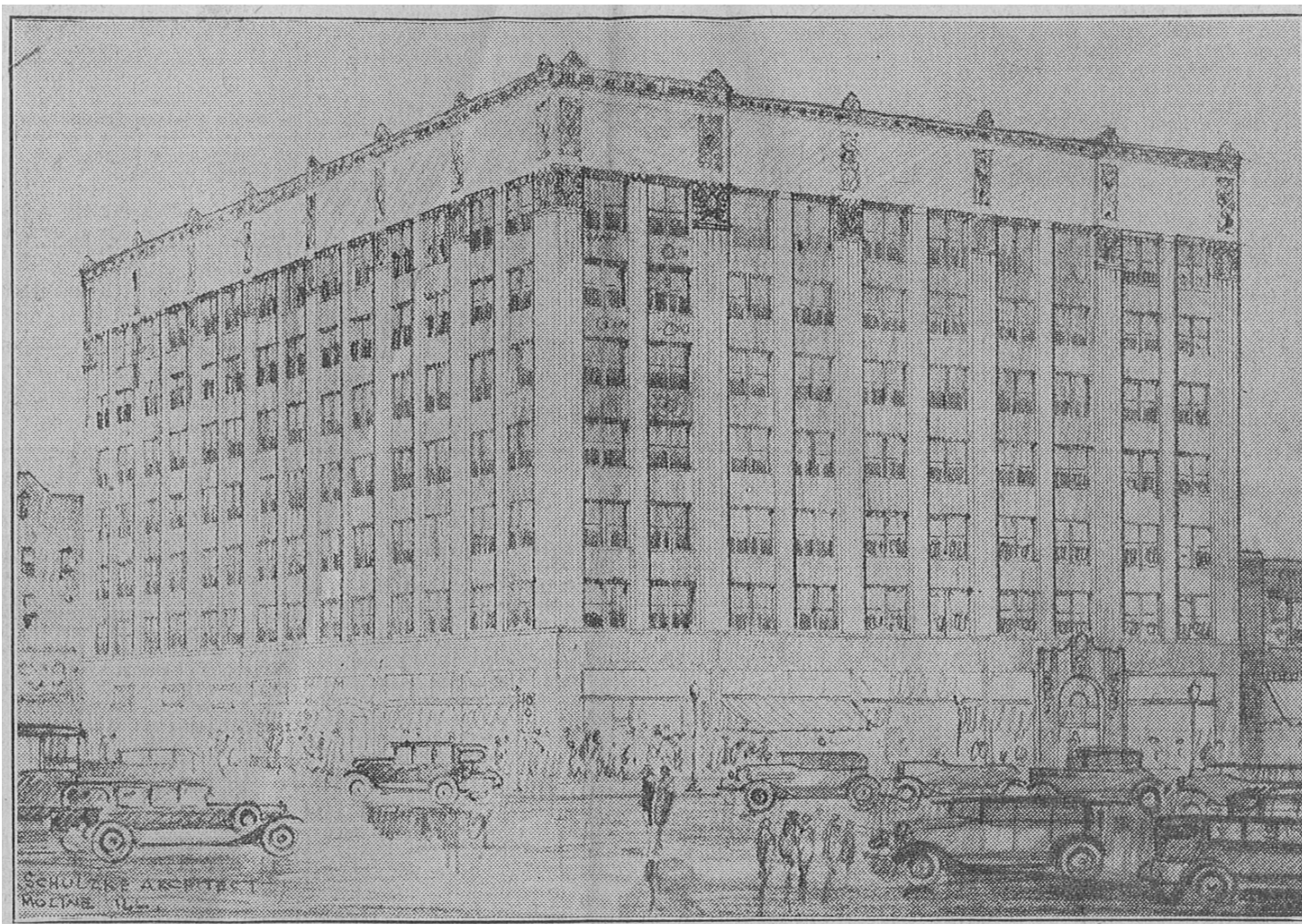


Fifth Avenue
SYNDICATE
BISTRO & BAR

Moline - Illinois 1929



ABOUT US:

Located in The Axis Hotel, The Fifth Avenue Syndicate Bistro & Bar is a bistro that honors the cocktail culture of the 1920's - featuring classic nostalgic mixology and inventive chef cuisine. The Bistro & Bar is named after the group of businessmen known as "the Syndicate" who funded and planned the original Fifth Avenue Building project. As the focal part of the lobby, The Fifth Avenue Syndicate is a large part of portraying the 1920's experience for guests of The Axis Hotel. The history, mood, design, and menu creates an iconic experience for both hotel guests and local patrons.

