



*3 Syracuse St.
Baldwinsville, NY 13027*

(315) 579-ALLES

www.sudsfactoryrivergrill.com

*“Inquire about Private Parties, Catering And Special
Events”*

Bar Patio Menu Served 11:30 Am Till 12 Midnite

*Dinner Menu Served In The Main Dining Rm.
5pm Till 9pm Sunday- Thursday,
10pm on Friday and Saturday*



Buy Local. Buy Pride of New York.

Gang Way

Jumbo Lump Crab Cakes

Hand Made Crab Patties- Baked To Preserve The Crab Flavor And Served With Our Own Zesty Remoulade

- \$12 -add additional Crabcake for \$4.50 ea.

Shrimp Cocktail

Jumbo Shrimp Poached In Our Own Boil Served With Our Own Homemade Cocktail Sauce

-\$9- add additional Shrimp for \$2.50 ea

Salmon -Cheviche Peccadillo

Fresh Salmon Ceviche Served Over Fried Wontons Served With Asian Pickled Cucumbers

-\$12- add additional Salmon for \$3.50 ea

Pork 72

Crispy Pork Belly Served With A Cold Asian Salad And Spicy Sweet Soy And Orange Glaze

-\$8- add additional Pork for \$1.50 ea

Aged Sliders

Genuine Dry Aged Ground Beef Grilled And Served On Small Round Rolls With Grilled Onions (Must Be Tried)

-\$10- add additional Slider for \$4.50 ea

1st Deck

Homemade Fresh Mozzarella And Tomato

Homemade Fresh Mozzarella Served With Vine-Ripened Tomatoes Drizzled With A Balsamic Reduction

-\$9-

The Titanic

Classic Iceberg Wedge Salad Served With Baby Tomatoes, Maytag Blue Cheese And Apple Wood Smoked Bacon

-\$8-

Our Ships Salad

Mixed Greens Served With Seasonal Fruit, Nuts And Our Own House Vinaigrette

-\$8-

Main Galley

From The Land

USDA Aged Prime Sirloin- 8oz *-\$27*

Bone In Ribeye- 16oz *-\$29*

Either Choice Comes With Rainbow Fingerling-Potatoes, Our Seasonal Vegetable, And Topped With A Cabernet Roasted Shallot Porcini And Wild Mushroom Demi Glaze

Reserved Grilled Pork Strip Steak- 8oz *-\$19*

Bone In French Cut Pork Chop- 10oz *-\$21*

Either Choice Served With Crispy Aged Cheddar Polenta, And Jicama Apple Slaw, Sautéed Baby Spinach, And A Local Blueberry And Port Demi Glaze

From The Air

Pan Roasted Lemon And Sage Brined Airline Chicken Breast-

Comes With Rainbow Fingerling-Potatoes Our Seasonal Vegetable And Topped With A Prosecco Chicken Glaze - \$18

From The Sea

Pan Roasted Potato Crusted Mahi- *With Pan Charred Hearts Of Palm And A Chipotle, Lime, Sweet Chili Sauce - \$19*

Seafood Paella- *Served With Assorted Shellfish, Fresh Seafood, Roasted Vegetables, Chorizo Sausage And Saffron Rice - \$19*

Fresh Salmon Crusted With Sea Scallops- *Served With Wasabi-Mashed Potatoes, Sautéed Baby Vegetable And Sweet Soy And Ginger Sauce - \$23*

Pan Roasted Caramelized Sea Scallops- *With A Spicy Corn Relish And Sweet Cream Parsnip Puree Served With A Cilantro, Key Lime Gastrique And Mild Chili Oil - \$21*

Seafood Trio- *Butter Poached Lobster Tail Served With Shrimp And Garlic Raviolis, Sautéed Spinach And A Crab Tomato Cream Sauce - \$28*

Grilled Swordfish Steak- *Served with Pancetta, Roasted Garlic Potato Puree Seasonal Veg And A Truffled Pineapple Salsa - \$21*

From The Garden

Grilled Tuscan Vegetable Raviolis- *Served With A Smoked Tomato Vegetable Ragout, With Grilled Veggies And Boursin Cheese - \$16*



Our Story

The Syracuse Suds Factory was established in 1992. We first opened for business January 17, 1993 from then till now we have gone through many changes. From the opening, to serving the first commercially brewed beer in Syracuse- April 17th 1993. The last commercial brewer stopped brewing in 1962. We have forged thousands of friendships along the way, contributed to marriages (probably some breakups as well), changed locations from 210 W. Water St. to 320 S. Clinton St., have had the longest running Jazz Happy Hour still going today (Every Wednesday from 5pm-9pm). All that time trying to stay committed to the idea of bring good quality foods and beverages at a reasonable price. (it hasn't been easy!) Who knew during that journey I would have the idea to open another place (like one wasn't enough!) but, I had this notion for doing something by the water. So back in 2004 a friend brought me to Baldwinsville and showed me a shell of a building. Most people when they looked at it said I was crazy but I saw potential. I envisioned a place that would have something for everyone. As I started building, the new vision I saw, was a place that could fit almost every bill. I wanted to open a place that had a little higher end for dinners; was geared towards quality food and drinks but do something most were not. I wanted everyone to feel comfortable and special.

This project has taken close to 8yrs to complete. The numbers of reasons are plentiful, but probably the one that I hold closest to me is called life. I have done all the construction work myself with the help of one other employee (Mike). I have had a few trades come in and a contractor or two, but; the majority of the work was done by two people. The real fact is I would not have been able to complete this task with out the support of my family and friends, especially Patty and the staff of the Syracuse Suds Factory. During this 8 year Journey I have lost some very close family members, My parents- Dr. and Mrs. John Bentinck-Smith., who have supported me in everything I have done, William "Red" Sheridan, and Norman R. Soine. They will be missed but not forgotten. (this one's for you!)

I would also like to take this opportunity to thank the Village and Community of Baldwinsville. From the beginning they have been very supportive, and have helped me move in a forward direction. It has not been without its obstacles (mainly just one) but with the help of the Village and the rest of the community we have been able to move forward and are looking to be a contributing member of this wonderful community.

If there is anything that we can do for you please don't hesitate to ask.

Thank you for your patronage,

Alan B-Smith

