

THE STANDARD

Dinner

SOUP | STARTER SALADS

FRENCH ONION 8

crostini | gruyere cheese

CLASSIC CAESAR 11

chopped romaine | shaved parmesan cheese |
garlic parm croutons | lemon garlic emulsion

TOMATO STACK 13

local mozzarella | beefsteak tomato |
parm crisp | balsamic drizzle

APPETIZERS

SHRIMP COCKTAIL 18

u 13-15 | house made cocktail | bruleed lemon

BANG BANG SHRIMP 16

u 13-15

TUNA TOWER 16

sushi rice or asian slaw | spicy tuna
| avocado | wontons | spicy mayo | mango salsa

SPINACH & ARTICHOKE DIP 13

spinach | artichokes | parmesan & mozzarella

FRIED CALAMARI 18

tossed in thai chilli sauce | cashews | scallions

ASIAN CHICKEN LETTUCE WRAPS 15

korean bbq marinated ground chicken | shiitake
mushroom | water chestnuts | rice sticks | ginger chili
sauce | bibb lettuce

BACON MAC N CHEESE 18

bacon | special cheese blend | bread crumbs

FRIED GOAT BALLS 12

cashew crusted | mixed greens | mango salsa

SEARED AHI TUNA 17

sesame seed crusted tuna | pineapple
| asian vegetables | asian bbq

FILET CROSTINIS 19

marinated filet | crostini | bacon jam | goat cheese

(10) WINGS 16

choice of sauce | standard | sweet chili | terriayaki

MAGHERITA FLATBREAD 14

ENTREE SALAD

ROYAL CAESAR SALAD 18

romaine | bacon | avocado | croutons
| egg | red onion | blackened chicken

STEAK & GOAT 21

goat cheese | mixed greens | romaine
| sliced 'granny smith | radish | raisins | red onion
| mustard vinaigrette

THAI CHICKEN SALAD 18

chili glazed chicken | crispy wontons | carrots |
cucumber | red pepper | red onion | sesame honey
vinaigrette

BLACKENED TUNA SALAD 20

avocado | tomato | cucumber | orange segments |
crispy rice noodles | mesculin mix | napa cabbage |
ginger orange vinaigrette

CHEF SELECTIONS

NY STRIP 41

Lemon garlic aioli brussel sprouts |
charred garlic broccoli | A1 Steak Sauce

TENDERLOIN TIPS 25

10 oz house marinated filet tips | garlic
parmesan fries | garlic aioli

PINEAPPLE GLAZED SALMON 26

chilean salmon | pineapple soy glazed | coconut rice |
terriyaki vegetables

BLACKENED MAHI MAHI 29

shrimp fried rice | mango salsa
| scotch bonnet brown butter sauce

GRILLED CHICKEN PLATTER 27

chicken | parmesan steak fries | house salad
| jalapeno cilantro dipping sauce
| roasted garlic | lemon

CHICKEN PARMAGUETTE 26

fried chicken parmesan | spaghetti & marinara |
| hoagie w/ maple bacon wrapped in mozzarella

SHRIMP ALFREDO 25

u 18 shrimp | broccoli | linguine |
housemade alfredo | parmesan

SANDWICHES

STANDARD BURGER 18

chuck brisket blend | seasoned mushrooms | bacon
jam | arugula radish shallot lemon vinaigrette | goat
cheese mozzarella blend | brioche

GRILLED CHICKEN SANDWICH 18

mushroom | onion | garlic aioli | swiss cheese | brioche bun

PORTABELLO MUSHROOM WRAP 15

pepper | onion | sundried tomato hummus |
veggie wrap | balsamic

CHEESESTEAK 17

shaved ribeye | peppers | onions | mushrooms | hoagie
| special cheese sauce

SEARED TUNA BLT 19

seared blackened ahi tuna | candied bacon | tomato |
bibb lettuce | spicy mayo | whole wheat bread

MAHI MAHI SANDWICH 18

blackened or grilled | arugula | tomato | spicy mayo |
brioche bun

DESSERT

CHOCOLATE CHIP COOKIE SKILLET 12

fresh baked | cookie dough ice cream | caramel

KEY LIME PIE 12

fresh berries | caramel sauce | whip cream

CONSUMER ADVISORY: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% Gratuity added to parties of 8 or more.

