THE SYNDICATE
KITCHEN + BAR

DINNER Menu

Shareables

BOOM BOOM SHRIMP
Fried Popcorn Shrimp tossed in a House Made Sweet and Spicy Boom Boom Sauce topped with Everything Bagel Seasoning and served on a bed of Lettuce ***15***

HOT 3 CHEESE FONDUE POT
Blend of creamy melted Queso, Sharp Cheddar, Parmesan, Boursin, and Sherry served with fried Pita Crisps, Garlic Bread and a blend of fresh Chef Vegetables. Topped with Parsley ***18***

DEVILED EGGS
Sweet Mustard Yolk Filling, Red Pepper Marmalade, Candied Bacon, Fresh Cracked Pepper, and Chives ***13***

SPINACH & ARTICHOKE DIP
Spinach, Cream Cheese, Artichoke Hearts, Roasted Red Peppers, and Grated Parmesan topped with Parsley and Pecorino. Served with fried Pita Crisps ***14***

WARM CRAB DIP
Tender Crab with a Rich, Warm, and Creamy Cheese Base Baked until Golden Brown and topped with Pecorino and Chives. Served with fried Pita Crisps ***16***

SMOKED WINGS
House smoked and served with Celery and Carrots with a choice of Ranch or Bleu Cheese for dipping. Choose from Mild, Honey BBQ, or Sweet Chili sauce ***12***

Land & Farm

BEEF SHORT RIB
Slow roasted Short Rib served over Mashed Potatoes with Chef Vegetables and Frizzled Onions ***32***

FRIED CHICKEN & WAFFLES
Hand Breaded Chicken Bites and a Belgian Vanilla Waffle drizzled with Alabama White BBQ Sauce and Green Onions, topped with Powdered Sugar. Served with Maple Syrup on the side ***22***

CHICKEN BITES
Hand Breaded Chicken served with Shoestring Fries, Sweet Chili Slaw, and House Made Pub Sauce ***16***

STICKY HONEY GLAZED BBQ PORK CHOP
A flame grilled Pork Chop, Garlic Mashed Potatoes, Sweet Chili Coleslaw, Frizzled Onions ***28***

Handhelds

GLUTEN-FREE BREAD AVAILABLE UPON REQUEST.

STEAKHOUSE BURGER
8oz Chargrilled Burger served with Cheddar Cheese, Bacon, Lettuce, Tomato, and Onion on a Brioche Bun served with Shoestring Fries ***18***

FRIED GREEN TOMATO BLT
Sourdough Toast piled with Bacon, Fried Green Tomatoes, Lettuce, and Sriracha Mayo. Served with Shoestring Fries ***16***

FRIED CHICKEN SANDWICH
A juicy, Hand Breaded Chicken Breast, fried golden and crispy, then tossed in your choice of Mild, Honey BBQ, or Sweet Chili sauce. Served on a toasted Brioche Bun with fresh Lettuce, Tomato, and Onion, alongside Shoestring Fries ***17***

BUTCHER BLOCK Steaks

High Quality Chef selected Cuts and Specs, topped with Frizzled Onions and Served with Mashed Potatoes and Chef Vegetables

STEAK TOPPINGS
Sautéed Mushrooms ***4***,
Sautéed Onions ***4***, Shrimp Scampi ***8***

8 OZ FILET (MARKET PRICE)

14 OZ RIBEYE *45*

10 OZ SIRLOIN *35*

REAL GOOD Grub

Seafood

BLACKENED RED GROUPER
Roasted Red Pepper Risotto, Chef Vegetables, Gremolata ***42***

CATFISH BASKET
Three Hand Breaded Farm Raised Catfish Fillets deep fried and served with Fries, Coleslaw, Tartar Sauce, and a Lemon Wedge ***28***

SHRIMP & GRITS
Six Blackened Gulf Shrimp, Crispy Pork Belly, Cheddar Cheese Grits, Red Bell Peppers, Roasted Jalapeños, Alabama White BBQ Sauce, Pecorino, Chives ***23***

SALMON & GRILLED SHRIMP SKEWER
Wild Caught Salmon, a grilled Shrimp Skewer, and House Ginger Orange Sauce served on Parmesan Citrus Risotto with a Candied Lime ***42***

Pasta

PROTEIN ADD-ONS Grilled Chicken ***8***, Fried Chicken ***8***, Salmon ***12***, Grouper ***12***, Shrimp ***10***, Fried Catfish ***10***

JUMBO FLORENTINE RAVIOLI
Ricotta, Parmesan and Spinach stuffed Ravioli tossed in our house made marinara and served with Garlic Bread ***26***

CREAMY BOURSIN ALFREDO
Fettuccine Pasta in a Creamy House Made Boursin, Queso, and Parmesan Cheese Sauce served with Garlic Bread ***23***
Try it with Grilled Chicken!

