Silver's Mayan Fusion Restaurant

Soup, Salads, & Appetizers

New England Clam Chowder Cup **10** Bowl **13** Bread Bowl **16**

Mayan Salad lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette **-or-**
Our Famous Caesar Salad croutons, flash-fried capers, Italian parsley, Asiago cheese, anchovy **14**
add chicken breast 9 rock cod 11 achiote chicken 8
shrimp & cream cheese wontons 17

Fresh Mayan-Style Ceviche tossed with tomatoes, onions, cilantro, lime & a touch of habanero. Topped with cucumber & avocado, drizzled with olive oil, served with homemade tortilla chips **shrimp 21** **octopus 24** **combination 26**

Crispy Shrimp Wontons filled with cream cheese, bay shrimp & Mayan spices **16**

Coconut Prawns flash fried, coconut red curry sauce & drizzled with sweet pepper coulis **16**

Arancini flash fried, three lemon risotto balls filled with mozzarella & Italian spices, with a tomato-basil reduction, Asiago & queso fresco **15**

Sautéed Mayan Sweet White Corn Butter, lime, salt, cayenne pepper, smoked paprika, Asiago & queso fresco **12**

New York Steak Kebabs with Argentinian chimichurri, homemade chili-lime potato chips **17**

Zucchini lightly breaded, deep fried, drizzled with a tomato-basil reduction, Asiago & queso fresco **12**

Panucho one pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomatoes, pickled onions, jalapeños, guacamole, tomato reduction **choice of achiote chicken, cochinita pibil or bay shrimp 11**

Empanadas flash-fried homemade masa pillow filled with chicken & cheese, topped with pickled onions, cilantro, queso fresco, tomato-basil reduction **13**

Tapas Trio empanada, arancini & salbute (one each) **17**

Papatzul (Mayan Dip) fire roasted tomatoes, ground butternut squash seeds, green onions, cilantro, queso fresco, touch of habanero & homemade tortilla chips **15**

Mayan Entreés

**The items below are served with black beans and rice*

***Traditional Cochinita Pibil** slowly roasted pork in banana leaves, Mayan spices & sour orange, served with homemade corn tortillas topped with pickled onions and cilantro **22** **choice of 3 tacos or tortillas on the side**

Torta of Cochinita Pibil *(pulled pork)* grilled Telera bread with traditional oven baked pork, mayonnaise, tomato, lettuce, pickled onion, jalapeño, guacamole, homemade chili-lime potato chips **18**

***Grilled Pock Chuc** pork loin marinated in sour orange, lemon, achiote & garlic, topped with fire roasted onions and cilantro, served with homemade corn tortillas **22**

***Panuchos** two pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomato, pickled onion, jalapeño, guacamole, and tomato reduction **choice of achiote chicken, cochinita pibil or bay shrimp 22**

Mayan Wet Burrito 14" flour tortilla filled with Spanish rice, black beans, lettuce, jack & cheddar cheeses, red pickled onions, topped with verde sauce, guacamole, salsa fresca, sour cream & cilantro **16**
add achiote chicken 8 cochinita 8 scrambled eggs 6 ragout of vegetables 6

Mayan Burger natural ground chuck seasoned in blackened Mayan spices, served with french fries **15**
add cheese 3 add Roundman's apple smoked bacon 5

Fresh Fish Tacos** ***(Choice of Margarita Marinated Grilled Cod or Breaded Beer-battered Cod), two open-faced homemade corn tortillas, topped with Mayan slaw, cilantro, guacamole, salsa fresca, verde sauce, and sour cream **22**

***Chicken Chile Verde Enchiladas,** three corn tortillas filled with jack & cheddar cheese, topped with achiote chicken, onions, lettuce, verde sauce, guacamole, cilantro, queso fresco, and sour cream **21**

***Chicken Fajitas** achiote marinated chicken, satuéed onions, bell & Pasilla peppers, served with flour tortillas **21**

Tex-Mex Nachos corn tortilla chips, jack & cheddar cheese, beans, guacamole, salsa fresca, jalapeño, verde sauce, olives, and sour cream **16** **add achiote chicken, cochinita pibil or blackened ground chuck 8**

Thai Burrito 14" flour tortilla filled with jasmine rice, match stick vegetables, ginger, Thai basil, cilantro, lettuce, green onions, mint, sliced jalapeño peppers, mozzarella cheese and tequila Thai sauce - topped with coconut red curry sauce **16** **add coconut prawns 11**

