6.75

Cocktail Pairing: Salted Caramel Martini (Vodka, buttershots, Irish Cream, served with a salted glass.)

Well Vodka \$6.95; Skyy \$7.95; Absolut \$8.95;

Ice Cream Sundae Chocolate or caramel syrup over vanilla ice cream, topped with whipped cream. \$4.25

Lunch Specials \$7.95

Monday-Friday 11am – 2pm

Choice between:

Soup and sandwich: choice of soup and daily sandwich.

Soup and salad: choice of soup and your choice of salad with grilled chicken (choice of dressing) or Caesar salad

Hummus and chicken wrap: flavored hummus, grilled chicken, lettuce and tomato in a wrap. Choice of side.

Grilled Cheese Sandwich with choice of side A mix of cheddar, mozzarella and American cheese with your choice of side.

Cheese-Steak Sandwich Seared sliced beef, mozzarella, caramelized onions, lettuce and tomato, on French bread.
Choice of side.

SOUPS

Soup of the Day Ask your server for today's creation. \$5.95 bowl or \$3.00 cup

French Onion Soup A vegetarian take on the savory favorite. \$5.95 bowl

Need catering? Family gatherings, holiday parties, business meetings...

let Silvertron take the stress out of feeding the folks.

Appetizers, salads, entrees, desserts, beverages - even wine.

Call 591.3707 and ask for Marco.

A gratuity of 18% is no longer added for parties of six or more.

APPETIZERS

Chips & Salsa Orange-jalapeno sauce, homemade guacamole, sour cream and roasted tomato salsa. \$6.25

Hummus & Friends Dip New flavor every week. \$6.25

Fried Cheese Served with homemade marinara. \$6.50

Tomato Bruschetta Chopped tomatoes marinated with olive oil, fresh basil, garlic and red onions. Served over toasted bread and drizzled with a balsamic reduction. \$5.50

Onion Rings Crispy, beer-battered rings. \$5.50

Fried Mushrooms Served with ranch dressing. \$6.50

Mushroom Bruschetta Sautéed mushroom blend, with garlic, parsley and white wine. Topped with parmesan cheese. \$5.75

Warm Spinach & Artichoke Dip Served with pita chips. \$6.25

Silvertron Café's Nachos Chorizo sausage, cheddar, lettuce, tomatoes. Roasted tomato salsa, sour cream & guacamole. \$6.50

Cheese & Herb Stuffed Fried Artichoke Hearts Stuffed with mozzarella, parmesan and herbs, side of marinara. \$6.50

SALADS

Alabama Summer Salad Fudge Farm (local) pulled pork, watermelon and arugula with roasted corn and tomatoes. Drizzled with a balsamic reduction. \$10.75

Grilled Salmon and Arugula Salad Fresh arugula, with cinnamon-apple chips, celery, dry cranberries and topped with grilled salmon. Drizzled with ginger ranch. \$10.75

Red, White and Blue Salad Strawberries, blue cheese, blueberries, candied pecans and grilled grouper on a bed of greens tossed in champagne vinaigrette \$10.75

Grilled Grouper Greek Salad Greens tossed with Greek dressing, topped with Feta cheese, black olives, pepperoncini, red onions, oregano, grilled filet of wild caught grouper. Finished with chopped tomato, onion & fresh basil mix. \$10.75

Chicken Melon Salad Homemade chicken salad, sliced almonds, black olives, cucumbers, tomato & hard boiled egg. \$9.25

Steak Salad* Greens tossed in balsamic vinaigrette, tomato, red onions, crumbled blue cheese & grilled steak tenderloin. \$9.50

Spinach Salad Tossed in warm bacon vinaigrette, topped with candied pecans, mushrooms and warm goat cheese. \$8.95
Add chicken \$3.00, shrimp \$4.00, tilapia \$4.00, pulled pork \$4.00, steak* \$4.00, grouper \$5.00, salmon * \$6.00, mahi \$6.00

Caesar Salad Caesar dressing on romaine lettuce with red onions. \$7.95

Add chicken \$3.00, shrimp \$4.00, tilapia \$4.00, pulled pork \$4.00, steak* \$4.00, grouper \$5.00, salmon * \$6.00, mahi \$6.00

Silvertron Salad Mixed greens, shredded cheddar, hard boiled egg, carrots, celery, cucumber, bacon crumbles and tomato. \$7.75
Add chicken \$3.00, shrimp \$4.00, tilapia \$4.00, pulled pork \$4.00, steak* \$4.00, grouper \$5.00, salmon * \$6.00, mahi \$6.00

Triple Salad Platter Chicken, pasta and shrimp salads over fresh salad greens and black olives, cucumbers, boiled egg and tomatoes. (In case of substitution – each shrimp salad \$1.00 or extra chicken salad \$0.75) \$9.50

Shrimp & Avocado Salad Mixed greens tossed in a lime-cilantro vinaigrette, topped with tomato, red onions, paprika roasted corn, fresh avocado and grilled shrimp. \$9.25

Taco Salad* Crispy tortilla bowl with lettuce, black olives, tomatoes, cheese, cucumbers, red onions, black beans, salsa, sour cream and guacamole. \$7.75.

Add chicken \$3.00, shrimp \$4.00, tilapia \$4.00, pulled pork \$4.00, steak* \$4.00, grouper \$5.00, salmon * \$6.00, mahi \$6.00

Quiche of the Day Served with a green salad & balsamic vinaigrette on the side. Ask your server for today's selection. \$8.25