



DINNER MENU

315-445-1976

200 WARING ROAD | SYRACUSE, NY 13224

Appetizers

CRISPY SHRIMP - Crispy Fried Shrimp, Tossed in a Thai Inspired Sweet & Spicy Chili Garlic Sauce

KETTLE CHIPS - House Cut Chips, Aged New York White Cheddar Sauce, Bacon Lardon & Scallions

CALAMARI - Tubes and Tentacles, Lightly Fried, with Spring Greens, Roasted Garlic Aioli & Pan-Asian Sauce

FRIED MAC & CHEESE - Panko Breaded & Fried Smoked Gouda & White Cheddar Mac & Cheese, Topped with House Made Bourbon-Bacon Jam & Smoked Bleu Cheese Fondue

CRAB CAKES - Lump Crab Meat, Bell Peppers, Scallions, Panko, Served with Lemon-Ginger & Honey-Basil Vinaigrettes

SMOKED WINGS - Choice of Mild, Medium, Hot, Bourbon Barbeque, Honey Garlic or Pan-Asian Sauce

SHRIMP COCKTAIL - Chilled Jumbo Shrimp, Served with Spicy Horseradish Cocktail Sauce

GLAZED MEATBALLS - Oven Roasted House Made Beef & Pork Meatballs, Tossed in a Sweet & Spicy Asian Inspired Glaze, Served over Ginger White Rice

Flatbreads

STEAK FLATBREAD - Sliced Beef Tenderloin, Caramelized Red Onion, Smoked Bleu & Mozzarella, Baby Arugula & Garlic Butter Sauce

BARBEQUE CHICKEN FLATBREAD - Grilled Barbeque Chicken, Smoked Gouda, Mozzarella Cheese & Scallion Bourbon Barbeque Sauce

ROASTED VEGGIE FLATBREAD - Oven Roasted Veggies, Mozzarella, Fresh Spinach & Basil Pesto

Soup & Salads

BUTTERNUT SQUASH SOUP - Roasted Squash, Cream, Matchstick Apples & Candied Pecans

FRENCH ONION GRATINE - Caramelized Sweet Onion, Swiss & Gruyere

LOBSTER BISQUE - Tail Meat, Sherry Wine, Cream & Brown Butter

GARDEN SALAD - Mixed Greens, Shaved Carrots, Sliced Cucumber & Tomatoes, Choice of Dressing

CAESAR SALAD - Chopped Romaine, Asiago Caesar, House Made Croutons & Shaved Asiago

STEAK & BLEU SALAD - Grilled Flat Iron Steak, Over Spring Greens & Chopped Romaine, with Smoked Bleu Cheese, Grilled Red Onions & Candied Pecans, Drizzled with Bleu Cheese Vinaigrette

SALMON CAESAR SALAD - Grilled Salmon, Chopped Romaine, Shaved Parmigiana & House Made Croutons, Tossed in a Creamy Caesar Dressing

"THE CHOP" CHICKEN SALAD - Grilled Chicken, Chopped Romaine & Mixed Greens, Applewood Smoked Bacon, Caramelized Red Onion, White Cheddar & House Made Croutons, Tossed in a Maple Stone Ground Mustard Vinaigrette

Handhelds

HANDHELDS SERVED WITH CHOICE OF SIDE:

Fries | Sweet Potato Fries | Kettle Chips | Onion Rings

PRIME BURGER - 8 oz. Prime Patty on a Toasted Brioche Bun, Bibb Lettuce, Tomato & Onion

WAGYU BEEF BURGER - 8 oz. American Wagyu Patty on a Toasted Brioche Bun, Smoked Gouda, Fried Onions, House Made Bourbon-Bacon Jam, Bibb Lettuce & Tomato

FRIED COD SANDWICH - Breaded & Fried Atlantic Cod Filet on a Toasted Brioche Bun, Red Cabbage Slaw & Sliced Pickles

CHICKEN SANDY - Crispy or Grilled Chicken Breast on a Toasted Brioche Bun, Smoked Gouda, Applewood Smoked Bacon, Bibb Lettuce, Tomato, Buttermilk Ranch & Bourbon Barbeque Sauce

PRIME RIB FRENCH DIP - Shaved Prime Rib on a Crispy Baguette, Gruyere Cheese, Horseradish Cream & House Made Au Jus

SHORT RIB GRILLED CHEESE - Braised Short Ribs on Griddled Brioche Bread, Fontina Cheese, Baby Arugula & House Made Bourbon-Bacon Jam

Entrées

BRAISED SHORT RIBS - Beef Short Ribs Braised with Red Wine, Beef Stock, Carrots, Onions & Tomatoes, Served over Garlic Whipped Potatoes & Haricot Verts

SHRIMP & GRITS - Sautéed Shrimp, Baby Sweet Corn, Diced Tomato, Applewood Smoked Bacon, Garlic & Scallions, Served over Stone Ground Cheddar Grits

BEEF TIPS - Cast Iron Seared Filet Tips, Tossed with Caramelized Onions & Wild Mushrooms in a House Made Bourbon-Thyme Demi-Glace, Served with Garlic Whipped Potatoes & Grilled Asparagus

CHICKEN RIGGIES - Sautéed Chicken Breast, Sweet Red Bell & Italian Cherry Peppers, Shaved Parmesan & Tomato Cream Sauce, Tossed with Rigatoni Pasta

HOMESTYLE MEATLOAF - Individually Portioned Pork & Beef Meatloaf, Mixed with Apple, Sweet Onion & Savory Herbs, Glazed with House Made Bacon-Tomato Jam, Served with Garlic Whipped Potatoes & Sautéed Haricot Verts

ROASTED HEIRLINE CHICKEN - Crispy Skinned Breast & Drumette, Finished with a Wild Mushroom Marsala Demi-Glace, Served with Roasted Fingerling Potatoes & Grilled Asparagus

SALMON - Pan Seared Northern Atlantic Salmon, Finished with a Lemon-Basil Beurre Blanc, Served with Creamy Wild Mushroom Risotto & Grilled Asparagus Tips

PORK CHOP - 10 oz. Herb & Peppercorn Crusted Chop, Finished with a Whiskey-Dijon Cream Sauce, Served with Roasted Fingerling Potatoes & Grilled Asparagus

Beef

6 oz. FILET MIGNON

8 oz. FILET MIGNON

12 oz. NEW YORK STRIP

16 oz. RIBEYE

STEAKS SERVED WITH CHOICE OF SIDE:

Baked Potato Sautéed Haricot Verts
Garlic Whipped Potatoes Sautéed Baby Carrots

Premium Sides

Jumbo Loaded Baked Potato Parmesan Truffle Fries
Creamed Spinach Grilled Asparagus
Roasted Wild Mushrooms Sautéed Haricot Verts
Corn & Bacon Mac Choux Grilled Broccolini

*C.H.O.W USES 100% PEANUT OIL

**PRICING & AVAILABILITY OF MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE