

Fifth Avenue
SYNDICATE
BISTRO & BAR
LUNCH MENU

APPETIZERS

ROASTED CAULIFLOWER DIP 10

Roasted Cauliflower, Garlic Oil, Pita Chips

GOAT CHEESE TERRINE 12

Whipped Goat Cheese, Roasted Garlic, Chives, Roasted Red Pepper, Candied Walnuts, Calabrian Pepper, Toasted Crostini

AVOCADO POUTINE 9

Sriracha Mustard, Smoked Paprika, Lemon

50/50 FONDUE SLIDERS 12

50/50 Bacon & Certified Angus Beef® Blend, Cheese Fondue, Shredded Brussels, Pickled Red Onions

SOUPS & SALADS

CHICKEN CAESAR SALAD 14

Romaine, Grilled Chicken, House-Made Caesar, Parmesan, Croutons

TUNA NICOISE SALAD 16

Mixed Greens, Ahi Grade Tuna, French Green Beans, Kalamata Olives, Stuffed Queen Olives, Anchovies, Sweet Drop Peppers, Tomatoes, Hard Boiled Egg, Potatoes, Red Wine Vinaigrette, Balsamic Reduction

CHICKEN BRUSCHETTA SALAD 15

Romaine & Mixed Greens, Grilled Chicken, Basil, Tomato, Mozzarella, Red Onions, Balsamic Reduction, White Balsamic Vinaigrette, Crostini

BLACK & BLEU STEAK 16

Romaine & Mixed Greens, Blackened Sirloin, Red Onion, Cherry Tomatoes, Parmesan, Blue Cheese, White Balsamic, Crostini

FRENCH ONION SOUP • TOMATO BASIL SOUP

CUP — 5 BOWL — 6.50

SANDWICHES

All sandwiches come with your choice of Frites or Kettle Chips

SYNDICATE BURGER 15

50/50 Bacon & Certified Angus Beef® Blend, Wild Mushrooms, Gruyère, Bibb Lettuce, Tomato, Brioche Bun

BLACKENED TUNA 15

Sushi Grade Ahi Tuna, Avocado Fries, Pico de Gallo, Leaf Lettuce, Sriracha Mustard, Brioche Bun

BISTRO STEAK SANDWICH 16

Sirloin Steak, Smoked Gouda Fondue, Caramelized Onion, Sun-Dried Tomato, Pepperoncini, Arcadian Greens, Roasted Red Pepper Aioli, Baguette

FRENCH BISTRO DOG 13

Locally Sourced Big Dog, Soft French Baguette, Béchamel, Broiled Gruyère

ENTREES

MEATLOAF EN CROUTE 20

50/50 Bacon & Certified Angus Beef® Blend Wrapped Inside a Puff Pastry, Asparagus, Garlic Mashed Potatoes, Demi-Glace

FRANCAISE CHICKEN 21

Crispy Pan Seared Chicken Breasts, Arugula, Cherry Tomatoes, Roasted Red Peppers, White Balsamic, Cavatappi, Lemon Butter Sauce

STEAK & FRITES 30

Beef Tenderloin, Pearl Onions, Chianti Reduction, Sun-Dried Tomato Hollandaise, Goat Cheese Creamed Spinach

DESSERTS

APPLE SKILLET 9

Puff Pastry, Caramel Sauce, Cinnamon Ice Cream

ST. GERMAIN CRÈME BRÛLÉE 10

Crème Brûlée, St. Germain Infused Berries

TURTLE CHEESECAKE 7

Candied Walnuts, Chocolate Sauce, Caramel

CREPES 9

Bourbon Sauce, Crepes, Citrus Whipped Cream, Mint Sprig
Choice of Pineapple or Mixed Berries