

# THE SYNDICATE

## - DINNER MENU -

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, 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 GREYNA & VEGGIE PLATE (Gf)

Balsamic Portobello, Fried Tofu, Blue Jacket Dairy Greytna 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

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### 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

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## BEVERAGES 3

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

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## DESSERT 9

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Chocolate Lava Cake • Crème Brûlée  
New York Style Cheesecake

**VIEW OUR WINE  
& 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.

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## DRAFT BEER

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### 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

### BELL'S OBERON

Wheat Ale • 5.8% • Comstock, MI 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

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## BOTTLED BEER

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### 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

### BUSCH LIGHT

Pale Lager • 4.1% • St. Louis, MO 3

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## CANS

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### HIGH NOON

*Black Cherry • Watermelon*

*Grapefruit • Pineapple*

Hard Seltzer • 4.5% • Memphis, TN 4