Bean Dip Bowl black beans, cheese, red rice, salsa fresca, guacamole, verde salsa, queso fresco, sour cream with homemade corn tortilla chips **16** **add achiote chicken, cochinita pibil or blackened ground chuck 8**

Silver's MAYAN FUSION Restaurant

Chef Silver's Special Lunch Menu

Freshly Shucked Oysters habanero tequila garlic lime sauce **half dozen 22 dozen 39** (when available)

Crispy Calamari Rings & Tentacles flash fried drizzle with basil coulis, and served with chipotle aioli **18**

Steamed Clams or Black Mussels with creamy chipotle, white wine, and basil-garlic broth, topped with Asiago cheese **23/20** **combo 24**

Dungeness Crab & Rock Cod Cakes over sautéed cabbage & corn, drizzled with green onion coulis & chipotle-lemon aioli **21**

Fresh Fish and Chips local rock cod beer battered, then rolled in a crumble of corn flakes, served with homemade tartar sauce, coleslaw, lemon wedges and served with the *world's best* garlic and parsley fries or *world's best* regular fries **25**

BLTA bacon, lettuce, tomato, and avocado, served on FB Bakery's organic sourdough bread, served with crispy fries and coleslaw **17**

Mariachi Chicken Chimichanga a 14" flour tortilla filled with achiote chicken, garbanzo and black beans, spanish rice, pico de gallo, guacamole, lettuce, sour cream, jack and cheddar cheese then flash fried and finished with a tomato sauce **18**

Fresh Local Rock Cod Sandwich lightly breaded, served open-faced with all of the trimmings, homemade tartar sauce, and crispy fries **21**

Chicken Wrap a 14" flour tortilla filled with crispy chicken tenders, lettuce, guacamole, tomatoes, onions, ranch dressing, sour cream, and smoked bacon, served with crispy fries **20**

Bay Shrimp Melt bay shrimp mixed with mayonnaise, chives, lime, and pepper - in an oven-baked hoagie roll, with jack and cheddar cheese, served with crispy fries and coleslaw **21**

Jumbo Prawn Scampi, sauteed jumbo prawns with fresh garlic, lemon juice, pepper flakes, Italian parsley, white wine and butter, tossed in a linguini pasta, topped with a fresh Asiago cheese and parsley **35**

Philly Cheese Steak combined with a trio of peppers, onions, and delicious spices with melted jack, cheddar, and mozzarella cheese, served on a hoagie roll. Served with crispy fries or a small Mayan salad **21**

World's Best Cioppino prawns, rock cod, clams, Prince Edward Island black mussels, bay shrimp, tomatoes, onion, celery, garlic, shallots, white wine, basil, cream, Chef Silver's special prawn broth, topped with habanero coulis, and fresh grated Asiago cheese. Served with sourdough toast **38** **add pasta 4**

Roundman's Black Angus New York Steak cooked to your perfect standards finished with a Cabernet Sauvignon beef essence served with three-cheese roasted garlic mashed potatoes and vegetables **45**

Pork Osso Bucco slowly braised with Mayan spices & fresh herbs, served with three-cheese roasted garlic mashed potatoes and vegetables **39**

Please tell your server if you have any food allergies - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - Parties of six or more guests, 20% gratuity added. and a maximum of 4 split tickets, Thank You.*

When a reservation is made for a party of six or more, regardless of final party size, a 20% gratuity will still be added.

Silver's Mayan Fusion Restaurant

Dinner Menu

Soup, Salads, & Appetizers

New England Clam Chowder Cup 10 Bowl 13 Bread Bowl 16

Mayan Salad lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette **-or-**
Our Famous Caesar Salad croutons, flash-fried capers, Italian parsley, Asiago cheese, anchovy **14**
add chicken breast 9 rock cod 11 achiote chicken 8
shrimp & cream cheese wontons 17

Fresh Mayan-Style Ceviche tossed with tomatoes, onions, cilantro, lime & a touch of habanero. Topped with cucumber & avocado, drizzled with olive oil, served with homemade tortilla chips **shrimp 21 octopus 24 combination 26**

Freshly Shucked Oysters habanero tequila garlic lime sauce **half dozen 22 dozen 39** (when available)

