

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

Chocolate Lava Cake • Crème Brûlée
New York Style Cheesecake

**VIEW OUR WINE
& SPIRITS LIST!**

SYNDICATEDOWNTOWN.COM

937.210.5165   

SCAN ME!



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