

# *Welcome To The Scotch 'N Sirloin*

## *Syracuse's Authentic Steakhouse Since 1967*

### *Appetizers*

<i>French Onion Soup, baked w/gruyère cheese</i>	<i>cup or bowl</i>	<i>5.5/7.</i>
<i>Oysters - Baked w/applewood smoked bacon, diced red pepper &amp; smoked gouda or Raw on the half shell w/mignonette</i>		<i>18.5</i>
<i>6 Burgundy Escargot in garlic &amp; parsley butter w/baguette</i>		<i>11.5</i>
<i>Spicy Thai Calamari, fried &amp; tossed in spicy thai sauce</i>		<i>13.5</i>
<i>Jumbo Shrimp Cocktail, 5 U-15 white shrimp w/house cocktail sauce</i>		<i>12.</i>

### *Salads*

<i>Classic Wedge w/applewood smoked bacon, red onion, housemade croutons, buttermilk bleu cheese dressing &amp; demi-glace drizzle</i>		<i>10.</i>
<i>Classic Caesar w/anchovies, housemade croutons and parmesan reggiano</i>		<i>10.</i>
<i>Our Famous Chopped Salad w/spinach, romaine, iceberg, artichokes, chickpeas, tomato, red onion, applewood smoked bacon, bleu cheese, walnuts &amp; balsamic vinaigrette</i>		<i>13.5</i>
<i>Summer Salad w/baby arugula, grilled watermelon, jalapeño peppers, feta cheese &amp; lemon vinaigrette</i>		<i>11.</i>
<i>House Smoked Salmon Salad w/spinach, arugula, everything spice, toasted cashews, cream cheese, tomato, chives &amp; extra virgin olive oil</i>		<i>12.5</i>
<i>Add to Any Salad: grilled salmon, shrimp, beef or chicken</i>		<i>6.</i>

### *Pasta*

<i>Sautéed Chicken &amp; Shrimp w/white wine, garlic, parmesan reggiano, &amp; tomato over linguini (no side)</i>		<i>23.</i>
<i>Linguini Primavera w/extra virgin olive oil, garlic, tomato, parmesan reggiano &amp; seasonal vegetables (no side)</i>		<i>19.</i>

### *Chicken*

<i>Marinated Chicken Teriyaki served w/side of teriyaki sauce</i>		<i>21.</i>
<i>Chicken Cordon Bleu rolled w/smoked ham &amp; swiss cheese, lightly breaded, fried &amp; served over our famous curried rice single or double</i>		<i>20./26.</i>

## Fish & Shellfish

<i>Grilled Scottish Salmon Fillet</i>	26.
<i>Lobster Tail topped w/garlic &amp; parsley butter</i>	29.
<i>Icelandic Cod En Papillote, slow poached w/fennel, asparagus, carrot, new potato, shallot &amp; white wine topped w/beurre blanc (no side)</i>	21.
<i>Pan-Seared Dry Diver Scallops over creamy polenta w/strawberry gastrique</i>	29.

## USDA Choice, Aged & Cut In-House Steaks

<i>Filet Mignon 7oz/11oz</i>	29./36.
<i>New York Strip 14oz</i>	33.
<i>Top Sirloin 7oz/11oz</i>	24./29.
<i>Steak Teriyaki 7oz/11oz</i>	24./29.
<i>Bone-In Ribeye 18oz</i>	38.
<i>Flat Iron 8oz</i>	24.
<i>Slow Roasted Prime Rib (As Available, You Can Call to Reserve) 10oz/14oz</i>	27./35.
<i>Gridley's Cold Spring Farm Grass Fed Burger 8oz</i>	15.5
<i>Pan-Seared Duck Breast w/wild rice confit duck leg (no side)</i>	27.

All Steaks Include Complimentary Choice of Sauce: Bordelaise, Béarnaise or Creamy Roquefort Cheese

Surf N Turf Combinations: Add the Following to Any Entrée:

<i>Lobster Tail topped w/garlic &amp; parsley butter</i>	19.
<i>6 Grilled U-15 White Shrimp</i>	15.

## A la Carte Sides

<i>Sautéed Asparagus topped w/Béarnaise Sauce</i>	8.
<i>Our Famous Sautéed Mushroom Caps flamed in sherry</i>	4.5

Most Entrees Include A Choice of One of the Following Sides:

*Baked Idaho Potato, House-Cut French Fries, Mashed Potatoes,  
Sweet Potato French Fries, Curried Rice or Seasonal Vegetables*

***Executive Chef Clarence McBride***