

Welcome To The Scotch 'N Sirloin

Syracuse's Authentic Steakhouse Since 1967

Appetizers 'N Soups

6 Burgundy Escargot <i>in Garlic & Parsley Butter</i>	9.5
French Duck Liver Foie Gras <i>Au Torchon w/Toasted Brioche</i>	16.
Our Own House-Smoked Salmon <i>w/Mesclun Greens</i>	11.5
6 Oysters <i>on the Half Shell</i>	17.5
Jumbo Shrimp Cocktail , <i>4 U-15 w/our House Cocktail Sauce</i>	10.5
Spicy Thai Calamari , <i>Fried & Tossed in Spicy Thai Sauce</i>	12.
Soup Du Jour , <i>Cup or Bowl</i>	4.5/6.
French Onion Soup , <i>Baked w/Gruyère Cheese, Cup or Bowl</i>	5.5/7.

Pasta (Side Dish Not Included w/Pasta Dishes)

Rigatoni <i>w/Maine Lobster Meat & Lobster Tarragon Cream Sauce</i>	32.
Vegetarian Lasagna , <i>Sautéed Leeks, Spinach, Mushrooms, Zucchini, Caramelized Onion, Artichokes & Roasted Red Pepper, Layered w/Béchamel, Marinara & 3 Cheeses</i>	21.

Chicken

Chicken Teriyaki , <i>Marinated in our own Teriyaki Sauce</i>	22.
Chicken Cordon Bleu , <i>Rolled w/Hickory-Smoked Ham & Swiss Cheese, Lightly Breaded, Fried & Served over Basmati Rice</i> <i>Single or Double</i>	19./25.

Fish & Shellfish

Grilled Scottish Salmon	28.
Alaskan King Crab Legs , <i>Cracked, Served w/Butter & Lemon</i>	44.
Lobster Tail , <i>Topped w/Garlic & Parsley Butter, Single or Double</i>	29./46.
Pan Seared Diver Sea Scallops or Shrimp Provençal <i>w/Garlic, Diced Tomato & Parsley over Basmati Rice</i>	29.5
Line Caught Cod <i>baked with seasoned bread crumbs</i>	21.

Seafood Selection “Blanquette” Style *over Baby Spinach* 29.
w/White Wine Sauce

Charbroiled Steaks, Prime Rib & Other Specialties

USDA Choice, Aged & Cut In-House

Filet Mignon, *Petite or Full* 29./37.
New York Strip, *Full or Double* 33./43.
Top Sirloin, *Petite or Full* 23.5/29.
Steak Teriyaki, *Petite or Full* 23.5/29.
Ribeye 36.
Slow Roasted Prime Rib, (*As Available*) *Petite, Full or Double* 25./32./46.
New Zealand Rack of Lamb 32.
Roasted Maple Leaf Farm Duck Breast 31.
Veal Tenderloin *w/Maine Lobster Meat & Lobster Tarragon Sauce* 38.
Drover Hill Farm Grass Fed Burger, *Half Pound, Grilled to Order* 17.5
Our Famous Sautéed Mushrooms in Sherry 4.5

***Complimentary Choice of Sauce:** *Scotch Maple, Bordelaise, Peppercorn, Roquefort or Béarnaise*

Surf 'N Turf Combinations: *Add the Following to Any Steak:*

Lobster Tail, *Topped w/Garlic & Parsley Butter* 19.
Alaskan King Crab Legs, *Cracked, Served w/Butter & Lemon* 21.

Very Rare – Dark Red, Cool Throughout
Rare – Dark Red Throughout, Cool Center
Medium Rare – Red Throughout, Warm Center
Medium – Pink w/a Bit of Red in the Center
Medium Well – Brown w/a Bit of Pink in the Center
Well – Brown Throughout, Heavily Charred

All Dinners Include Salad Bar & Choice of One Side:

*Baked Idaho Potato, House-Cut French Fries, Mashed Potatoes,
Sweet Potato Fries, Basmati Rice or Vegetables of the Season
Additional Side 4.

Executive Chef Yann Guigné

Sous Chef Bob Smith