FIRST WORK ON 7-STORY OFFICE BUILDING BEGUN

Contract for Excavating Let
to Corey & Collinson
by Syndicate.

FOUR TREES COMING DOWN

Old Judge Gould Corner Being
Cleared; Foundations in
Before Frost.

First work on a seven-story office building to be located on the southwest corner of Fifth avenue and Seventeenth street was started this morning following the awarding of a contract for excavating work. Cost of the building, completed, will be \$500,000.

John Corey and Earl A. Collinson of the Bettendorf Stone Co. will do the excavating, planning to remove about 8000 square yards of dirt for a complete basement under the building.

Four large trees on the site, known to many as the old Judge Gould homestead, were being removed today. Building materials and equipment used in construction of the new Sears, Roebuck & Co. building, just west of the proposed office building, will be moved next.

The office building is to be erected by a syndicate of Moline business and professional men. The general contract has not yet been awarded. William H. Schulzke, Moline architect, is completing plans for the structure.

The syndicate, through Architect Schulzke, let the contract for excavating work in order that the foundation footings and floor base can be laid before the first frost.

The building will have a frontage of 110 feet on Fifth avenue and 140 on Seventeenth street. The first floor will contain a number of store rooms and other floors will have office rooms for rent.

APPETIZERS

50/50 FONDUE SLIDERS...14

50/50 BACON & BEEF BLEND, CHEESE FONDUE, PICO DE GALLO

SHRIMP COCKTAIL...15

SHRIMP, MIXED GREENS, COCKTAIL SAUCE, LEMON WEDGE

GOAT CHEESE TERRINE...12

WHIPPED GOAT CHEESE, ROASTED GARLIC, ROASTED RED PEPPER, CANDIED WALNUTS, SWEETY PETITE PEPPERS, BALSAMIC REDUCTION, TOASTED CROSTINI

BRUSCHETTA...11

TOASTED CROSTINI, BRUSCHETTA MIX, MOZZARELLA, BALSAMIC REDUCTION

BISTRO CHIPS...10

HOUSE-MADE CHIPS, CHEESE FONDUE, PICO DE GALLO

FRENCH MUSSELS...15

WHITE WINE, CREAM, GARLIC BAGUETTE

SALADS

Blackened Tuna | 19

ROMAINE & MIXED GREENS, BLACKENED AHI GRADE TUNA, AVOCADO, TOMATOES, RED ONIONS, WHITE BALSAMIC

Black & Bleu Steak | 18

ROMAINE & MIXED GREENS, BLACKENED FLANK STEAK, RED ONIONS, CHERRY TOMATOES, PARMESAN, BLUE CHEESE CRUMBLES, WHITE BALSAMIC, CROSTINI

Cobb Salad | 16

ROMAINE & MIXED GREENS, GRILLED CHICKEN, AVOCADO, TOMATOES, BACON, SHREDDED CHEESE, BLUE CHEESE CRUMBLES, EGG, CROSTINI

Caesar Salad | 13

ROMAINE, HOUSE-MADE CAESAR, PARMESAN, CROUTONS
CHICKEN - 5 SHRIMP - 6 SALMON - 7 STEAK - 8

Side Salad

HOUSE 5
CAESAR 6

Spicy Parmesan Shrimp | 18

ROMAINE & MIXED GREENS, SHRIMP, TOMATOES, OLD BAY PANKO, SRIRACHA PARMESAN DRESSING, LEMON WEDGE

SANDWICHES [served with your choice of one side]

fries | crispy brussels sprouts | kettle chips | grilled asparagus | garlic mashed potatoes

