

DINNER MENU



SHARES

New! **CHARCUTERIE BOARD FOR 2**

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

New! **3 SOUTHWEST CHICKEN EGGROLLS**

Chicken, cheddar, black beans, corn, cilantro lime crema **12**

New! **SEARED MILLIONAIRE BACON**

Sous vide cured pork belly, extra thick cut, bourbon glaze **16 GF**

Back! **THAI CHICKEN LETTUCE WRAPS**

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

SOUTHERN FRIED HONEY HOT WINGS

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

POKE AHI TUNA NACHOS

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

SPINACH & ARTICHOKE DIP

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

CANDIED BACON DEVILED EGGS

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

LOADED "SYNDICATE" SKINS

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

SALAD

Protein: Grilled or Fried Chicken 6 | Salmon 12 | Shrimp 10 | Black Bean Patty 6

Dressings: Garlic and Herb Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian

New! **STRAWBERRY CRUNCH SALAD**

Mixed greens, strawberries, candied pecans, avocado, feta crumbles, pickled red onion, croutons, house dressing, balsamic glaze **16**

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

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

HOUSE SALAD

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

CAESAR SALAD

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

STEMBLE'S BUTCHER BLOCK STEAK CUTS

High quality chef selected cuts and specs served with smashed potatoes and grilled asparagus

*Steak Toppings: Béarnaise 4 | Shrimp Scampi 8 | Oscar Style 8
Mushroom & Onions 4 | Syndicate Steak Sauce 3 | Frizzled Onions 4 | Boursin Fondue 5*

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

SIDES

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

SWEET POTATO FRIES 8

GRILLED ASPARAGUS 8

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**

FETTUCINE 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

TOWERING CHOCOLATE FUDGE CAKE 13

TOWERING CARROT CAKE 13

MAINS

New! **2 HOT LOBSTER ROLLS**

Butter poached maine lobster, new england rolls, sweet chili slaw, house cut fries **44**

New! **BLACKENED RED GROUPER**

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

New! **LEMON RICOTTA RAVIOLI AND SHRIMP**

Limoncello cream, lemon zest, basil, sautéed garlic shrimp **29**

New! **SEARED CHICKEN PAILLARD**

Pesto marinated chicken breast, kalamata olives, mixed greens, tomatoes, cucumbers, roasted red peppers, house dressing, balsamic glaze **26 GF**

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**

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
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)

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

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 SAUVIGNON	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.

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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
BEST DAY BREWING ELECTRO-LIME (N/A) 5
MICHELOB ULTRA 4
MODELO 5
SURFSIDE 6

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

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.