

Welcome To The Scotch N Sirloin

Syracuse's Authentic Steakhouse Since 1967

Appetizers

<i>Teriyaki Beef Skewers w/pickled red onion & 5 spice mustard sauce over arugula</i>	<i>13.5</i>
<i>6 Burgundy Escargot in garlic & parsley butter w/baguette</i>	<i>13.</i>
<i>Spicy Thai Calamari, fried & tossed in spicy thai sauce</i>	<i>14.5</i>
<i>Jumbo Shrimp Cocktail, 5 U-15 white shrimp w/house cocktail sauce</i>	<i>13.</i>

Salads

<i>Classic Wedge w/applewood smoked bacon, red onion, housemade croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i>	<i>10.</i>
<i>Classic Caesar w/anchovies, housemade croutons & 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 & balsamic vinaigrette</i>	<i>14.5</i>
<i>Add to Any Salad: grilled salmon, shrimp, beef tenderloin or chicken</i>	<i>8.</i>

Pasta

<i>Sautéed Chicken & Shrimp w/white wine, garlic, parmesan reggiano & tomato over linguini (no side)</i>	<i>26.</i>
<i>Linguini Primavera w/extra virgin olive oil, garlic, tomato, parmesan reggiano & seasonal vegetables (no side)</i>	<i>21.</i>

Chicken

<i>Chicken Cordon Bleu rolled w/smoked ham & swiss cheese, lightly breaded, fried & served over our famous curried rice single or double</i>	<i>24./30.</i>
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Fish & Shellfish

<i>Grilled Faroe Island Salmon Fillet topped w/pickled summer vegetables</i>	30.
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	37.
<i>Pan-Seared Diver Scallops w/scallion potato fondue & tomato citrus vinaigrette topped w/ applewood smoked bacon chips (no side)</i>	30.
<i>Fish N Chips, tempura battered Cod w/steak fries & malt vinegar aioli (no side)</i>	21.

USDA Choice, Aged & Cut In-House Steaks

<i>Filet Mignon 7oz/11oz</i>	32./40.
<i>New York Strip 14oz</i>	35.
<i>Bone-In Ribeye 16oz</i>	44.
<i>Gridley's Cold Spring Farm Grass Fed Burger 8oz</i>	16.5

All Steaks Include Complimentary Choice of Sauce:

Bordelaise or Creamy Roquefort

Surf N Turf Combinations: Add the Following to Any Entree

<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	27.
<i>6 Grilled U-15 White Shrimp</i>	16.

A la Carte Side

<i>Our Famous Sautéed Mushroom Caps flamed in sherry</i>	5.5
<i>Asparagus Sauteed w/garlic & topped w/parmesan reggiano</i>	9.5

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

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

Executive Chef: Amir Maleki