

# THE SYNDICATE

# DINNER MENU



## The Front Page

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### FRIED CALAMARI

Fried calamari and banana pepper rings tossed with arugula, grape tomatoes, parmesan, and an herb garlic butter finished with a garlic aioli and balsamic reduction **14**

### SPINACH DIP

Served with grilled pita bread **12**

### FRIED GREEN TOMATOES

Topped with a prosciutto and chive mousse and finished with a tomato chutney **12**

### THAI CHICKEN LETTUCE WRAPS **GF**

Grilled chicken, shiitake mushrooms, and Asian vegetables stir-fried in a sweet Thai chili glaze finished with cashews and Sriracha, served with bibb lettuce **14**

### BRAISED BEEF SHORT RIB

Tender short rib served on top of jalapeño cornbread. Finished with pickled red onions, queso fresco, cilantro, and avocado crème **15**

### JUMBO SHRIMP COCKTAIL **GF**

Served with cocktail sauce and lemon **16**

## Hot Off the Press

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All sandwiches served with house cut fries

### STEAKHOUSE BURGER

8 oz burger topped with cheddar cheese, bacon, lettuce, tomato, and onion on a toasted brioche bun **16**

### BUFFALO CHICKEN SANDWICH

Buttermilk marinated fried chicken breast tossed in buffalo sauce topped with lettuce, tomato, and blue cheese on a toasted brioche bun **14**

### FRIED COD SANDWICH

Hand-breaded and fried Atlantic cod served on toasted marble rye with lettuce, tomato, and onion served with banana pepper tartar **14**

### CALIFORNIA CHICKEN CLUB

Grilled chicken breast, goat cheese, artichoke hearts, sundried tomatoes, spinach, and bacon with a lemon aioli served on a focaccia bun **15**

## Top Stories

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### FILET MEDALLIONS

Two 4 oz Filet medallions served with smashed redskin potatoes, asparagus, and onion straws **29**

### SIRLOIN

6 oz Sirloin served with smashed redskin potatoes, asparagus, and onion straws **22**

### STEAK TOPPINGS

Béarnaise **4** | Shrimp Scampi **6** | Black & Blue **5**  
Oscar Style **8** | Sautéed Mushroom & Onions **4**

### PORK CHOP

10 oz Frenched Pork Chop served on a bed of Captain Morgan's sweet potato purée and sautéed spinach, finished with a bourbon glaze and onion straws **24**

### CHICKEN MARSALA

Pan-fried chicken breasts, shiitake and button mushrooms, and marsala sauce served on a bed of roasted garlic parmesan linguine **22**

### SHRIMP N GRITS **GF**

Six blackened gulf shrimp, braised beef short rib, cheddar cheese grits, red bell peppers, roasted poblanos, Alabama white BBQ sauce, pecorino, and chives **26**

### CHICKEN AND SWEET POTATO WAFFLE

Buttermilk fried chicken breast, house made sweet potato waffle, and maple syrup **20**

### GRILLED SALMON FILET

Served on a bed of sundried tomato couscous with grilled asparagus and finished with a lemon caper and dill aioli **26**

### THE NOT BROWN

Three fried green tomatoes stacked with layers of shrimp, crab, spinach, grape tomatoes, and bacon tossed with a mornay sauce, finished with parmesan and seasoned bread crumbs **26**

### CHICKEN ALFREDO

Fresh fettuccini pasta, grilled chicken, spinach, tomatoes, and garlic tossed in our house made alfredo sauce and finished with parmesan **22** | **Sub shrimp 4**

### FISH N CHIPS

Hand-breaded and fried Atlantic cod served with house cut fries, coleslaw, and banana pepper tartar sauce **18**

## The Follow Up

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Dressings: Sweet Basil Balsamic Vinaigrette, Ranch, Bleu Cheese and Caesar

### HOUSE SALAD

Mixed greens, bibb lettuce, alfalfa, grape tomatoes, English cucumber, carrot ribbons, croutons, and your choice of dressing **side 6 | large 9**

### CAESAR SALAD

Romaine hearts, croutons, pecorino, Caesar dressing, and lemon wedge **side 6 | large 9**

### ADD PROTEIN

Chicken 4 | Shrimp 4 | Salmon 6

### SALMON SALAD GF

Grilled 5 oz piece of salmon served on a bed of mixed greens, bibb lettuce, and alfalfa sprouts topped with blue cheese crumbles, raisins, grape tomatoes, and candied pecans with house dressing **18**

### POACHED PEAR AND GOAT CHEESE SALAD

Mixed greens, bibb lettuce, alfalfa, warm panko crusted goat cheese, grilled crostini, tomatoes, red wine poached pear, candied pecans, and pickled red onions served with house dressing **15**

### FRIED CHICKEN BLT&E SALAD

Mixed greens, bibb lettuce, alfalfa, bacon pieces, tomatoes, hard-boiled egg, cornbread croutons, and buttermilk marinated fried chicken bites served with your choice of dressing **16**

### SOUP OF THE DAY cup or bowl

Chef's house made soup

## Extra, Extra!

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### GRILLED ASPARAGUS 6 GF

### CRISPY BRUSSEL SPROUTS

Finished with a lemon Caesar aioli, pecorino, and cracked black pepper **8**

### COUNTRY STYLE GREEN BEANS 5 GF

### SAUTÉED ZUCCHINI AND YELLOW SQUASH GF

With grape tomatoes **6**

### BAKED POTATO 5 | Load it up for 3 GF

### SMASHED REDSKIN POTATOES 5 GF

### HOUSE CUT FRENCH FRIES 5 GF

### SUNDRIED TOMATO COUSCOUS

Tossed with basil, white wine, pine nuts, and smoked paprika **7**

GF = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Kids Column

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12 years and younger

### CHEESEBURGER

4 oz grilled hamburger with cheddar cheese on a brioche bun served with house cut fries, applesauce, or chef veggies **7**

### CHICKEN BITES

Hand breaded fried chicken breast bites with your choice of ranch, BBQ, or buffalo dipping sauce, served with house cut fries, applesauce, or chef veggies **6**

### FETTUCCINI ALFREDO

Fresh fettuccini pasta tossed in our house made alfredo sauce and finished with parmesan **7**

### MAC N CHEESE

Traditional, creamy macaroni and cheese served with house cut fries, applesauce, or chef veggies **6**

### GRILLED CHEESE

Cheddar cheese on Texas toast served with house cut fries, applesauce, or chef veggies **6**

## The Scoop

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### CRÈME BRÛLÉE 8 GF

### BREAD PUDDING OF THE DAY 6

### FLOURLESS CHOCOLATE TORTE GF

Topped with chocolate ganache, whipped cream, raspberries and powdered sugar **8**

### DESSERT BOARD

Chocolate ganache, salted caramel, whipped cream, banana, strawberries, pretzels, graham crackers made to share **10**

## After Dinner Drinks

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### THE NATIVE MARTINI

Watershed Vodka, Kahlua & Native Coffee Cold Brew **12**

### RASPBERRY CORDIAL MARTINI

Vanilla vodka, Godiva chocolate, Raspberry Chambord **14**

### TAWNY PORT

Sweet Caramel and toasted nuts **7**

### RUBY PORT

Young ripe red fruits **7**

## Beverages

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### COFFEE 3

### SOFT DRINKS

Coke | Diet Coke | Sprite | Iced Tea  
Lemonade | Ginger Ale **3**

### BIGELOW TEAS

Green | Earl Grey | Caffeine Free Chamomile **3**