

SILVER DINER®

RESTAURANT WEEK

JANUARY 1 – 19, 2026

3 COURSE DINNER

CHOOSE ONE APPETIZER, ENTRÉE + DESSERT. 40
per person, excludes tax and gratuity

APPETIZERS

OLD BAY FRIED SHRIMP (6)

Sustainable shrimp panko hand-breaded, banana pepper relish, house-made kewpie tartar.

ALLEN FARMS WINGS (5)

Roasted in-house, then fried, with celery. Choose either Buffalo style with bleu cheese dressing or Old Bay with Southwest ranch and mambo sauce.

NEW! MOZZARELLA, SPINACH & ARTICHOKE EGG ROLLS

Wonton wrapper, roasted pepper marinara, parmesan cheese.

TURKEY CHILI

Sweet and spicy chopped turkey, beans.

ENTRÉES

THAI CAULIFLOWER QUINOA PASTA

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash, scallions, basil, quinoa pasta, nooch, peach salsa, pistachios.

ROASTED ALLEN FARMS CHICKEN POT PIE

Mushrooms, basil, roasted squash, peas, roasted corn, scallions, tarragon, topped with a flaky buttery crust.

GRILLED FRESH SALMON*

Sustainable Antarctic salmon, cinnamon-chipotle spiced, garlic lemon sauce, yellow brown rice and organic non-GMO edamame beans, fresh veggies. 25.99

SHRIMP SCAMPI

Basil-garlic sustainable shrimp, garlic wine sauce, scallions, tomatoes, cremini mushrooms, angel hair pasta.

DESSERTS

APPLE PIE

Made with cinnamon-spiced apples in a buttery crust, drizzled with salted caramel.

DOUBLE-CHOCOLATE TRIPLE-LAYER CAKE

A chocolate lover's dream! Drizzled with vanilla and dark chocolate.

PIE SHOP PECAN PIE

Made with whole Georgia pecans, whipped cream.

HOMESTYLE BREAD PUDDING

Cinnamon-spiced apples, walnuts, served warm with Tillamook all-natural vanilla ice cream and salted caramel.

Healthier Flexitarian Options

 Lower in Fat & Cholesterol  Vegetarian  Plant-Based (Vegan)  Gluten-Free