THE STANDARD

Specialty Cocktail | Wine List

WINE

BUBBLES

	G	B
PROSECCO MASCHIO ITALY (187ml)	9	
PROSECCO CUPCAKE ITALY		45
PROSECCO ROSE CA' FURLAN ITALY		39
MOSCATO MASCHIO ITALY (187ml)	9	
CHAMPAGNE VEUVE CLICQUOT FRANCE		95
CHAMPAGNE DOM PERIGNON FRANCE		300

WHITE

	G	B
PINOT GRIGIO SANTA MARGHERITA	16	52
PINOT GRIGIO CAPOSALDO ITALY	9	36
CHARDONNAY SEAL ROCK NAPA	11	39
SAUV BLANC DASHWOOD NZ	12	37
SAUV BLANC B.R. COHN SONOMA	15	58
CHARDONNAY CHALK HILL SONOMA	14	60
(UNOAKED) CHARDONNAY NEYERS SONOMA	14	60
RIESLING FRITZ DE KATZ GERMANY	10	40
WHITE BLEND CONONDRUM CALI	12	40
ROSE THE PALE FRANCE	10	37

RED

	G	B
PINOT NOIR BELLE GLOS "BALADE" CA	17	65
PINOT NOIR CARSON SCOTT CALIFORNIA	12	44
RED BLEND PESSIMIST PASO ROBLES	13	49
CABERNET JUSTIN PASO ROBLES	18	64
CABERNET CAYMUS NAPA ONE LITER		155
CABERNET AUSTIN HOPE PASO ROBLES	22	82
CABERNET BONANZA CALIFORNIA	11	42
MALBEC SAN ESTEBAN FRANCE	11	40
HOUSE WINES	8	35
CABERNET		
MERLOT		
PINOT GRIGIO		
CHARDONNAY		

DAILY SPECIALS

MONDAY

25% Steak Tips | 1/2 Price Wine Bottles

Taco Tuesday | Starts at 7pm

\$6 Margaritas

\$3 Tacos

WEDNESDAY

50% OFF Burgers

SATURDAY & SUNDAY

BRUNCH \$16 ENDLESS

MIMOSAS 11am-3pm

CRAFT COCKTAILS

OLD FASHIONED 13

four roses | bitters | simple

BLACKBERRY BOURBON LEMONADE 11

four roses | lemon juice | fresh blackberry | simple

SPICY MARGARITA 13

ghost tequila | simple | fresh lime | muddled jalepeno

CUCUMBER CRUSH 13

hendrix | saint germain | cucumber | basil

COLD BREW ESPRESSO MARTINI 13

titos | vanilla vodka | baileys | kahlua | espresso | frangelico

WATERMELON JALEPENO 13

titos | jalepeno | fresh watermelon | lime juice | simple

HIBISCUS MARGARITA 12

hibiscus infused agave | corazon | fresh lime | hibiscus sugar rim

RED/WHITE SANGRIA 11

FLORIDA BREWERIES

Boca Raton

KOLSCH | PROSPERITY | INTRAKOLSCHTAL | 4.5% | 12oz | 6.5

IPA | PROSPERITY | CLUTCH PLATE | 7% | 12oz | 6.5

Fort Pierce

IPA | ISLAMORADA BREWING | CHANNEL MARKER | 5% | 12oz | 6.5

WHEAT | ISLAMORADA BREWING | SUNDAY SANDBAR | 4.75% | 12oz | 6.5

Fort Lauderdale

HEF | FUNKY BUDDHA | FLORIDIAN | 5.2% | 12oz | 6

Miami

IPA | SOUTHBEACH | BLOOD ORANGE | 5% | 12oz | 6.5

Tampa Bay

IPA | CIGAR CITY | JAI ALAI | 7.5% | 12oz | 6.5

Labelle

BLONDE | LABELLE BREWING | Belle of the Barn | 4.7% | 16oz | 8

DOMESTIC

BUD LIGHT

MILLER LITE

YUENGLING

MICH ULTRA

HIGH NOON

SPRITZ SOCIETY

IMPORT

CORONA

CORONA LIGHT

GUINNESS

STELLA ARTOIS

SAPPORO

HEINEKEN

HAPPY HOUR

MONDAY-FRIDAY

4:30-7PM

SATURDAY-SUNDAY

3-7PM

FOOD
COCKTAILS
TEQUILA