



TO START

SYR Famous Tortilla Soup 24

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

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

Grilled Spanish Octopus 32

Pickled Onion, Castelvetrano Olives, Chorizo, Tangerine, Arugula, Grilled Meyer Lemon, Romesco

Organic Baby Iceberg Wedge 24

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

Organic Baby Greens 18

Candied Pecans, Bosc Pears, Heirloom Tomatoes, Cucumber, Laura Chenel Goat Cheese, Lemon Vinaigrette

TO SHARE

Ty's Kobe Beef Sliders* 28

Kobe Beef, Butter Pickles, Caramelized Onions, Aged White Cheddar, Secret Sauce, Toasted House-made Bun with Apple Fennel Coleslaw

Margherita Flatbread 20

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

Ranch Macaroni and Cheese 28

Prosciutto di Parma in a Four Cheese Sauce

ENTREES

Award Winning Baby Back Ribs 43

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

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

House-made Fettuccine 38

Baby Spinach, Artichoke Hearts, Asparagus, Heirloom Tomatoes, Parmesan Reggiano add Grilled Chicken, Salmon or Shrimp +16

Grilled Pacific Halibut 56

Piperade Sauce, Braised Artichoke, Pancetta, Crispy Polenta, Wilted Spinach, Olive Beurre Blanc

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

Classic Steak Diane 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