Dungeness Crab & Rock Cod Cakes over sautéed cabbage & corn, drizzled with green onion coulis & chipotle-lemon aioli **21**

Crispy Calamari Rings & Tentacles flash fried, served with chipotle aioli and drizzled with basil coulis **18**

Steamed Clams or Black Mussels with creamy chipotle, white wine, and basil-garlic broth, topped with Asiago cheese
23/20 combo 24

Crispy Shrimp Wontons filled with cream cheese, bay shrimp & Mayan spices **16**

Coconut Prawns flash fried, coconut red curry sauce & drizzled with sweet pepper coulis **16**

Arancini flash fried, three lemon risotto balls filled with mozzarella & Italian spices, with a tomato-basil reduction, Asiago & queso fresco **15**

Sautéed Mayan Sweet White Corn Butter, lime, salt, cayenne pepper, smoked paprika, Asiago & queso fresco **12**

Empanadas flash-fried homemade masa pillow filled with chicken & cheese, topped with pickled onions, cilantro, queso fresco, tomato-basil reduction **13**

Papatzul (Mayan Dip) fire roasted tomatoes, ground butternut squash seeds, green onions, cilantro, queso fresco, touch of habanero & homemade tortilla chips **15**

Mayan Entreés

**The items below are served with black beans and rice*

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***Grilled Pock Chuc** pork loin marinated in sour orange, lemon, achiote & garlic, topped with fire roasted onions and cilantro, served with homemade corn tortillas **22**

***Panuchos** two pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomato, pickled onion, jalapeño, guacamole and tomato reduction **choice of achiote chicken, cochinita pibil or bay shrimp 22**

Mayan Wet Burrito 14" flour tortilla filled with Spanish rice, black beans, lettuce, jack & cheddar cheeses, red pickled onions, topped with verde sauce, guacamole, salsa fresca, sour cream & cilantro **16**
add achiote chicken 8 cochinita 8 scrambled Eggs 6 ragout of vegetables 6

Mayan Burger natural ground chuck seasoned in blackened Mayan spices, served with french fries **15**
add Cheese 3 add Roundman's apple smoked bacon 5

***Fresh Fish Tacos (choice of margarita marinated grilled cod or breaded beer-battered cod)**, two open-faced homemade corn tortillas, topped with Mayan slaw, cilantro, guacamole, salsa fresca, verde sauce & sour cream **22**

***Chicken Chile Verde Enchiladas,** three corn tortillas filled with jack & cheddar cheese, topped with achiote chicken, onions, lettuce, verde sauce, guacamole, cilantro, queso fresco, and sour cream **21**

Tex-Mex Nachos corn tortilla chips, jack & cheddar cheese, beans, guacamole, salsa fresca, jalapeño, verde sauce, olives, and sour cream **16** **add achiote chicken, cochinita pibil or blackened ground chuck 8**

Thai Burrito 14" flour tortilla filled with jasmine rice, match stick vegetables, ginger, Thai basil, cilantro, lettuce, green onions, mint, sliced jalapeño peppers, mozzarella cheese and tequila Thai sauce - topped with coconut red curry sauce **16** **add coconut prawns 11**

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Chef Silver's Special Menu

New England Clam Chowder Cup **10** Bowl **13**
Bread Bowl **16**

Mayan Salad lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette
-or-

Our Famous Caesar Salad , croutons, flash-fried capers, Italian parsley, asiago cheese, anchovy **14**
Add Chicken Breast 9 **Rock Cod 11** **Achiote Chicken 8**
Shrimp & Cream Cheese Wontons 17

Freshly Shucked Oysters Habanero Tequila Garlic Lime sauce
Half Dozen 22 **Dozen 39**

Crispy Calamari Rings & Tentacles flash fried, served with chipotle aioli **18**

Steamed Clams or Black Mussels with creamy chipotle, white wine, and basil-garlic broth, topped with Asiago cheese **23/20** **Combo 24**

Dungeness Crab & Rock Cod Cakes over sautéed cabbage & corn, drizzled with green onion coulis & chipotle-lemon aioli **21**

Fruit of the Sea

A Little Touch of France: **Fresh King Salmon** lightly crusted in panko and pecans, served with buttery sweet corn, and asparagus finished with Silver's famous champagne cream sauce **38**

