
THE
SYNDICATE

- 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, 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

THE SYNDICATE

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

**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.

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

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

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

BUSCH LIGHT

Pale Lager • 4.1% • St. Louis, MO 3

CANS

WHITE CLAW (Black Cherry • Lime) 4

Hard Seltzer • 5%

HIGH NOON (Pineapple • Peach) 4

Hard Seltzer • 4.5%