

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 DEVILED 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 **45 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 **38**

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 44 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

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

WINE (Glass | Bottle)

BUBBLES & ROSÉ		
ROSEBLOOD D'ESTOUBLON	France 9 32	Bin 10
LA VITE PROSECCO	Italy 8	Bin 11
WHITE		
CHALK HILL CHARDONNAY	Sonoma County 9 35	Bin 20
FRISK RIESLING	Germany 8 30	Bin 21
ENOTRIA MOSCATO	Italy 8 30	Bin 22
SEAGLASS PINOT GRIGIO	California 8 30	Bin 23
PONGA SAUVIGNON BLANC	New Zealand 8 30	Bin 24
RED		
KENNWOOD MERLOT	Sonoma California 9 32	Bin 30
GRAYSON CABERNET SAUVIGNON	California 9 32	Bin 31
RODEO RED	Ohio 9 32	Bin 32
GHOSTRUNNER	California 9 32	Bin 33
JOVINO PINOT NOIR	California 9 40	Bin 34

BOTTLE ONLY

BUBBLES		
TOMMASI PROSECCO	Italy 35	Bin 40
AYALA CHAMPAGNE BRUT NATURE	France 90	Bin 41
WHITE		
CHATEAU MONTELENA CHARDONNAY	Napa 80	Bin 50
RED		
RODNEY STRONG CABERNET	Sonoma 45	Bin 60
THE PRISONER RED BLEND	Napa 55	Bin 61
OBERON CABERNET	Napa 45	Bin 62
HEDGES CMS CABERNET SAUVIGNON	Washington 55	Bin 63
SILVER OAK CABERNET SAUVIGNON	Alexander Valley 135	Bin 64
JOSEPH PHELPS CABERNET SAUVIGNON	Napa 135	Bin 65
CAYMUS VINEYARDS CABERNET SAUVIGNON	Napa 150	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

<i>Buckets 5 for 18</i>
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
<i>Hot Tea:</i> 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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