MAC AND CHEESE BOWL
Creamy House Made Mac and Cheese served with Garlic Bread ***16***
Try it with Fried Chicken!

SHRIMP SCAMPI
Six Sauteed Shrimp, Cherry Tomatoes, and Basil in a White Wine and Parmesan Cream Sauce served on a Bed of Linguini with Garlic Bread ***23***

Soup & Salad

PROTEIN ADD-ONS Grilled Chicken ***8***, Fried Chicken ***8***, Salmon ***12***, Grouper ***12***, Shrimp ***10***, Fried Catfish ***10***

DRESSINGS Ranch, Bleu Cheese, Caesar, Italian, French, Balsamic, Honey Mustard, Garlic and Herb

NOT YOUR AVERAGE WEDGE
Romaine Heart topped with chunky Bleu Cheese Dressing, Bleu Cheese Crumbles, Pickled Red Onion, Bacon, Dried Cranberries, and a Balsamic Glaze ***18*** | Half ***12***

HOUSE SALAD
Mixed Greens, Grape Tomatoes, Cucumber, shredded Carrot, Croutons ***12*** | Half ***7***

CAESAR SALAD
Romaine Hearts, Croutons, Shaved Parmesan, Caesar Dressing, Lemon Wedge ***12*** | Half ***7***

ROTATING SOUP
Your choice of a cup or bowl served with Garlic Bread. Ask your server.

KIDS Menu

12 Years and Younger.
All Menu Items served with Shoestring Fries or Applesauce.

GRILLED CHEESE
Cheddar Cheese, Texas Toast ***10***

MINI CORNDOGS
Corn breaded and served with choice of sauce ***10***

CHICKEN BITES
Hand Breaded Chicken Bites served with choice of sauce ***10***

MAC AND CHEESE
Creamy House Made Mac and Cheese ***10***

Sides

Brussel Sprouts ***9*** | Cheddar Grits ***4***
Mac and Cheese ***10***
Sweet Chili Cole Slaw ***6***
Chef Vegetables ***8***
Mashed Potatoes ***8*** | Shoestring Fries ***8***

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.

Signature Cocktails

OLD FASHIONED
Old Forester 86 Bourbon, Demerara Simple, Orange & Angostura Bitters ***12***
Add a smoked finish ***+2***

ESPRESSO MARTINI
Tito's Handmade Vodka, Espresso & Kahlúa ***12***
Add Baileys Irish Cream ***+2***

GIN BRAMBLE
New Amsterdam Gin, Blackberry & Fresh Lemon ***12***

SEASONAL SANGRIA
House Wine, Fresh Fruit & Citrus Juices ***12***

SYNDICATE MARGARITA
El Jimador Blanco Tequila, Triple Sec, House-Made Sour & Fresh Lime ***12***
Add Flavor ***+1***
(Strawberry, Blackberry, Peach)

CLASSIC MOJITO
Bacardi Superior Light Rum, Fresh Mint, Lime, House-Made Simple & Soda ***12***
Add Flavor ***+1***
(Strawberry, Blackberry, Peach)

