

DINNER MENU



SHARES

New! **CHARCUTERIE BOARD FOR 2**

New! **FRIED GREEN TOMATOES**

New! **BEEF BARBACOA
MINI STREET TACOS**

Back! **THAI CHICKEN LETTUCE WRAPS**

**SOUTHERN FRIED
HONEY HOT WINGS**

POKE AHI TUNA NACHOS

**SPINACH &
ARTICHOKE DIP**

CANDIED BACON DEVILED EGGS

LOADED "SYNDICATE" SKINS

Assorted domestic and imported cheeses, meats, fruits, crackers, jams and mustard **19**

Red pepper jam, herbed goat cheese, sriracha aioli **14**

3 mini flour tortillas, slow cooked shredded beef, elotes sauce, feta, corn & mango pico de gallo **14**

Water chestnuts, garlic, ginger, scallions, ground chicken, hoisin sauce, peanuts, spicy mayo and dill pickles **14**

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

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

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**

SALAD

Protein: Grilled or Fried Chicken 6 | Salmon 12 | Shrimp 10 | Single Thai Crab Cake 14 | Black Bean Patty 6
Dressings: Garlic and Herb Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian, Warm Bacon Vinaigrette

Baby spinach, pickled red onion, chopped hard egg, strawberries, bacon, croutons, warm bacon vinaigrette **16 GF**

Iceberg wedge, house chunky bleu cheese dressing, bleu cheese crumbles, pickled red onion, bacon, dried cherries, balsamic glaze **16 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**

New! **WARM BACON
BABY SPINACH SALAD**

New! **"THE SYNDICATE"
WEDGE SALAD**

HOUSE SALAD

CAESAR SALAD

STEMBLE'S BUTCHER BLOCK STEAK CUTS

MEAT CO.

High quality chef selected cuts and specs served with smashed potatoes and balsamic glazed summer veggies

Steak Toppings: Béarnaise 4 | Shrimp Scampi 8 | Oscar Style 8
Mushroom & Onions 4 | Syndicate Steak Sauce 3 | Crispy Fried Onions 4
Boursin Fondue 5 | Single Thai Crab Cake 14

**NEW! 32 OZ. ANGUS
TOMAHAWK FOR TWO 135**

Grilled bone-in ribeye, 2 side salads, 2 sides, Syndicate sauce, frizzled onions

8 OZ BARREL CUT FILET MIGNON 46 GF

14 OZ DELMONICO RIBEYE 44 GF

14 OZ N.Y STRIP 39 GF

MAINS

All sandwiches served with house cut fries

New! **LOBSTER CLUB
SANDWICH**

Old Bay fried house lobster salad, candied bacon, chipotle mayo, lettuce, tomato, and onion on wheat bread served with a Cajun remoulade **28**

New! **BLACKENED
RED GROUPER**

Roasted red pepper risotto, garlicky broccolini, gremolada **42 GF**

New! **LEMON RICOTTA RAVIOLI**

Limoncello cream, lemon zest, basil **24**

New! **TWIN THAI
CRAB CAKES**

Lump crab, ginger, garlic, scallion, panko, miso hollandaise, eel sauce, kimchee fried rice, mixed greens, ginger vinaigrette, burnt candied lime **38**

New! **STICKY HONEY GLAZED
BBQ PORK CHOPS**

Garlic smashed potatoes, sweet chili coleslaw, frizzled onions **28**

New! **CREAMY BOURSIN
CHICKEN ALFREDO**

Fettuccine pasta, pulled roasted chicken, creamy boursin garlic & herb cheese sauce, parmesan **28**

**BUTTERMILK FRIED
CHICKEN & WAFFLES**

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

**SALMON & GRILLED
SHRIMP SKEWER**

Wild caught salmon, kimchee fried rice, orange ginger sauce **38**

**IPA TEMPURA
FISH & CHIPS**

Wild caught cod, hand cut fries, malt vinegar, house tartar sauce, sweet chili slaw **26**

**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**

SIDES

New! **SAUTEED BROCCOLINI
WITH OLIVE OIL & GARLIC 8**

New! **BALSAMIC GLAZED
SUMMER VEGGIES GF**

Zucchini, squash, grape tomatoes, eggplant, bell peppers **8**

New! **OLD BAY FRIES WITH REMOULADE 9 GF**

New! **SWEET CHILI COLE SLAW 6**

**ROASTED CAESAR
BRUSSELS SPROUTS GF 9**

**CAVATAPPI BAKED CREAMY
MAC & CHEESE 10**

HOUSE CUT FRENCH FRIES 8 GF

SMASHED REDSKIN POTATOES 8 GF

KIDS

12 Years and younger

All menu items served with house cut fries, or applesauce (besides Fettuccine Alfredo)

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**

FETTUCCINE ALFREDO

Classic parmesan cream sauce, egg fettuccine noodles **9**

GRILLED CHEESE

Cheddar cheese, Texas toast **7**

DESSERT

New! **HOT POWDERED DOUGHNUTS
WITH WARM CHOCOLATE SAUCE 14**

New! **CHOCOLATE PEANUT BUTTER PIE 10**

New! **STRAWBERRIES & CREAM
SWIRL LAYER CAKE 11**

CLASSIC CRÈME BRÛLÉE 8 GF

CHOCOLATE FUDGE CAKE 13

CARROT CAKE 13

COCKTAILS

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| 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)

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| ROSEBLOOD D'ESTOUBLON | France 9 32 | Bin 10 |
| SILVER GATE CHAMPAGNE | Spain 8 | Bin 11 |
| WHITE | | |
| CHALK HILL CHARDONNAY | Sonoma County 9 35 | Bin 20 |
| FRISK RIESLING | Germany 8 30 | Bin 21 |
| PRIMO AMORE MOSCATO | Italy 8 30 | Bin 22 |
| SEAGLASS PINOT GRIGIO | California 8 30 | Bin 23 |
| KIM CRAWFORD SAUVIGNON BLANC | New Zealand 9 32 | Bin 24 |
| WENTE RIESLING | California 8 30 | Bin 25 |
| RED | | |
| DECOY 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 |
| ROBERT MONDOVI PINOT NOIR | California 8 30 | Bin 34 |

BOTTLE ONLY

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| BUBBLES | | |
| TOMMASI PROSECCO | Italy 35 | Bin 40 |
| MUMM BRUT | Napa 40 | Bin 41 |
| 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 |

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

Elevate Your Event with The Syndicate Catering! Tell us about your event at syndicatecatering.com

DRAFT BEER

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|-------------------------------|---|
| 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

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| <i>Buckets 5 for 18</i> |
| BUDWEISER 4 |
| BUD LIGHT 4 |
| COORS LIGHT 4 |
| MILLER LITE 4 |
| BUSCH LIGHT 3 |
| YUENGLING 4 |
| BEST DAY ELECTRO-LIME |
| CERCA DE CERVEZA (N/A) 5 |
| MICHELOB ULTRA 4 |
| MODELO 5 |
| SURFSIDE 6 |

DESSERT DRINKS

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| 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

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| 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

The following major food allergens may be used as ingredients in this facility: Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients. We do not maintain a completely gluten-free kitchen; cross contamination may occur. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.