



FALL/WINTER

# DINNER MENU



## SHARES

- New!* SEARED AHI TUNA
- New!* HOT 3 CHEESE FONDUE POT
- New!* ½ DZ. TWISTED OYSTERS ROCKEFELLER
- Back!* GRANDMA’S MEATBALL SKILLET
- HANGING BLACK PEPPER CANDIED BACON
- CHARCUTERIE BOARD FOR 2
- POKE AHI TUNA NACHOS
- SPINACH & ARTICHOKE DIP
- CANDIED BACON DEVEILED EGGS
- LOADED “SYNDICATE” SKINS

- Citrus ponzu, wasabi aioli, wakame salad, mango pico di gallo, pickled ginger 15
- Creamy melted Swiss, sharp cheddar, boursin, sherry, toasted garlic & herb bread. *Sub veggies GF* 18
- Spinach, shallots, bacon, parmesan, frangelico, bearnaise sauce 19
- Veal, pork, beef, parmesan, spicy marinara sauce, whipped ricotta, grilled garlic bread 14
- Brown sugar and black pepper crusted, tangy pub sauce 15 GF
- Assorted domestic and imported cheeses, meats, fruits, crackers, jams, Saucy Sows sweet pepper mustard 19
- 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

## SOUP & SALAD

- Caramelized onion, cognac, baguette, gratineed gruyere & parmesan 11
- Lobster stock, cream, cognac 12
- Baby beets, apples, blue cheese crumbles, candied pecans, bacon, chopped egg, sweet corn vinaigrette 18
- 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**

**Protein:** Grilled Chicken Breast / Fried Chicken Tenders 8  
Salmon 12 | Shrimp 10 | Black Bean Patty 6  
**Dressings:** Garlic and Herb Vinaigrette, Ranch, Bleu Cheese, Caesar, Italian



## 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 | 7oz South African Lobster Tail 34

- New!* 32 OZ CHOICE PORTERHOUSE STEAK 65
- 8 OZ BARREL CUT FILET MIGNON 49 GF

- 14 OZ DELMONICO RIBEYE 44 GF
- 14 OZ N.Y STRIP 42 GF

## SIDES

- New!* CREAMY POTATO AU GRATIN 9
- SWEET POTATO FRIES 8
- GRILLED ASPARAGUS 8
- 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

## MAINS

- New!* CHICKEN YOUR WAY  
*Choose 1*
- Back!* COLA BRAISED SHORT RIBS
- Back!* BAKED BURRATA RAVIOLI
- Back!* HOMESTYLE CHICKEN & DUMPLINGS
- Back!* CREAMY BOURSIN CHICKEN ALFREDO
- STICKY HONEY GLAZED BBQ PORK CHOPS
- 2 HOT LOBSTER ROLLS
- 12 OZ PORK CHOP SCHNITZEL
- BLACKENED RED GROUPER
- SALMON & GRILLED SHRIMP SKEWER
- IPA TEMPURA FISH & CHIPS
- FRIED CHICKEN & WAFFLES
- Served with linguini and a Caesar or House Salad 32
- Parmesan:** Italian breading, marinara, mozzarella
- Marsala:** Egg wash, sweet marsala wine, mushrooms, demi-glace
- Francaise:** Egg wash, white wine, lemon, garlic, basil, butter sauce
- Cola demi-glace, frizzled onions, whipped garlic potatoes, mirepoix 44
- Spicy marinara, mozzarella, parmesan, grilled garlic bread 26
- Handmade dumplings, shredded chicken, mirepoix, chicken broth, whipped potatoes 26
- Fettuccine pasta, pulled roasted chicken, creamy boursin garlic & herb cheese sauce, parmesan 28
- Garlic whipped potatoes, sweet chili coleslaw, frizzled onions 28
- Butter poached maine lobster, new england rolls, sweet chili slaw, house cut fries 44
- Pounded & breaded fried pork chop, whipped potatoes, whole grain dijon mustard sauce, mixed greens, white balsamic vinaigrette 32
- Roasted red pepper risotto, asparagus, gremolata 42 GF
- Wild caught salmon, Kimchi fried rice, orange ginger sauce 38
- Wild caught cod, hand cut fries, malt vinegar, house tartar sauce, sweet chili slaw 26
- Belgian vanilla waffle, maple syrup, Alabama white BBQ sauce 22

