

THE SYNDICATE

DINNER MENU



The Front Page

SPINACH & ARTICHOKE DIP

Spinach, artichoke, and roasted red pepper warm dip topped with baked parmesan and fried pita chips **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**

LOADED FRIED GREEN TOMATOES

Fried green tomatoes topped with crispy pork belly and beer cheese, finished with a horseradish aioli, pecorino, and chives **15**

MUSHROOM RAVIOLI

Exotic mushrooms and pine nuts tossed in a parmesan sage butter sauce and finished with pecorino **14**

Hot Off the Press

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**

FRIED GREEN TOMATO BLT

Fried green tomatoes, bacon, and lettuce on toasted sourdough bread with a chipotle mayo **15**

NASHVILLE HOT CRISPY CHICKEN SANDWICH

Spicy fried chicken breast, lettuce, red onion, tomato, and pickles on a toasted brioche bun **15**

IMPOSSIBLE BURGER

Impossible Beef is made from plants for people who love meat. Served with lettuce, tomato, red onion, and house aioli on a toasted brioche bun **14**

Top Stories

FILET MEDALLIONS

Two 4 oz Filet medallions served with smashed redskin potatoes, asparagus, and fried 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 **GF**

12oz 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, crispy pork belly, 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 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**



VIEW OUR
UPCOMING
Events!

The Follow Up

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** | Impossible **6**

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**

SOUTHWEST SALAD

Lettuce mix, black bean and corn salsa, pico de gallo, crispy tortilla strips, and shredded cheddar, topped with grilled chicken and served with avocado ranch **16**

SOUP OF THE DAY

Extra, Extra!

GRILLED ASPARAGUS **7 GF**

CRISPY BRUSSEL SPROUTS

Finished with a lemon Caesar aioli, pecorino, and cracked black pepper **7**

PESTO AND BLISTERED TOMATO RISOTTO **7 GF**

BAKED POTATO **7 | Load it up for 3 GF**

MASHED POTATOES **7 GF**

HOUSE CUT FRENCH FRIES **7 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

12 years and younger

CHEESEBURGER

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

CHICKEN BITES

Hand breaded fried chicken breast bites with your choice of ranch, BBQ, or buffalo dipping sauce, served with house cut fries or applesauce **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 or applesauce **7**

GRILLED CHEESE

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

The Scoop

CRÈME BRÛLÉE **8 GF**

FLOURLESS CHOCOLATE TORTE **GF**

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

CHEF'S FEATURED DESSERT

After Dinner Drinks

SUGAR COOKIE MARTINI

Vanilla Vodka, Bailey's, Amaretto liqueur, and oat milk in a chilled coupe glass rimmed with edible gold glitter **13**

HOUSE HOT COFFEE **3**

Add Bailey's or Jameson **3**

TAWNY PORT

Sweet caramel and toasted nuts **7**

RUBY PORT

Young ripe red fruits **7**

Beverages

SOFT DRINKS

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

HOT TEA

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