

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

Appetizers

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| <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-12 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

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| <i>Classic Wedge w/applewood smoked bacon, red onion, house-made croutons, buttermilk bleu cheese dressing & demi-glace drizzle</i> | <i>10.</i> |
| <i>Classic Caesar w/anchovies, house-made 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

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| <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, marinara, parmesan reggiano & seasonal vegetables (no side)</i> | <i>23.</i> |

Chicken

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| <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

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| <i>Pan-Seared, Miso Glazed Faroe Island Salmon Fillet</i> | <i>32.</i> |
| <i>Brazilian Lobster Tail 8oz topped w/garlic & parsley butter</i> | <i>39.</i> |
| <i>Pan-Seared Diver Scallops w/pistachio herb couscous (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

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| <i>Top Sirloin, 9oz Diamond Cut, Certified Angus Beef</i> | 29. |
| <i>Teriyaki Marinated Top Sirloin, 9oz Diamond Cut, Certified Angus Beef, w/garlic herbed potatoes, baby bok choy & soy demi-glace (no side)</i> | 29. |
| <i>Filet Mignon 7oz/11oz</i> | 35./43. |
| <i>New York Strip 14oz</i> | 37. |
| <i>Bone-In Ribeye 16oz, Certified Angus Beef</i> | 49. |
| <i>Porterhouse 24oz, Center Cut</i> | 59. |
| <i>Slow Roasted Prime Rib w/au jus 10oz/16oz (As Available)</i> | 35./46. |

All Steaks Include Complimentary Choice of Sauce:

Bordelaise or Creamy Roquefort

Surf N Turf Combinations: Add the Following to Any Entrée From This Menu

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| <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

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| <i>Our Famous Sautéed Mushroom Caps flamed in sherry</i> | 5.5 |
| <i>Sauteed Baby Bok Choy w/ginger soy vinaigrette & seasoned sesame seeds</i> | 8. |
| <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