## SANDWICHES & SUCH

All sandwiches served with house cut fries

- New!* BATTERED CHICKEN TENDERLOIN PLATTER
- STEAKHOUSE BURGER
- FRIED GREEN TOMATO BLT
- CALI CHICKEN CLUB
- SOUTHWEST BLACK BEAN BURGER
- Four whole breaded tenderloins, house cut fries, sweet chili cole slaw, tangy pub sauce 19
- 8 oz angus patty, cheddar cheese, bacon, lettuce, tomato, onion, brioche bun 16
- Fried green tomatoes, bacon, lettuce, sourdough toast, chipotle mayo 15
- Marinated and grilled chicken, cheddar, black pepper bacon, avocado, lettuce, tomato, red onion, sweet chili garlic aioli 16
- Cheddar, lettuce, tomato, avocado, red onion, chipotle mayo 15

THE LEAD STORY

GAZZETTA

HOT OFF THE PRESS

JACKSON'S OLD FASHIONED

THE NEWSIE

THE DEADLINE

THE EDITOR'S CHOICE

FAKE NEWS

Tito's Handmade Vodka, handcrafted Limoncello, Cointreau, lemon 12

St. Germain Elderflower liqueur, prosecco, club soda, lime, fresh mint 12

El Mayor Blanco tequila, jalapeño, watermelon, lime 12

Old Forester bourbon, Demerara simple, orange & angostura bitters 12

Get it smoked add 2

Empress gin, raspberry, fee foam 12

Tito's Handmade Vodka, espresso, Kahlua, cream 12

New Amsterdam gin, blackberry, lemon 12

Rotating zero-proof mocktail 7

WINE

(Glass | Bottle)

BUBBLES & ROSÉ

ROSEBLOOD D'ESTOUBLON

LA VITE PROSECCO

PONGA SAUVIGNON BLANC

FRISK RIESLING

PRIMO AMORE MOSCATO

SEAGLASS PINOT GRIGIO

GREYSON CHARDONNAY

DECOY MERLOT

GRAYSON CABERNET SAUVIGNON

RODEO RED

GHOSTRUNNER

ROBERT MONDOVI PINOT NOIR

France 11 | 40

Italy 9

New Zealand 10 | 32

Germany 8 | 30

Italy 8 | 30

California 10 | 32

California 10 | 32

Sonoma California 11 | 40

California 9 | 32

Ohio 9 | 32

California 10 | 34

California 8 | 30

Bin 10

Bin 11

Bin 20

Bin 21

Bin 22

Bin 23

Bin 24

Bin 30

Bin 31

Bin 32

Bin 33

Bin 34

BOTTLE ONLY

BUBBLES

WHITE

RED

TOMMASI PROSECCO

BONANNO CHARDONNAY

THE PRISONER CHENIN BLANC

KENDALL JACKSON CHARDONNAY

RODNEY STRONG CABERNET

THE PRISONER RED BLEND

HEDGES CMS CABERNET SAUVIGNON

SILVER OAK CABERNET SAUVIGNON

JOSEPH PHELPS CABERNET SAUVIGNON

CAYMUS VINEYARDS CABERNET SAUVIGNON

Italy 42

Napa 40

California 40

California 45

Sonoma 45

Napa 65

Washington 55

Alexander Valley 135

Napa 135

Napa 150

Bin 40

Bin 50

Bin 51

Bin 52

Bin 60

Bin 61

Bin 62

Bin 63

Bin 64

Bin 65

HAPPY HOUR EVERY THURSDAY & FRIDAY, 4:00–5:00PM

HALF-PRICED BEER, WINE, COCKTAILS, AND APPETIZERS

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.

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

Interested in hosting a private party with us or having us cater your next event? Visit [syndicatedowntown.com](#) to learn more.

KIDS

12 Years and younger. All menu items served with house cut fries, or applesauce (besides Linguini & Meatballs Marinara)

CHEESEBURGER

4oz grilled hamburger, cheddar cheese, brioche bun 9

CHICKEN TENDERS

Hand breaded fried chicken tenders with your choice of ranch, BBQ, or buffalo dipping sauce 10

GRILLED CHEESE

Cheddar cheese, Texas toast 7

LINGUINI & MEATBALLS MARINARA 9

DESSERT

HOT POWDERED DOUGHNUTS WITH WARM CHOCOLATE SAUCE 14

CLASSIC CRÈME BRÛLÉE 8 GF

New! SHAUNA'S HOMEMADE LAYER CAKES 11

Choice of:

Chocolate Cake

Carrot Cake

Birthday Cake

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

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