

DINNER MENU



New! **CHARCUTERIE BOARD FOR 2**

New! **3 SOUTHWEST CHICKEN EGGROLLS**

New! **SEARED MILLIONAIRE BACON**

Back! **THAI CHICKEN LETTUCE WRAPS**

SOUTHERN FRIED HONEY HOT WINGS

POKE AHI TUNA NACHOS

SPINACH & ARTICHOKE DIP

CANDIED BACON DEVEILED EGGS

LOADED “SYNDICATE” SKINS

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

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

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

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

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

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**

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

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

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** | 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

MAINS

New! **2 HOT LOBSTER ROLLS**

New! **BLACKENED RED GROUPER**

New! **LEMON RICOTTA RAVIOLI AND SHRIMP**

New! **SEARED CHICKEN PAILLARD**

New! **STICKY HONEY GLAZED BBQ PORK CHOPS**

New! **CREAMY BOURSIN CHICKEN ALFREDO**

BUTTERMILK FRIED CHICKEN & WAFFLES

SALMON & GRILLED SHRIMP SKEWER

IPA TEMPURA FISH & CHIPS

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

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

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

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

Garlic smashed potatoes, sweet chili coleslaw, frizzled onions **28**

Fettuccine pasta, pulled roasted chicken, creamy boursin garlic & herb cheese sauce, parmesan **28**

Belgian vanilla waffle, maple syrup, Alabama white BBQ sauce **22**

Wild caught salmon, kimchee fried rice, orange ginger sauce **38**

Wild caught cod, hand cut fries, malt vinegar, house tartar sauce, sweet chili slaw **26**

SANDWICHES

All sandwiches served with house cut fries

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**

STEAKHOUSE BURGER

FRIED GREEN TOMATO BLT

CALI CHICKEN CLUB

SOUTHWEST BLACK BEAN BURGER

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**

FETTUCCHINE 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

COCKTAILS

GAZZETTA	St. Germain Elderflower liqueur, prosecco, club soda, lime, fresh mint 12
HOT OFF THE PRESS	Exotico 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 LEAD STORY	Limoncello, Cointreau, Watershed vodka, lemon 12
THE DEADLINE	Watershed 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 9 32	Bin 10
LA VITE PROSECCO	Italy 9	Bin 11

WHITE

PONGA SAUVIGNON BLANC	New Zealand 9 32	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
KENDALL JACKSON CHARDONNAY	California 9 32	Bin 24

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
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WHITE

BONANNO CHARDONNAY	Napa 40	Bin 50
THE PRISONER CHENIN BLANC	California 40	Bin 51

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

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
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JACKIE O'S MYSTIC MAMA	IPA 7% Athens, OH 7
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BLUE MOON	Wheat 5.4% Denver, CO 6
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ROTATING SEASONAL TAP	Ask server for details
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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

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.