

# *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>Heirloom Tomato Salad w/arugula, fresh mozzarella, cucumber, basil, fried capers, extra virgin olive oil &amp; red wine vinegar</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 topped w/pickled summer vegetables</i>	27.
<i>Brazilian Lobster Tail 8oz topped w/garlic &amp; parsley butter</i>	32.
<i>Pan-Seared Diver Scallops over polenta w/strawberry gastrique (no side)</i>	29.
<i>Fish N Chips, tempura battered cod w/steak fries &amp; malt vinegar aioli (no side)</i>	17.5

## 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 topped w/chimichurri served w/lobster potato salad (no side)</i>	26.
<i>Slow Roasted Prime Rib (Offered Friday &amp; Saturday Only) 10oz/14oz</i>	27./35.
<i>Gridley's Cold Spring Farm Grass Fed Burger 8oz</i>	15.5
<i>Pan-Seared Duck Breast w/charred broccoli florets, hoisin vinaigrette &amp; 5 spice mustard (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 Entree

<i>Brazilian Lobster Tail 8oz topped w/garlic &amp; parsley butter</i>	22.
<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, Steak Fries, House-Cut French Fries, Mashed Potatoes, Sweet Potato French Fries, Curried Rice or Seasonal Vegetables*

**Executive Chef: Vincent Knittel**