

# DINNER MENU



## SHARES

- New!* **CHEESY MEATBALL SKILLET**
- New!* **ROASTED BUTTERNUT SQUASH HUMMUS WITH CURRIED PITA**
- HANGING BLACK PEPPER CANDIED BACON**
- POKE AHI TUNA NACHOS**
- SOUTHERN FRIED HONEY HOT WINGS**
- SPINACH & ARTICHOKE DIP**
- CANDIED BACON DEVEILED EGGS**
- LOADED "SYNDICATE" SKINS**

Veal, pork, beef, parmesan, tomato, fried basil, garlic, sauce, mozzarella, grilled garlic bread **14**

Pomegranate, feta, balsamic glaze, fried curry pita chips. *Sub veggies GF* **14 V**

Brown sugar and black pepper crusted, tangy pub sauce **15 GF**

Fried wonton chips, marinated ahi poke, mango pico de gallo, wakame salad, surimi crab, avocado, cilantro, jalapeño, spicy mayo, eel sauce **18**

½ dz buttermilk marinated jumbo wings, hand battered, honey hot sauce, house chunky blue cheese dressing, blue cheese crumbles, celery and carrot sticks **16**

Spinach, cream cheese, artichoke hearts, roasted red peppers, gratinéed Parmesan, fried pita crisps. *Sub veggies GF* **14**

Sweet mustard yolk filling, red pepper marmalade, candied bacon **12 GF**

Cream cheese, parmesan, bacon, chive, pecorino, bourbon BBQ, ranch drizzle **14 GF**

## SOUP & SALAD

*Dressings:* Garlic and Herb Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian  
*Protein:* Grilled or Fried Chicken **6** | Salmon **12** | Shrimp **10** | Black Bean Patty **6**

Caramelized Onions, Cognac, Baguette, Gratineed Swiss & Parmesan **10**

Creamy Pureed Roasted Butternut Squash, Fried Sage, Red Pepper jam, Balsamic Drizzle **9**

Pickled beets, sliced apples, blue cheese crumbles, candied pecans, bacon crumbles, chopped egg, dried cherries, sweet creamy corn vinaigrette **18 GF**

Mixed greens, grape tomatoes, cucumber, carrot ribbons, croutons **Whole 10 | Half 7 GF**

Romaine hearts, croutons, pecorino, Caesar dressing, lemon wedge **Whole 12 | Half 7**

## MAINS

Mexican street corn, elotes sauce, mango pico di gallo **39 GF**

Shredded roasted chicken, rich chicken broth, biscuit dumplings, mirepoix, mashed potatoes **24**

Layers of rich meat sauce, ricotta, mozzarella, parmesan, pasta sheets, grilled garlic bread **28**

Butternut squash sauce, fried sage, roasted red peppers, grated asiago, butternut squash, candied pecans **24 V**

Garlic smashed redskin potatoes, sticky baby carrots, sweet chili & cola demi-glace **42**

Belgian vanilla waffle, maple syrup, Alabama white BBQ sauce **22**

Wild caught salmon, kimchee fried rice, orange ginger sauce **36**

Shredded roasted chicken, wild mushrooms, rosemary, sweet marsala wine demi-glace, shaved pecorino **27**

Wild caught cod, hand cut fries, malt vinegar, smoky bacon tartar sauce **26**

## SIDES

*New!* **GARLICKY GREEN BEANS 8**

*New!* **HONEY & BROWN SUGAR STICKY BABY CARROTS GF 8**

**ROASTED CAESAR BRUSSELS SPROUTS GF 9**

**CAVATAPPI BAKED CREAMY MAC & CHEESE 10**

**HOUSE CUT FRENCH FRIES 8 GF**

**SMASHED REDSKIN POTATOES 8 GF**

**SWEET POTATO FRIES 8 GF**

## KIDS

*12 Years and younger*

*All menu items served with house cut fries, sweet potato fries, or applesauce (besides Spaghetti & Meatball)*

