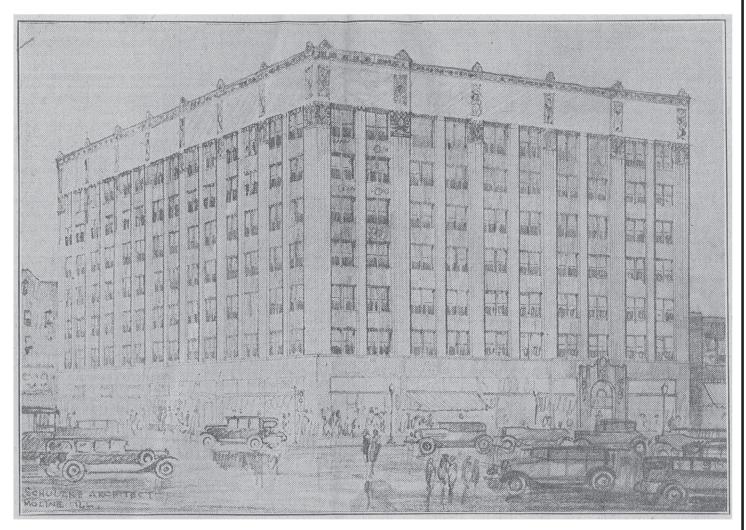
Fifth Avenue SYNDICATE

BISTRO & BAR

Moline - Illinois 1929



Located in The Axis Hotel, The Fifth Avenue Syndicate Bistro & Bar honors the cocktail culture of the 1920's - featuring classic nostalgic mixology and inventive chef-inspired 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 south-west 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.

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 of-

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

Blackened Juna 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

Lobb Salad 116

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

Laesar Salad 13

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

Side Salad

Spicy Parmesan Shrimp 18

CAESAR 6

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

served with your choice of one side

fries | crispy brussels sprouts | kettle chips | seasonal vegetables | garlic mashed potatoes

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



Garlic Mashed Potatoes, Seasonal Vegetables, Demi-Glace

49

Meatloaf En Croûte | 20 50/50 BACON & BEEF BLEND WRAPPED INSIDE A PUFF PASTRY, SEASONAL VEGETABLES, GARLIC

MASHED POTATOES, DEMI-GLACE

Shrimp Risotto | 22
SHRIMP, RISOTTO, AVOCADO PURÉE, BALSAMIC
REDUCTION

Seared Salmon 27
SALMON, GARLIC MASHED POTATOES, CRISPY
BRUSSLES 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 Juna Steak | 22
BLACKENED SUSHI GRADE AHI TUNA, GARLIC MASHED
POTATOES, CRISPY BRUSSELS, LEMON BUTTER SAUCE,
LEMON WEDGE

Surf & Turf | 34
BEEF TENDERLOIN, SHRIMP, SEASONAL VEGETABLES,
RISOTTO. RED WINE REDUCTION

Fish & Chips | 17 Hand-Battered Cod, Fries, Coleslaw, Tartar Sauce, Lemon Wedge

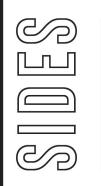
Steak Diane | 38
TWO 3.50Z MEDALLIONS, CHEF'S SAUTÉED & FLAMBÉED
BOURBON MUSHROOM MEDLEY, CREAM RED WINE
REDUCTION, GARLIC MASHED POTATOES, CRISPY BRUSSELS
SPROUTS

1102 Charbroiled Ribeye | 39
GARLIC MASHED POTATOES, SEASONAL VEGETABLES,
DEMI-GLACE



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

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



FRIES 5 • KETTLE CHIPS 4
CRISPY BRUSSELS SPROUTS 6
SEASONAL VEGETABLES 5
GARLIC MASHED POTATOES 5



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, westerday. 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 besement digging and

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

1/2 OFF APPETIZERS \$1 OFF 12oz. DRAFTS \$5 WELL DRINKS **\$6 HOUSE WINES**

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

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

VESPER MARTINI ...15

Inspired by James Bond 007 Martini

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

FLOATING AWAY...15

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

WE'LL TAKE IT FROM HERE ...14

Answer a question or two for an adventurous take on your spirit of choice

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

BLACKBERRY LEMON DROP MARTINI ... 15

Infused Blackberry Lemon Vodka, House-Made Sweet and Sour



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: S10 BOTTLE: \$34

Chenin Blanc, Sauvion Vouvray, France

BOTTLE: \$37 GLASS: \$11

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

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Pinot Noir, William Hill, California GLASS: \$13 BOTTLE \$47

Pinot Noir, Talbott Kali Hart, California BOTTLE \$48

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

GLASS: \$14

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, Louis M. Martini, California

GLASS: \$13 BOTTLE: \$47

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

Big Red Blend, Dark Horse, California

GLASS: S9 BOTTLE: \$34

Red Blend, The Federalist Honest Abe, California

GLASS: \$14 BOTTLE \$49

Red Blend, Angels and Cowboys, California

GLASS: \$17 BOTTLE \$65

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

White Zinfandel, Canyon Road, California

GLASS: S9 BOTTLE: \$22

Sparkling Rosé, Lamarca Prosecco, Italy

GLASS: \$10 BOTTLE: \$35

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

Prosecco, La Marca, Italy SPLIT: \$12



Proverb, California GLASS: \$9

Chardonnay

Cabernet Sauvignon Pinot Grigio

Pinot Noir

*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information. 22-0555