SYNDICATE BURGER

Beef Blend, Bacon Jam, Greens, Tomatoes, Pickles, Brioche Bun with your choice of Cheddar, Provolone or Swiss Cheese

15

FRENCH DIP...16

Thin Sliced Prime Rib, Provolone Cheese, Hoagie Roll, Au Jus

STEAK SANDWICH...18

Flank Steak, Fondue, Greens, Red Pepper Aioli, Hoagie Roll

BLACKENED TUNA...18

Blackened Ahi Grade Tuna, Pico de Gallo, Greens, Sriracha Mustard, Brioche Bun

CRISPY CHICKEN SANDWICH...13

Breaded Chicken Breast, Greens, Tomatoes, Red Pepper Aioli, Brioche Bun

BISTRO CHICKEN SANDWICH...14

Grilled Chicken Breast, Avocado, Tomatoes, Roasted Red Peppers, Provolone Cheese, Brioche Bun

SOUP



cup ↔ 5 bowl ↔ 6.50

served daily
FRENCH ONION
SOUP DU JOUR

20oz BONE-IN RIBEYE

Garlic Mashed Potatoes, Grilled Asparagus, Demi-Glace | 49

ENTREES

Meatloaf En Croûte | 20

50/50 BACON & BEEF BLEND WRAPPED INSIDE A PUFF PASTRY, GRILLED ASPARAGUS, GARLIC MASHED POTATOES, DEMI-GLACE

Shrimp Risotto | 22

SHRIMP, RISOTTO, AVOCADO PURÉE, BALSAMIC REDUCTION

Seared Salmon | 27

SALMON, GARLIC MASHED POTATOES, CRISPY BRUSSELS SPROUTS, LEMON WEDGE

Frutti di Mare | 24

SHRIMP, MUSSELS, COD, GARLIC, ONION, LINGUINE, WINE, PARSLEY, PARMESAN, RED PEPPER FLAKES, GARLIC BAGUETTE

Francaise Chicken | 20

CRISPY PAN SEARED CHICKEN BREASTS, PENNE, LEMON BUTTER SAUCE

Blackened Tuna Steak | 22

BLACKENED SUSHI GRADE AHI TUNA, GARLIC MASHED POTATOES, CRISPY BRUSSELS, LEMON BUTTER SAUCE, LEMON WEDGE

Surf & Turf | 34

BEEF TENDERLOIN, SHRIMP, GRILLED ASPARAGUS, RISOTTO, RED WINE REDUCTION

Fish & Chips | 17

HAND-BATTERED COD, FRIES, COLESLAW, TARTAR SAUCE, LEMON WEDGE

Steak Diane | 38

TWO 3.5OZ MEDALLIONS, CHEF'S SAUTÉED & FLAMBÉED BOURBON MUSHROOM MEDLEY, CREAM RED WINE REDUCTION, GARLIC MASHED POTATOES, CRISPY BRUSSELS SPROUTS

11oz Charbroiled Ribeye | 39

GARLIC MASHED POTATOES, GRILLED ASPARAGUS, DEMI-GLACE

PRIME RIB

Available every Friday & Saturday after 4pm while supplies last.

11oz Prime Rib, Garlic Mashed Potatoes, Au Jus, Horseradish Sauce | 36

SIDES

FRITES 5 • KETTLE CHIPS 4

CRISPY BRUSSELS SPROUTS 6

GRILLED ASPARAGUS 5

GARLIC MASHED POTATOES 5

DON'T FORGET DESSERT

ST. GERMAINE CRÈME BRÛLÉE ...10

Crème Brûlée + St. Germain Infused Berries

TURTLE CHEESECAKE ...8

Candied Walnuts, Chocolate Sauce, Caramel

FEATURED DESSERT

Ask your server for details

SYNDICATE PLANS FOUNDATION WORK

Laborers Busy Evenings and
Sunday in Excavating for
5th Avenue Building.

Contract for foundation work on the seven-story office building to be located on the southwest corner of Fifth avenue and Seventeenth street probably will be let Thursday of this week, according to information received from the office of William H. Schulzke, Moline architect, yesterday.