*New!* **SPAGHETTI & MEATBALL**  
House marinara and meatball **8**

**CHEESEBURGER**  
4oz grilled hamburger, cheddar cheese, brioche bun **9**

**CHICKEN BITES**  
Hand breaded fried chicken breast bites with your choice of ranch, BBQ, or buffalo dipping sauce **9**

**GRILLED CHEESE**  
Cheddar cheese, Texas toast **7**

## DESSERT

*New!* **WARM CARAMEL APPLE PIE "A LA MODE" 14**  
Scoop of Vanilla Ice Cream

**CLASSIC CRÈME BRÛLÉE 8 GF**

**BIG NY CHERRY CHEESECAKE 10**

*Towering layer cakes made to share!*

**CHOCOLATE FUDGE CAKE 13**

**CARROT CAKE 13**



## BUTCHER BLOCK STEAKS

*High quality chef selected cuts and specs served with smashed potatoes and garlicky green beans*

*Steak Toppings:* Béarnaise **4** | Shrimp Scampi **8** | Oscar Style **8** | Mushroom & Onions **4**  
Syndicate Steak Sauce **3** | Crispy Fried Onions **4** | Two Blackened U-10 Diver Scallops **14**

**NEW! 8 OZ BARREL CUT FILET MIGNON 46 GF**

**NEW! 14 OZ DELMONICO RIBEYE 42 GF**

**NEW! 14 OZ N.Y STRIP 39 GF**

## SANDWICHES

*All sandwiches served with house cut fries*

**STEAKHOUSE BURGER**

8 oz angus patty, cheddar cheese, bacon, lettuce, tomato, onion, brioche bun **16**

**FRIED GREEN TOMATO BLT**

Fried green tomatoes, bacon, lettuce, sourdough toast, chipotle mayo **15**

**CALI CHICKEN CLUB**

Marinated and grilled chicken, cheddar, black pepper bacon, avocado, lettuce, tomato, red onion, sweet chili garlic aioli **16**

**SOUTHWEST BLACK BEAN BURGER**

Cheddar, lettuce, tomato, avocado, red onion, chipotle mayo **15**

## COCKTAILS

<b>LA SICILIA</b>	Sweet vermouth, aperol, elderflower liqueur, lemon juice, orange bitters, prosecco <b>12</b>
<b>EL CUBANO LIBRE</b>	White rum, guava syrup, lime juice, fresh mint, pineapple seltzer <b>12</b>
<b>LA RAZÓN</b>	Tequila reposado, mezcal, rosemary infused cointreau, grapefruit juice, lime juice, agave syrup <b>12</b>
<b>THE EVENING SUN</b>	Chamomile gin infused with black tea, bergamot liqueur, pear & ginger bitters, honey syrup, lemon juice <b>12</b>
<b>THE CHERRY BLOSSOM</b>	Gin, lychee syrup, elderflower liqueur, hibiscus syrup, lime juice, ginger beer <b>12</b>
<b>GIN BRAMBLE</b>	Gin, blackberry syrup, lemon juice, fresh blackberry garnish <b>12</b>
<b>OLD FASHIONED</b>	Old Forester bourbon, demerara syrup, orange & angostura bitters <b>12</b> Get it smoked <b>add 2</b>
<b>SYNDICATE SANGRIA</b>	Seasonal flavors <b>12</b>

## WINE (Glass | Bottle)

### BUBBLES & ROSÉ

<b>ROSEBLOOD D'ESTOUBLON</b>	France <b>9   32</b>	Bin 10
<b>LA VITE PROSECCO</b>	Italy <b>8</b>	Bin 11

### WHITE

<b>CHALK HILL CHARDONNAY</b>	Sonoma County <b>9   35</b>	Bin 20
<b>FRISK RIESLING</b>	Germany <b>8   30</b>	Bin 21
<b>ENOTRIA MOSCATO</b>	Italy <b>8   30</b>	Bin 22
<b>SEAGLASS PINOT GRIGIO</b>	California <b>8   30</b>	Bin 23
<b>PONGA SAUVIGNON BLANC</b>	New Zealand <b>8   30</b>	Bin 24

### RED

<b>KENNWOOD   MERLOT</b>	Sonoma California <b>9   32</b>	Bin 30
<b>GRAYSON CABERNET SAUVIGNON</b>	California <b>9   32</b>	Bin 31
<b>RODEO RED</b>	Ohio <b>9   32</b>	Bin 32
<b>GHOSTRUNNER</b>	California <b>9   32</b>	Bin 33
<b>JOVINO PINOT NOIR</b>	California <b>9   40</b>	Bin 34

## BOTTLE ONLY

### BUBBLES

<b>TOMMASI PROSECCO</b>	Italy <b>35</b>	Bin 40
<b>AYALA CHAMPAGNE BRUT NATURE</b>	France <b>90</b>	Bin 41

### WHITE

<b>CHATEAU MONTELENA CHARDONNAY</b>	Napa <b>80</b>	Bin 50
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### RED

<b>RODNEY STRONG   CABERNET</b>	Sonoma <b>45</b>	Bin 60
<b>THE PRISONER   RED BLEND</b>	Napa <b>55</b>	Bin 61
<b>OBERON CABERNET</b>	Napa <b>45</b>	Bin 62
<b>HEDGES CMS CABERNET SAUVIGNON</b>	Washington <b>55</b>	Bin 63
<b>SILVER OAK CABERNET SAUVIGNON</b>	Alexander Valley <b>135</b>	Bin 64
<b>JOSEPH PHELPS CABERNET SAUVIGNON</b>	Napa <b>135</b>	Bin 65
<b>CAYMUS VINEYARDS CABERNET SAUVIGNON</b>	Napa <b>150</b>	Bin 66

## DRAFT BEER

### GUINNESS

Dry Stout | 4.2% | Dublin, Ireland **7**

### MICHELOB ULTRA

Light Lager | 4.2% | St. Louis, MO **6**

### NARRAGANSETT LAGER

Lager | 5% | Rochester, NY **6**

### TWENTY ONE BARRELS

Cider | 6% | Bradford, OH **6**

### ABITA AMBER

Amber Ale | 4.5% | Covington, LA **7**

### OUTERBELT 270

IPA | 7% | Carroll, OH **7**

### JACKIE O'S MYSTIC MAMA

IPA | 7% | Athens, OH **7**

### BLUE MOON

Wheat | 5.4% | Denver, CO **6**

### ROTATING SEASONAL TAP

Ask server for details

## BOTTLES+CANS

Buckets **5 for 18**

### BUDWEISER **4**

### BUD LIGHT **4**

### COORS LIGHT **4**

### MILLER LITE **4**

### BUSCH LIGHT **3**

### YUENGLING **4**

### HIGH NOON PEACH **4**

### HIGH NOON PINEAPPLE **4**

### BEST DAY ELECTRO-LIME CERCA DE CERVEZA (N/A) **5**

### MICHELOB ULTRA **4**

### MODELO **5**

## DESSERT DRINKS

### HOUSE HOT COFFEE

Our house hot coffee **3**  
Add Bailey's or Jameson **4**

### SIGNATURE ESPRESSO MARTINI

Vodka, espresso, nocino, Frangelico, orgeat, caramel syrup, vanilla, toasted almond bitters, and nutmeg **12**

### TAWNY PORT

Sweet caramel and toasted nuts **7**

### RUBY PORT

Young ripe red fruits **7**

## SOFT DRINKS

Pepsi | Diet Pepsi | Starry  
Dr. Pepper | Mountain Dew  
Diet Mountain Dew | Lemonade  
Ginger Ale | Iced Tea **3.49**

Hot Tea: Green | Earl Grey  
Chamomile (caffeine free) **3.49**

**GF = GLUTEN FREE**   **VG = VEGAN**  
**V = VEGETARIAN**

Please inform us of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 8 or more are subject to an automatic 18% gratuity.

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