

# THE SYNDICATE

## - DINNER MENU -

SERVED WEDNESDAY – SUNDAY 4–9

### STARTERS

#### GOAT CHEESE RAVIOLI

Blue Jacket Dairy goat cheese, sundried tomatoes, Nate's Nectar honey-truffle cream sauce 13

#### SHRIMP COCKTAIL (gf)

House poached jumbo shrimp, spicy cocktail sauce, lemon 16

#### CALAMARI

Sweet chili sauce, sesame seeds, cilantro lime drizzle 14

#### SPINACH ARTICHOKE DIP

Served with roasted garlic baked pita chips 12

### SOUP

#### FRENCH ONION

Cup 6 • Bowl 8

#### LOBSTER BISQUE

Cup 7 • Bowl 9

### SALAD

Dressings made in-house daily

#### COBB SALAD (gf)

Lettuce medley, bacon, ham, turkey, tomato, Swiss cheese, egg, house-made red wine vinaigrette 16

#### CAESAR SALAD (gf)

Grilled romaine hearts, parmesan, house-made croutons, fresh cracked pepper 13

#### WEDGE SALAD (gf)

Iceberg lettuce, bacon, red onion, tomato, Maytag blue cheese crumbles 14

#### HOUSE SALAD

Lettuce medley, tomatoes, cucumber, red onion, cheese, croutons, house-made red wine vinaigrette 14

**ADD PROTEIN:** Chicken 4 • Shrimp 4 • Salmon 6

### SIGNATURE DISHES

#### CRAB CAKES

Asian slaw, rice, cilantro oil, mango sauce 23

#### FRIED CHICKEN

Buttermilk brined chicken thigh, truffle mashed, chicken gravy, Nate's Nectar honey 22

#### SHRIMP & GRITS (gf)

Braised beef, cheddar cheese grits, Cajun shrimp, red pepper, roasted poblanos 26



#### CHICKEN MARSALA

Pan fried chicken breast, marsala sauce, mushrooms, roasted garlic parmesan linguini 22

#### SHRIMP SCAMPI

Shrimp, roasted garlic parmesan linguini, tomatoes, lemon garlic butter wine sauce 25

#### MAHI MAHI EN PAPILLOTE

Caribbean seasoning, orange slices, mango pineapple salsa, and a cilantro lime drizzle served with Jamaican red beans and rice and wrapped in banana leaves 30

#### SALMON PONZU

Sticky rice, ponzu sauce, bok choy 26

#### NAPOLITANO PORK CHOP

Grilled chop with onion, red pepper, mushroom, and tomato served with roasted garlic parmesan linguini 30

#### GRILLED GRETNA & VEGGIE PLATE (gf)

Balsamic Portobello, fried tofu, Blue Jacket Dairy Gretna grilling cheese and goat cheese, chef vegetables, balsamic glaze, garlic aioli 25

#### 16OZ. RIBEYE (gf)

Truffle mashed, asparagus 36



#### 6OZ. FILET MIGNON (gf)

Truffle mashed, asparagus, demi 32



**STEAK TOPPINGS:** Béarnaise 4 • Shrimp Scampi 6

Oscar Style 8 • Sautéed Mushroom & Onions 4

### SIDES

Truffle Mashed 6 • Sticky Rice 5 • Side Salad 5

Truffle Fries 7 • Asparagus 6 • Chef Vegetables 6

Loaded Baked Potato 6 • Red Beans & Rice 6

- D I N N E R M E N U -

SANDWICHES Served with House-Cut Fries

**SALMON BLT**

Seared salmon, lettuce, tomato, bacon, garlic aioli, tarragon mayo, 12 grain bread 18

**BACON CHEESEBURGER**

Bacon, lettuce, tomato, red onion, cheddar cheese, onion bun 17



**BUFFALO CHICKEN SANDWICH**

Buttermilk marinated chicken thigh, lettuce, tomato, Maytag blue cheese, brioche bun 16

B E V E R A G E S 3



Coffee • Iced Tea • Coke • Diet Coke  
Sprite • Lemonade • Ginger Ale  
Bigelow Teas: Green • Earl Grey • Lemon Lift

D E S S E R T 9

Lava Cake • Crème Brûlée • New York Style Cheesecake

**VIEW OUR WINE  
& SPIRITS LIST!**

[SYNDICATEDOWNTOWN.COM](http://SYNDICATEDOWNTOWN.COM)

937.210.5165   



Auto gratuity of 18% will be charged for parties of 8 or more.  
\$3 charge for splitting plates.

Gluten-free friendly options are marked (gf), available with modifications.

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need.

D R A F T B E E R

**LEFT HAND MILK STOUT | NITRO**

Milk Stout • 6% • Longmont, CO 6

**NORTH HIGH/BREWFONTAINE/  
LCFM COMMUNITY LAGER**

Honey Lager • 5.6% • Columbus, OH 6  
\$1 from every pint benefits the Logan County Farmer's Market.

**NARRAGANSETT LAGER**

Lager • 5% • Pawtucket, RI 6

**NORTH HIGH RISE**

IPA • 6.8% • Columbus, OH 6

**JACKIE O'S MYSTIC MAMA**

IPA • 7% • Athens, OH 6

**MOTHER STEWART'S WITBIER**

Witbier • 5.2% • Springfield, OH 6

**BELL'S AMBER ALE**

Amber Ale • 5.8% • Kalamazoo, MI 6

**ACE PINEAPPLE CIDER**

Cider • 5% • Sebastopol, CA 6

**ROTATING TAP**

ASK SERVER FOR DETAILS

**SEASONAL**

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D O M E S T I C  
B O T T L E S

**BUDWEISER**

Pale Lager • 5% • St. Louis, MO 3.5

**BUD LIGHT**

Pale Lager • 4.2% • St. Louis, MO 3.5

**MICHELOB ULTRA**

Pale Lager • 4.2% • St. Louis, MO 3.5

**YUENGLING TRADITIONAL LAGER**

Amber Lager • 4.5% • Pottsville, PA 3.5