



TO START

SYR Famous Tortilla Soup 21

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

Maine Lobster Bisque 27

House-made Lobster Puff Pastry, Cognac Cream, Watercress

Royal Osetra Caviar* 240

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

Half Dozen Oishi Oysters* 28

Champagne Gelée, Seaside Passionfruit, Compressed Cucumber

Japanese Yellowtail Crudo* 28

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

Maple Brined Pork Belly 28

Cornmeal Johnny Cake, Collard Greens, Maple Glazed Quince and Pickled Mustard Seeds

Roasted Beet & Grilled Mission Fig Salad 26

Frog Hollow Farms Pears, Baby Mache, Sicilian Pistachios, Goat Cheese Croquette, Sherry Maple Vinaigrette

Organic Baby Iceberg Wedge 24

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

TO SHARE

Ty's Kobe Beef Sliders* 28

Kobe Beef, Butter Pickles, Caramelized Onions, Aged White Cheddar and Secret Sauce

Toasted House-made Bun with Apple Fennel Coleslaw

Kobe Meatball Flatbread 24

House-made Kobe Meatballs, Roasted Tomato Sauce, Caramelized Onions, Sweet Peppers,

Castelvetrano Olives, Chili Oil

Margherita Flatbread 20

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

Broccolini Arancini 28

Aged Comte, Crispy Pancetta, Butternut Squash Puree, Petite Herbs, Shery Vinegar

Ranch Macaroni and Cheese 28

Prosciutto di Parma in a Four Cheese Sauce

Executive Chef - Matthew Johnson

Our beef is grass fed; free range and USDA Prime

Many of the herbs and vegetables are harvested from our organic gardens

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



ENTREES

Parmesan Crusted Halibut 56

Piperade Sauce, Braised Baby Artichoke, Pancetta, Soft Polenta, Wilted Spinach, Spanish Olive Beurre Blanc

Seared Mediterranean Branzino 54

Risotto of Jumbo Lump Crab, Patty Pan Squash, Asparagus, Sweet Corn Nage, Preserved Fennel

Maine Lobster Cioppino 76

Maine Lobster Tail, Atlantic Halibut, Hope Ranch Mussels, Little Neck Clams, Tiger Prawns, Calamari, Roasted Tomato and Saffron Broth, Grilled Ciabatta

Maple Glazed King Salmon* 48

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

Seared Breast of Jidori Chicken 48

House-made Gnocchi, Truffle Cream, Chanterelle Mushrooms, Chicken Confit, Broccoli Rabe, Crispy Sage

Fall Spiced Duck Breast 62

Candied Yam Purée, Duck Confit, Shaved Napa Cabbage, Israeli Cous Cous, Port Glazed Cranberries, Jus

10 oz. Prime Bone in Filet Mignon* 90

Yukon Gold Potato Gratin, Creamed Spinach, Asparagus, Truffled Forest Mushrooms, Bordelaise Sauce, Meyer Lemon Compound Butter

Classic Steak Diane Flambéed Tableside 69

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

SYR CLASSICS

Award Winning Baby Back Ribs 43

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

SIDES

Miso and Maple Glazed Heirloom Carrots with Cilantro and Lime Greek Yogurt, Toasted Sesame 16

Honey Roasted Brussel Sprouts with Frog Hollow Pear Butter, Pecan Crumble and Dried Cranberry 16

SYR Signature Mashed Potatoes 16

Truffle French Fries with Fresh Herbs and Parmesan 12