Wine

Reds

PINOT NOIR

ROBERT MONDAVI Napa Valley
Glass ***7*** | Bottle ***21***

GREENWING Willamette Valley
Glass ***12*** | Bottle ***36***

ZAC BROWN UNCAGED Sonoma County
Bottle ***30***

NAPA CELLARS Napa Valley
Bottle ***50***

FLOWERS Sonoma County
Bottle ***90***

CABERNET SAUVIGNON

UNKNOWN AUTHOR California
Glass ***7*** | Bottle ***21***

JOEL GOTT California
Glass ***10*** | Bottle ***30***

RODNEY STRONG Sonoma County
Bottle ***34***

DAOU VINEYARDS Paso Robles
Bottle ***44***

CAYMUS VINEYARDS Napa Valley
Bottle ***150***

MERLOT

JOSH CELLARS California
Glass ***7*** | Bottle ***21***

DECOY Sonoma County
Glass ***12*** | Bottle ***36***

J. LOHR Paso Robles
Bottle ***38***

DUCKHORN Napa Valley
Bottle ***98***

RED BLENDS

RODEO RED Versailles
Glass ***8*** | Bottle ***24***

THE PRISONER Napa Valley
Bottle ***77***

Whites

CHARDONNAY

UNKNOWN AUTHOR Monterey County
Glass ***7*** | Bottle ***21***

KENDALL JACKSON Santa Maria Valley
Glass ***12*** | Bottle ***36***

DAOU VINEYARDS Paso Robles
Bottle ***60***

SAUVIGNON BLANC

JOEL GOTT "LIGHT BUBBLES" California
Glass ***10*** | Bottle ***30***

KIM CRAWFORD
Marlborough, New Zealand
Glass ***11*** | Bottle ***33***

OYSTER BAY Marlborough, New Zealand
Bottle ***42***

RIESLING

DR. LOOSEN Germany
Glass ***9*** | Bottle ***27***

WENTE VINEYARDS Arroyo Seco
Glass ***13*** | Bottle ***39***

PINOT GRIGIO

JOSH CELLARS Washington
Glass ***10*** | Bottle ***30***

JOEL GOTT Oregon
Glass ***11*** | Bottle ***33***

J VINEYARDS Russian River Valley
Bottle ***36***

MOSCATO

CASTELLO DEL POGGIO Piedmont
Glass ***8*** | Bottle ***24***

CERETTO MOSCATO D'ASTI Piedmont
Bottle ***40***

Bubbly & Sparkling

LA VITE PROSECCO Italy
Glass ***9***

LA MARCA Veneto, Italy
Glass ***12*** | Bottle ***36***

BIELER PÈRE ET FILS ROSÉ Provence
Glass ***10*** | Bottle ***30***

VEUVE CLICQUOT France
Bottle ***150***

ALWAYS A GOOD Time

NEW Happy Hour!

THURSDAY, FRIDAY & SATURDAY 4–6 PM

Drafts ***3*** | Wine Pours ***5*** | Shareables & Seasonal Cocktails ***10***

THURSDAYS KIDS EAT FOR 4.99 WITH PURCHASE OF ADULT ENTRÉE

Mocktails

CHERRY VANILLA CREAM SODA
Dr Pepper, House Grenadine, Vanilla, Cream & Maraschino Cherries ***8***

CRIMSON FIZZ
Pomegranate, Cranberry, Fresh Lime & Ginger Ale ***8***

GRAPEFRUIT REFRESHER
Fresh Grapefruit, Lemon, Mint & Soda ***8***

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% | Columbus, OH ***6***

NEW BELGIUM FAT TIRE
Amber Ale | 4.5% | Covington, LA ***7***

FAT HEADS HEAD HUNTER
IPA / 7.5% / North Olmsted OH ***7***

ANGRY ORCHARD CRISP APPLE
Hard Cider / 5% / Walden NY ***6***

BLUE MOON
Wheat | 5.4% | Denver, CO ***6***

ROTATING SEASONAL 6

Bottles & Cans

BUCKETS ***5 for 20***

BUDWEISER ***4***

BUD LIGHT ***4***

COORS LIGHT ***4***

MILLER LITE ***4***

BUSCH LIGHT ***3***

YUENGLING ***4***

RHINEGEIST GHOST HAZE IPA (N/A) ***5***

RHINEGEIST GHOST PILS (N/A) ***5***

MICHELOB ULTRA ***4***

MODELO ***5***

HIGH NOON (PEACH OR PINEAPPLE) ***5***

Soft Drinks

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mountain Dew, Diet Mountain Dew, Lemonade, Ginger Ale, Iced Tea
3.95 *(Free Refills)*

HOT TEA Green, Earl Grey, or Chamomile ***3.49*** *(Caffeine Free)*

Spirits
AND BOURBON

HIGH SPIRITS Only

View Our ENTERTAINMENT SCHEDULE