

*Welcome To The Scotch N Sirloin
Syracuse's Authentic Steakhouse Since 1967*

Appetizers

<i>Flatbread Of The Day (ask your server)</i>	<i>16.5</i>
<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/French baguette</i>	<i>14.5</i>
<i>Spicy Thai Calamari, fried & tossed in spicy Thai sauce</i>	<i>15.5</i>
<i>Jumbo Shrimp Cocktail, 3 U-10 tiger shrimp w/house cocktail sauce</i>	<i>15.</i>
<i>French Onion Soup, baked w/gruyere cheese, cup/bowl</i>	<i>7./9.5</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>8.5</i>

Pasta

<i>Sautéed Chicken & Shrimp w/white wine, garlic, parmesan reggiano & tomato over bucatini (no side)</i>	<i>27.</i>
<i>Bucatini Primavera w/extra virgin olive oil, garlic, tomato, parmesan reggiano & seasonal vegetables (no side)</i>	<i>23.</i>

Chicken

<i>Chicken Cordon Bleu rolled w/smoked ham & Swiss cheese, lightly breaded, fried & served over our famous curried rice, single/double</i>	<i>25./31</i>
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Fish & Shellfish

<i>Grilled Faroe Island Salmon Fillet Puttanesca</i>	<i>32.</i>
<i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i>	<i>39.</i>
<i>Pan-Seared Diver Scallops over winter squash risotto topped w/rosemary brown butter (no side)</i>	<i>34.</i>
<i>Fish N Chips, tempura battered cod w/steak fries & malt vinegar aioli (no side)</i>	<i>24.</i>

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

<i>Filet Mignon 7oz/11oz</i>	35./43.
<i>New York Strip 14oz</i>	37.
<i>Bone-In Ribeye 16oz</i>	49.
<i>Porterhouse 24oz, Center Cut</i>	59.
<i>Teriyaki Marinated, Top Sirloin, 9oz Diamond Cut, CAB, w/garlic herbed potatoes, baby bok choy & soy demi-glace (no side)</i>	29.
<i>Top Sirloin, 9oz Diamond Cut, CAB</i>	29.
<i>Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available)</i>	35./46.
<i>Gridley's Cold Spring Farm Grass Fed Burger 8oz</i>	16.5
<i>Prime Rib Ciabatta Sandwich w/balsamic carmelized red onion, roasted red pepper, shiitake musroom, arugula & smoked gouda</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>	30.
<i>6 Grilled U-15 White Shrimp</i>	16.

A la Carte Sides

<i>Our Famous Sautéed Mushroom Caps flamed in sherry</i>	5.5
<i>Asparagus Sauteed w/garlic & topped w/parmesan reggiano</i>	10.
<i>Classic Creamed Spinach</i>	9.

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

Sous Chef: Jennifer Wright