

Welcome To The Scotch 'N Sirloin

Syracuse's Authentic Steakhouse Since 1967

Appetizers 'N Soups

6 Burgundy Escargot <i>in Garlic & Parsley Butter</i>	11.5
French Duck Liver Foie Gras <i>Au Torchon w/Toasted Brioche</i>	17.
Our Own House-Smoked Salmon <i>w/Mesclun Greens</i>	13.
6 Oysters <i>on the Half Shell</i>	18.5
Jumbo Shrimp Cocktail , <i>4 U-15 w/our House Cocktail Sauce</i>	12.
Spicy Thai Calamari , <i>Fried & Tossed in Spicy Thai Sauce</i>	13.5
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>	33.
Vegetarian Lasagna , <i>Sautéed Leeks, Spinach, Mushrooms, Zucchini, Caramelized Onion, Artichokes & Roasted Red Pepper, Layered w/Béchamel, Marinara & 3 Cheeses</i>	23.

Chicken

Chicken Teriyaki , <i>Marinated in our own Teriyaki Sauce</i>	23.
Chicken Cordon Bleu , <i>Rolled w/Hickory-Smoked Ham & Swiss Cheese, Lightly Breaded, Fried & Served over Basmati Rice</i> <i>Single or Double</i>	20./26.

Fish & Shellfish

Grilled Scottish Salmon	29.
Alaskan King Crab Legs , <i>Cracked, Served w/Butter & Lemon</i>	46.
Lobster Tail , <i>Topped w/Garlic & Parsley Butter, Single or Double</i>	31./48.
Pan Seared Diver Sea Scallops or Shrimp Provençal <i>w/Garlic, Diced Tomato & Parsley over Basmati Rice</i>	32.
Line Caught Cod <i>baked with seasoned bread crumbs</i>	22.
Seafood Selection "Blanquette" Style <i>over Baby Spinach w/White Wine Sauce</i>	29.

Charbroiled Steaks, Prime Rib & Other Specialties

USDA Choice, Aged & Cut In-House

Filet Mignon, <i>Petite or Full</i>	31./38.
New York Strip, <i>Full or Double</i>	35./45.
Top Sirloin, <i>Petite or Full</i>	25./32.
Steak Teriyaki, <i>Petite or Full</i>	25./32.
Ribeye	37.
Slow Roasted Prime Rib, (<i>As Available</i>) <i>Petite, Full or Double</i>	27./34./48.
New Zealand Rack of Lamb	32.
Roasted Maple Leaf Farm Duck Breast	32.
Veal Tenderloin <i>w/Maine Lobster Meat & Lobster Tarragon Sauce</i>	38.
Drover Hill Farm Grass Fed Burger, <i>Half Pound, Grilled to Order</i>	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, <i>Topped w/Garlic & Parsley Butter</i>	21.
Alaskan King Crab Legs, <i>Cracked, Served w/Butter & Lemon</i>	23.

<p>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</p>
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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 4.5*

Executive Chef Yann Guigné Sous Chef Clarence McBride