

# 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 **15**

### SPINACH & ARTICHOKE DIP

Spinach, artichokes, roasted red pepper dip topped with baked parmesan, served with fried pita chips **14**

### FRIED GREEN TOMATO CAPRESE

Four fried green tomatoes, fresh mozzarella, bacon pieces, arugula, pickled red onions, basil, balsamic glaze **14**

### 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 **15**

### PESTO FLATBREAD

Flatbread topped with pesto, arugula, fresh mozzarella, crispy prosciutto, finished with balsamic glaze **15**

### QUESO FUNDIDO LOADED FRIES

House cut fries topped with queso cheese, chorizo, pico de gallo, pickled jalapeno, red onions, finished with avocado ranch **14**

## 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**

### CHICKEN PESTO CLUB

Grilled chicken breast topped with provolone cheese, bacon, lettuce, tomato, onion, and pesto mayo served on toasted focaccia bun **15**

### THE SCHNITZEL

Hand breaded and fried pork tenderloin topped with arugula, tomato and saucy sows sweet pepper mustard on a toasted brioche bun **14**

### SOUTHWEST BLACK BEAN BURGER

Grilled black bean burger topped with pepper jack cheese, pico de gallo, lettuce, tomato, avocado ranch, fried onion straws and served on a toasted brioche 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**

### RIBEYE

14oz Grilled Ribeye served with smashed redskin potatoes, grilled asparagus, and fried onion straws **36**

### STEAK TOPPINGS

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

### BLACKENED GROUPER

10oz Blackened grouper filet with grilled asparagus, served on a bed of blistered tomato and pesto risotto **29**

### CHICKEN MARSALA

Pan-fried chicken breasts, shiitake and button mushrooms, and marsala sauce served on a bed of roasted garlic parmesan linguine **24**

### 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 **22**

### GRILLED SALMON FILET

Served on a bed of sundried tomato couscous with grilled asparagus and finished with a lemon caper and dill aioli **27**

### 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 5**

### FISH N CHIPS

Hand-breaded and fried Atlantic cod served with house cut fries, coleslaw, and banana pepper tartar sauce **19**

## The Follow Up

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

### HOUSE SALAD

Mixed greens, bibb lettuce, 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 **6** | Shrimp **7** | Salmon **8**

### SALMON SALAD **GF**

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

### STRAWBERRY FIELDS SALAD

Mixed greens and spinach tossed in White balsamic, topped with strawberries, blueberries, feta cheese, shaved red onions, and candied pecans **14**

### MEDITERRANEAN BUDDHA BOWL

Roasted red pepper hummus accompanied by grape tomatoes, cucumber, kalamata olives, feta cheese, fresh spinach, grilled pita and quinoa **15**

## 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**

### PESTO AND BLISTERED TOMATO RISOTTO **8 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

4oz grilled hamburger with cheddar cheese on a brioche bun served with house cut fries, applesauce, or chef veggies **8**

### 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 **9**

### FETTUCCINI ALFREDO

Fresh fettuccini pasta tossed in our house made alfredo sauce and finished with parmesan **8**

### MAC N CHEESE

Traditional, creamy macaroni and cheese served with house cut fries, applesauce, or chef veggies **7**

### GRILLED CHEESE

Cheddar cheese on Texas toast served with house cut fries, applesauce, or chef veggies **7**

## 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, strawberries 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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### SOFT DRINKS

Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper  
Mountain Dew | Lemonade | Gatorade | Ginger Ale **3**

### COFFEE **3**

### HOT TEA

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