



TO START

SYR Famous Tortilla Soup 18

Farmers Market Avocado, Organic Grilled Chicken, Cheddar Cheese, topped with Tortilla Crisps

Summer Fruit and Heirloom Tomato Gazpacho* 24

Jumbo Lump Crab, Persian Cucumber and Compressed Melon

Royal Osetra Caviar* 240

Toast Points, Egg Whites, Yolks, Chives, Crème Fraiche

Japanese Yellowtail Crudo* 28

Pixie Tangerines, Purple Sango Radish, Petite Sea Grass, Espelette and Shiro Dashi Vinaigrette

Little Gem Lettuces 24

Shaved Purple Radish, Heirloom Tomatoes, Local Citrus, Sunflower Seeds, Manchego Cheese, SYR Honey Vinaigrette

Organic Baby Iceberg Wedge 24

Applewood Smoked Bacon, Organic Cucumber, Heirloom Tomatoes, Creamy Buttermilk Point Reyes Blue Cheese Dressing

Maple Brined Pork Belly 28

Johnny Cake, Collard Greens, Maple Glazed Nectarines and Pickled Mustard Seeds

TO SHARE

Margherita Flatbread 20

Heirloom Tomatoes, Fresh Mozzarella, Young Basil and Roasted Tomato Sauce

House-made Fennel Sausage Flatbread 21

Shaved Baby Squash, House-made Ricotta and Fennel Honey

Ty's Favorite Kobe Beef Sliders* 26

Red Pepper Jam, Butter Pickles, Caramelized Onions, Apple Fennel Coleslaw on House-made Rolls

Sweet Pea Arancini 24

Buffalo Mozzarella, Petite Herb Salad, Crispy Prosciutto, Sherry Vinaigrette and Sauce Basque

Ranch Macaroni and Cheese 27

Prosciutto di Parma in a Four Cheese Sauce

ENTREES

Award Winning Baby Back Ribs 41

SYR's BBQ Sauce, Seasoned Fries and Apple Fennel Coleslaw

Beer Battered Pacific Halibut and Chips 42

Tartar Sauce, Sarson's Malt Vinegar, served with Seasoned Fries

SYR Grilled Natural Angus Burger 27

House-made Bun, Pickles and Caramelized Onions, served with French Fries, choice of Aged Cheddar or Buttery Gorgonzola add Avocado or House-Smoked Bacon +5 substitute Truffle Fries +5

Maple Glazed King Salmon* 48

Wild Rice, Asparagus, Roasted Butternut Squash, Baby Kale, Brown Butter Almonds, Lemon Beurre Blanc

Galpin Farms Peach Glazed Jidori Chicken 47

Black Eyed Peas, Sweet Corn, Zucchini, House-made Chorizo, Roasted Tomatillo and Avocado Salsa Verde

Classic Steak Diane Flambéed Tableside 69

SYR Signature Mashed Potatoes, Organic Haricots Verts, Brandied Cremini Mushroom Sauce

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime
Most of our herbs and vegetables are grown in our organic gardens

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness