

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

SERVED THURSDAY – SATURDAY 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, redskin garlic 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)

Redskin garlic mashed, asparagus 36



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

Redskin garlic mashed, asparagus, demi 32



**STEAK TOPPINGS:** Béarnaise 4 • Shrimp Scampi 6  
Oscar Style 8 • Sautéed Mushroom & Onions 4

SIDES

Redskin Garlic Mashed 6 • Sticky Rice 5 • Side Salad 5  
Truffle Fries 7 • Asparagus 6 • Chef Vegetables 6  
Loaded Baked Potato 6 • Red Beans & Rice 6

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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

BEVERAGES 3




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

DESSERT 9

Chocolate Lava Cake • Crème Brûlée  
New York Style Cheesecake

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& SPIRITS LIST!**

[SYNDICATEDOWNTOWN.COM](http://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.

DRAFT BEER

**LEFT HAND MILK STOUT | NITRO**

Milk Stout • 6% • Longmont, CO 6

**WIEDEMANN'S BOHEMIAN PILSNER**

Pilsner • 4.3% • Saint Bernard, OH 6

**NARRAGANSETT LAGER**

Lager • 5% • Pawtucket, RI 6

**TOPPLING GOLIATH PSEUDO SUE**

Hazy Pale Ale • 5.8% • Decorah, IA 7

**JACKIE O'S MYSTIC MAMA**

IPA • 7% • Athens, OH 6

**MARKET GARDEN PROSPERITY WHEAT**

Wheat Ale • 6% • Cleveland, OH 6

**BELL'S AMBER ALE**

Amber Ale • 5.8% • Kalamazoo, MI 6

**ACE PINEAPPLE CIDER**

Cider • 5% • Sebastopol, CA 6

**ROTATING TAP & SEASONAL**

ASK SERVER FOR DETAILS

BOTTLED  
BEER

**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

**HEINEKEN 0.0**

Non Alcoholic • 0.0% • Amsterdam 3.5