



## 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

*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*

*Back!* **FRENCH ONION CROCK**  
*Back!* **CREAMY LOBSTER BISQUE**  
*Back!* **AUTUMN COBB SALAD**  
**"THE SYNDICATE" WEDGE SALAD**  
**HOUSE SALAD**  
**CAESAR 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**

## 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 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**

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**THE LEAD STORY****GAZZETTA****HOT OFF THE PRESS****JACKSON'S  
OLD FASHIONED****THE NEWSIE****THE DEADLINE****THE EDITOR'S CHOICE****FAKE NEWS**

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**COCKTAILS**

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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

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**WINE** (Glass | Bottle)

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**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

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**BOTTLE ONLY**

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**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 [syndicatedowntown.com](http://syndicatedowntown.com) to learn more.

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**KIDS**

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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**

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**DESSERT**

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**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

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**DRAFT BEER**

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**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

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**BOTTLES+CANS**

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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**

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**DESSERT DRINKS**

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**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

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**SOFT DRINKS**

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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