Local Petrole Sole lightly breaded in a delicate mix of bread crumbs served over buttery sweet corn and aparagus finished with Silver's famous champagne cream sauce **35**

Fresh Rock Cod Filet pan-seared, served with coconut jasmine rice, ragout of vegetables and topped with a bay shrimp salsa fresca finished with a smokey chipotle cream sauce **31**

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Coconut Prawns flash-fried, served with coconut jasmine rice, ragout of vegetables drizzled with coconut red curry and sweet pepper coulis **28**

Mexican Wild Jumbo Prawns herb crusted served with three-cheese garlic mashed potatoes in a ragout of vegetables topped with a pineapple-mango salsa **33**

Rock Cod Fish & Chips beer-battered served with cucumber and cabbage coleslaw homemade tartar sauce and crispy fries **22**

Meats & Poultry

Items below served with buttery broccoli, cauliflower, and carrots

Black Angus Roundman's New York Steak cooked to your perfect standards finished with a Cabernet Sauvignon beef essence served with three-cheese roasted garlic mashed potatoes **43**

Surf & Turf 7 oz. black Angus New York and Three herb-crusted Jumbo Prawns, covered in cabernet sauvignon beef essence served with three-cheese roasted garlic mashed potatoes **39**

Pork Osso Bucco slowly braised with Mayan spices & fresh herbs, served with three-cheese roasted garlic mashed potatoes **38**

Free Range Chicken Breast oven-baked lightly breaded with Mayan spices finished with smoked bacon and mushroom gravy, served with three-cheese roasted garlic mashed potatoes **27**

Herb-Marinated Black Angus New York Kebabs drizzled with an Argentinian chimichurri and served with three-cheese roasted garlic mashed potatoes **28**

Pork Tenderloin marinated in asian spices pan seared served over three cheese garlic mashed potatoes and finishes with a zinfandel demiglaze **33**

Pastas & More

World's Best Cioppino, prawns, Rock Cod, clams, Prince Edward Island black mussels, bay shrimp, tomatoes, onion, celery, garlic, shallots, white wine, basil, cream, Chef Silver's special prawn broth, topped with habanero coulis, and fresh grated asiago cheese. Served with sourdough toast **38** **Add Pasta 4**

Fresh Clam Linguini, creamy chipotle, white wine, basil-garlic broth, topped with asiago cheese and sourdough toast **29**

Achiote Chicken Linguini, basil cream sauce, topped with queso fresco & asiago cheese **26**

Pesto Penne Pasta tossed in fresh homemade pesto sauce with a touch of cream and grated asiago cheese **19**

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Side Dishes

Three Jumbo Prawns 14

Chicken Breast 9

Rock Cod Fillet 11

Achiote Chicken or Cochinita 8

Vegetable Ragout 6

Bacon 5

Steamed Vegetables 5

Crispy Fries 5

Rice & Beans 6

For Dog Lovers

Ground Beef 5 oz. 8

Ground Beef 8 oz. 12

Chicken Breast 9



Silver's MAYAN FUSION Restaurant

Kids Menu

12 and under

Fish and Chips 14

Kids Burger 11
Add Mix of Cheddar and Jack Cheeses + 2

Chicken Breast 9
or
Filet of Cod 12
Served with a Choice of Rice and Beans or Crispy Fries

Chicken Basket 10

Cheese Fries 7

Cheese Quesadilla 6
Add Meat + **5**

Kids Burrito 8
Rice, Black Beans, Cheese, Sour Cream
Add Meat + **5**

Nachos with Black Beans, Cheese, and Sour Cream 8
Add Meat, Chicken or Pork + **5**

Kids Alfredo Pasta 8

Plain O Pasta with Butter 6

Black Beans with Cheese and Rice 6

Silver's MAYAN FUSION Restaurant

Desserts

Cowlick's Ice Cream



Spicy Mayan Chocolate
A local favorite made exclusively for Mayan Fusion
Dark chocolate ice cream with dark chocolate chunks and special spices

French Vanilla Bean

One scoop **9** Two scoops **15**

Warm Molten Chocolate Lava Cake 13
Liquid chocolate center, raspberry & chocolate sauce

Lemon Meringue Pie 13
The old-fashioned favorite

Very Berry or Horchata Cheesecake 13

Homemade Flan 9

Dessert Wine

Trentadue Chocolate Amore Port, *Sonoma County* **9/35**