

SYR's Famous Tortilla Soup Farmers Market Avocado, Organic Grilled Chicken, Cheddar Cheese Topped with Tortilla Crisps	16
Half Dozen Raw Oysters on the Half Shell Fresh Strawberry and Yuzu Mignonette	26
Heirloom Tomato Toast Grilled Sourdough, Arugula and Basil Pesto, Valbreso Feta Cheese, Petite Watercress and Aged Balsamic	18
Dungeness Crab Cake Stone Fruit Salsa, Watercress and Fennel Salad, Three Chili Aioli, Passionfruit Vinaigrette	28
Warm Baby Kale Salad House Smoked Bacon, Mejodal Dates, Shaved Radish, Servecchio Cheese, Crispy Shallots, Poached Egg and Sherry Maple Syrup Vinaigrette	25
Forest Mushroom Flatbread Truffle Pecorino Cheese, Confit Shallots, Upland Cress and Roasted Garlic Marinara	18
Grilled Jidori Chicken Breast and Apple Salad Cucumber, Shaved Beets, Carrots, Goat Cheese, Candied Pecans and Meyer Lemon Vinaigrette	32
Grilled Marinated King Salmon Grain Bowl Farro, Sunflower Sprouts, Radishes, Fennel, Scallions, Avocado and Lemon Chive Vinaigrette	34
SYR Grilled Natural Angus Burger House-Made Potato Brioche Bun Pickles and Caramelized Onions served with French Fries Choice of Aged Cheddar or Buttery Gorgonzola Add House-Smoked Bacon, Avocado or Substitute Truffle Fries 3	24
Grilled Chicken and Brie Sandwich House made Focaccia with Caramelized Onion, Avocado, Arugula, Whole Grain Mustard Aioli served with Salad or French Fries	23
Big Eye Tuna "Niçoise" Salad Artichoke Hearts with Green Beans, Garden Tomatoes, Fingerling Potatoes, Quail Egg, Niçoise Olives, Toasted Coriander and Capers Vinaigrette	34

Three Course Market Menu

Appetizer

SYR's Garden Soup of the Day

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Hamachi Sashimi

Micro Cucumber, Petite Sea Grass, Pixie Tangerine
and Shiro Dashi Vinaigrette

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Organic Mixed Greens

Candied Pecans with Pears and Laura Chenel Goat Cheese
Golden Balsamic Vinaigrette

Entrée

Pan Roasted Striped Bass

Artichoke Hearts, Baby Zucchini, Squash, Flageolet Beans,
Charred Tomatoes and Truffle Nage

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Organic Chicken Piccata

House made Fettuccini, Asparagus, Spinach and Lemon Capers Sauce

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SYR's Vegetable Fettuccini

Artichoke Hearts, Fresh Vegetables, Parmesan Reggiano
and Meyer Lemon Beurre Blanc

Dessert

San Ysidro Ranch Meyer Lemon Tart

Blackberry Compote, Crisp Meringue, Orange Blossom Honey Cream

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Trio of House-Made Seasonal Sorbets

\$47

We are happy to accommodate all dietary needs
20% service charge will be added to parties of 6 or more

Our beef is grass fed, free range and USDA Prime, all our herbs and vegetables
are grown in our organic gardens.