



## DINNER

### TO START

- SYR Famous Tortilla Soup | *Farmers Market Avocado, Organic Grilled Chicken, Cheddar Cheese, Tortilla Crisps* 24
- Maine Lobster Bisque | *House-made Lobster Puff Pastry, Meyer Lemon, Watercress* 27
- Royal Osetra Caviar\* | *Toast Points, Egg Whites, Yolks, Chives, Crème Fraiche* 240
- Half Dozen Oishi Oysters\* | *Champagne Gelée, Seaside Passionfruit, Compressed Cucumber* 28
- Japanese Yellowtail Crudo\* | *Pixie Tangerines, Purple Sango Radish, Petite Sea Grass, Espelette and Shiro Dashi Vinaigrette* 28
- Grilled Spanish Octopus | *Pickled Onion, Castelvetrano Olives, Chorizo, Tangerine, Arugula, Grilled Meyer Lemon, Romesco* 32
- Broccolini Arancini | *Aged Comte, Crispy Pancetta, Butternut Squash Puree, Petite Herbs, Sherry Vinegar* 28
- Maple Brined Pork Belly | *Cornmeal Johnny Cake, Collard Greens, Maple Glazed Quince and Pickled Mustard Seeds* 28
- Organic Baby Iceberg Wedge | *Applewood Smoked Bacon, Cucumber, Heirloom Tomatoes, Point Reyes Blue Cheese Dressing* 24
- Roasted Beet & Grilled Mission Fig Salad | *Frog Hollow Farms Pears, Baby Mache, Sicilian Pistachios, Goat Cheese Croquette, Sherry Maple Vinaigrette* 26

### SYR CLASSICS

- Ty's Kobe Beef Sliders\* | *White Cheddar, Butter Pickles, Caramelized Onions, Secret Sauce, House-made Bun, Apple Fennel Slaw* 28
- Kobe Meatball Flatbread | *Roasted Tomato Sauce, Caramelized Onions, Sweet Peppers, Castelvetrano Olives, Chili Oil* 24
- Margherita Flatbread | *Heirloom Tomatoes, Fresh Mozzarella, Young Basil and Roasted Tomato Sauce* 20
- Ranch Macaroni and Cheese | *Prosciutto di Parma in a Four Cheese Sauce* 28
- Award Winning Baby Back Ribs | *SYR's BBQ Sauce, Seasoned Fries and Apple Fennel Coleslaw* 43
- Beer Battered Pacific Halibut and Chips | *Tartar Sauce, Sarson's Malt Vinegar, served with Seasoned Fries* 42
- SYR Grilled Natural Angus Burger\* | *House-made Bun, Pickles and Caramelized Onions, served with French Fries* 27  
*choice of Aged Cheddar or Buttery Gorgonzola add Avocado or House-Smoked Bacon +5 substitute Truffle Fries +5*

### ENTREES

- Parmesan Crusted Halibut | *Piperade Sauce, Braised Artichoke, Pancetta, Crispy Polenta, Wilted Spinach, Olive Beurre Blanc* 56
- Seared Mediterranean Branzino | *Risotto of Jumbo Lump Crab, Patty Pan Squash, Asparagus, Sweet Corn Nage, Preserved Fennel* 54
- Maine Lobster Cioppino | *Maine Lobster Tail, Atlantic Halibut, Hope Ranch Mussels, Little Neck Clams, Tiger Prawns, Calamari, Roasted Tomato and Saffron Broth, Grilled Ciabatta* 76
- Maple Glazed King Salmon\* | *Wild Rice, Asparagus, Butternut Squash, Baby Kale, Brown Butter Almonds, Lemon Beurre Blanc* 48
- Seared Jidori Chicken | *House-made Gnocchi, Truffle Cream, Chanterelle Mushrooms, Chicken Confit, Broccoli Rabe, Crispy Sage* 48
- Fall Spiced Duck Breast | *Candied Yam Purée, Duck Confit, Shaved Napa Cabbage, Israeli Cous Cous, Port Glazed Cranberries, Jus* 62
- 10 oz. Bone-In Filet Mignon\* | *Yukon Gold Potato Gratin, Creamed Spinach, Asparagus, Truffled Forest Mushrooms, Bordelaise Sauce, Meyer Lemon Compound Butter* 90
- Classic Steak Diane Flambéed Tableside | *Signature Mashed Potatoes, Haricots Verts, Brandied Cremini Mushroom Sauce* 69

### SIDES

- SYR Signature Mashed Potatoes 15
- Truffle French Fries | *Fresh Herbs and Parmesan* 12
- Miso & Maple Glazed Heirloom Carrots | *Cilantro & Lime Greek Yogurt, Toasted Sesame* 16
- Honey Roasted Brussel Sprouts | *Frog Hollow Pear Butter, Pecan Crumble, Dried Cranberry* 16

#### WINE LIST



#### COCKTAILS



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