Workmen are proceeding with excavation for the foundation as rapidly as possible. They were busy all day Sunday, and have been working as late as possible evenings. John Corey and Earl A. Collinson of the Bettendorf Stone Co. hold contract for the basement digging, and will remove a total of 8000 cubic yards of dirt.

The office building is being erected by a syndicate of Moline business and professional men. General contract has not been awarded, and the small contracts are being let by the syndicate through Mr. Schulzke. Cost of the building will be \$500,000, completed.



MONDAY - FRIDAY
4 PM - 6 PM

1/2 OFF APPETIZERS

\$1 OFF 12oz. DRAFTS

\$5 WELL DRINKS

\$6 HOUSE WINES

LIBATIONS

PROHIBITION STYLE

French 75 ...13

Gin, Champagne, Lemon Juice, Simple Syrup

GIGGLE JUICE ...14

Vodka, Grapefruit Juice, Lime Juice, Moscato, Grenadine

THE BEE'S KNEES ...14

Gin, Lemon Juice, House-Made Honey Simple Syrup

CRAFT SELECTIONS

FLOATING AWAY ...15

Vodka, Lemonade, House-Made Sweet and Sour, Trivento Malbec Float

BLACKBERRY LEMON DROP MARTINI ...15

Infused Blackberry Lemon Vodka, House-Made Sweet and Sour

MARY PICKFORD ...14

White Rum, Maraschino Liquor, Pineapple Juice, Grenadine

SYNDICATE OLD FASHIONED ...14

Make it a Smoked Old Fashioned for \$3. Choose your whiskey (prices vary)

Rye Whiskey, Orange Bitters, Aromatic Bitters, House-Made Cherry Cordial

SPECTRE MARTINI ...15

Inspired by James Bond 007 Martini

Shaken, not stirred. Lillet Blanc, Vodka, Gin, Lemon Juice

BLACKBERRY MULE ...13

Infused Blackberry Lemon Vodka, Lime Juice, Ginger Beer

LUXURY MARGARITA ...17

Casamigos Reposado, Lime Juice, Orange Liquor, House-Made Sweet and Sour

VINS

BLANC

Moscato, Bricco Riella d'Asti, Mango D'Alba Italy
GLASS: \$12 BOTTLE: \$48

Riesling, Chateau Ste. Michelle, Germany
GLASS: \$10 BOTTLE: \$34

Sauvignon Blanc, Nobilo, New Zealand
GLASS: \$12 BOTTLE: \$48

Pinot Grigio, Prophecy, Italy
GLASS: \$10 BOTTLE: \$34

Chenin Blanc, Sauvion Vouvray, France
GLASS: \$11 BOTTLE: \$37

Chardonnay, William Hill, California
GLASS: \$10 BOTTLE: \$32

ROUGE

Pinot Noir, Talbott Kali Hart, California
GLASS: \$14 BOTTLE: \$48

Malbec, Trivento, Argentina
GLASS: \$10 BOTTLE: \$33

Merlot, Chateau Souverain, California
GLASS: \$9 BOTTLE: \$28

Zinfandel, Predator, California
GLASS: \$11 BOTTLE: \$37

Bordeaux, M de Magnol, France
GLASS: \$12 BOTTLE: \$40

Cabernet Sauvignon, Carnivor, California
GLASS: \$17 BOTTLE: \$60

Cabernet Sauvignon, Bear Flag, California
GLASS: \$17 BOTTLE: \$60

Red Blend, Bridlewood Blend 175, California
GLASS: \$9 BOTTLE: \$30

Red Blend, The Federalist Honest Abe, California
GLASS: \$14 BOTTLE: \$49

Bottle Only - Rotating Red Varieties
Ask server or bartender for more information

BUBBLES & BLUSH

White Zinfandel, Canyon Road, California
GLASS: \$9 BOTTLE: \$22

Sparkling Rosé, Lamarca Prosecco, Italy
GLASS: \$10 BOTTLE: \$35

Rosé, Locations, France
GLASS: \$14 BOTTLE: \$48

Prosecco, La Marca, Italy
SPLIT: \$12

HOUSE WINES

Proverb, California
GLASS: \$9

Chardonnay
Cabernet
Pinot Grigio
Pinot Noir