



FALL/WINTER

# DINNER MENU



## SHARES

- New!* SEARED AHI TUNA
- New!* HOT 3 CHEESE FONDUE POT
- 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, green apples. *Sub veggies GF 18*
- 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*
- 8 OZ BARREL CUT FILET MIGNON 49 GF**      **14 OZ N.Y STRIP 42 GF**  
**14 OZ DELMONICO RIBEYE 44 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!* CHICKEN & NOODLES
- 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
- Fettuccine pasta, pulled roasted chicken, mirepoix, chicken broth, whipped potatoes 26
- Fettuccine pasta, grilled marinated 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. Gluten-free bread available upon request.*
- New!* BATTERED CHICKEN TENDERLOIN PLATTER
  - STEAKHOUSE BURGER
  - FRIED GREEN TOMATO BLT
  - CALI CHICKEN CLUB
  - SOUTHWEST BLACK BEAN BURGER
  - Four whole hand 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

COCKTAILS	
THE LEAD STORY	Tito’s Handmade Vodka, handcrafted Limoncello, Cointreau, lemon 12
GAZZETTA	St. Germain Elderflower liqueur, prosecco, club soda, lime, fresh mint 12
HOT OFF THE PRESS	El Mayor Blanco tequila, jalapeño, watermelon, lime 12
JACKSON’S OLD FASHIONED	Old Forester bourbon, Demerara simple, orange & angostura bitters 12 Get it smoked add 2
THE NEWSIE	Empress gin, raspberry, fee foam 12
THE DEADLINE	Tito’s Handmade Vodka, espresso, Kahlua, cream 12
THE EDITOR’S CHOICE	New Amsterdam gin, blackberry, lemon 12
FAKE NEWS	Rotating zero-proof mocktail 7

WINE		(Glass   Bottle)
BUBBLES & ROSÉ		
ROSEBLOOD D’ESTOUBLON	France 11   40	Bin 10
LA VITE PROSECCO	Italy 9	Bin 11
WHITE		
PONGA SAUVIGNON BLANC	New Zealand 10   32	Bin 20
FRISK RIESLING	Germany 8   30	Bin 21
PRIMO AMORE MOSCATO	Italy 8   30	Bin 22
SEAGLASS PINOT GRIGIO	California 10   32	Bin 23
GREYSON CHARDONNAY	California 10   32	Bin 24
RED		
DECOY MERLOT	Sonoma California 11   40	Bin 30
GRAYSON CABERNET SAUVIGNON	California 9   32	Bin 31
RODEO RED	Ohio 9   32	Bin 32
GHOSTRUNNER	California 10   34	Bin 33
ROBERT MONDOVI PINOT NOIR	California 8   30	Bin 34

BOTTLE ONLY	
BUBBLES	
TOMMASI PROSECCO	Italy 42 Bin 40
WHITE	
BONANNO CHARDONNAY	Napa 40 Bin 50
THE PRISONER CHENIN BLANC	California 40 Bin 51
KENDALL JACKSON CHARDONNAY	California 45 Bin 52
RED	
RODNEY STRONG CABERNET	Sonoma 45 Bin 60
THE PRISONER RED BLEND	Napa 65 Bin 61
HEDGES CMS CABERNET SAUVIGNON	Washington 55 Bin 62
SILVER OAK CABERNET SAUVIGNON	Alexander Valley 135 Bin 63
JOSEPH PHELPS CABERNET SAUVIGNON	Napa 135 Bin 64
CAYMUS VINEYARDS CABERNET SAUVIGNON	Napa 150 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 <a href="https://www.syndicatedowntown.com">syndicatedowntown.com</a> 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
GARAGE BEER
Light Lager   6%   OH 6
ABITA AMBER
Amber Ale   4.5%   Covington, LA 7
KENTUCKY BOURBON BARREL ALE
Strong Ale   8.2%   KY 8
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
RHINEGEIST GHOST HAZE HAZY IPA (N/A) 5
RHINEGEIST GHOST PILS (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