



Small Plates

SYR's Famous Tortilla Soup

Farmer's Market Avocado with Organic Grilled Chicken and Cheddar Cheese Topped with Tortilla Crisps 14

Grilled Marinated Castroville Artichoke

Wild Rocket Arugula with Shaved Parmigiano-Reggiano and Ranch Lemon Herb Aioli 16

SYR's Baby Greens

Mixed Baby Lettuces and Blue Cheese Crumble with Candied Pecans and Balsamic Vinaigrette 14

Organic Baby Iceberg Wedges

Applewood Bacon and Organic Cucumber Topped with Red Onions, Tomatoes and Point Reyes Blue Cheese Dressing 16

Colorado Lamb Sliders

Feta Cheese and Olive Aioli on a Homemade Bun with Market Fennel and Apple Coleslaw 16

Ranch Macaroni & Cheese

Prosciutto di Parma with Four Cheese Sauce 17

Grilled Flat Bread Pizza

Margarita - Fresh Mozzarella with Tomatoes and Market Basil 16

Prosciutto - Caramelized Onions with Smoked Mozzarella 18

Pear & Gorgonzola - Fine Sliced Bosc Pear, Gorgonzola, Wild Arugula with Candied Walnuts and Aged Balsamic 17

Executive Chef – Matthew Johnson

We are happy to accommodate all dietary needs such as vegetarian and gluten free diets.

#1 America's Best Hotel...Forbes Traveler

#1 America's Best Resort...Travel + Leisure

Plow & Angel

Big Plates

Classic SYR Grilled Natural Angus Burger

French Fries and Caramelized Onions with a Choice of Aged Cheddar or Buttery Gorgonzola 22

Whole Roasted Shelton Farm Chicken *For 2*

Leg Roulade with Local Mushrooms and Black Truffle Roasted Brussels Sprouts and Peewee Potatoes, Chicken Jus 75

Beer Battered Fish & Chips

French Fries and Ranch Tartar Sauce with Sarson's Malt Vinegar 29

Pan Seared Scottish Salmon

Drizzled with Whole Grain Mustard Sauce and Balsamic Onions On a Bed of Wilted Baby Spinach 31

Famous San Ysidro Ranch Baby Back Ribs

SYR's BBQ Sauce with Ty Chips and Coleslaw 31

Grilled New York Steak

Wild Baby Arugula with Gorgonzola Butter and Herb French Fries 38

Ginger Lime Marinated Tofu

Lemongrass and Steamed Jasmine Rice with Baby Bok Choy Coconut Curry 27

16 Hour Guinness Braised Beef Short Ribs

SYR Mashed Potatoes and Smoked Sea Salt 32

Sides

Farmer's Market Brussels Sprouts with Sea Salt 8

Farmer's Market Wilted Baby Spinach and Organic Garlic 8

Pan Fried Local Shishito Peppers with Fleur de Sel de Guérande 9

San Ysidro Ranch Pomme Purée 10

Oven Roasted Baby Peewee Potatoes with SYR Garden Rosemary 8

20% Service charge will be added to parties of 6 or more