The STANDARD on Vaughan

• ESTD • • 2022 •

BERTRAM, TX

STARTERS

BRUSCHETTA 13
Rosemary/Garlic Roasted Tomatoes, Burrata & Crostinis

SPINACH ARTICHOKE DIP 13
Golden Fried Pita Chips

STEAK & CROSTINIS 15
Seared, Seasoned Beef Sirloin on Crostini with Parmesan, Arugula & Chimichurri

SOUP DU JOUR 10
Ask your server

DEVILED EGGS 11
Double Whipped, Truffle, Spanish Paprika, Chives

PORK BELLY 16
Braised, Pan Seared with Peach Bourbon Glaze

JUMBO SHRIMP COCKTAIL 18
Classic Cocktail Sauce, Grilled Lemon

MARYLAND LUMP CRAB CAKES
Creole Remoulade Sauce
+ MARKET PRICE +

SALADS

WEDGE SALAD 13
Crisp iceberg lettuce topped with bacon, cherry tomatoes, blue cheese crumbles, and blue cheese dressing.

SPINACH BLUEBERRY SALAD 18
Feta Cheese, Red Onion, Pecans, Balsamic Vinaigrette

HOUSE SALAD 10
Mixed Greens, Smoked Cheddar & Monterey Jack Blend, Carrots, Red Onion & Tomato

CAESAR SALAD 13
Romaine, Caesar, Parmesan Cheese, Croutons and Anchovy

ADD CHICKEN BREAST - 12 | GRILLED SHRIMP - 16 | SALMON - 18 | SIRLOIN - 20

MAIN COURSE

CHEF'S FEATURED ENTRÉE
Ask Your Server

TOP SIRLOIN STEAK 24
10 oz - Hand Cut, Blue Cheese Cream, Lightly Crisped Onions

PRIME RIBEYE STEAK 47
14 oz - Hand Cut, USDA Prime, Chef Selected

AKAUSHI NEW YORK STRIP 54
14 oz - Hand Cut, Akaushi Wagyu, Beef Tallow Truffle Butter

PICANHA STEAK 28
12 oz - Fat Cap Sirloin, Grilled and Sliced, Chimichurri

FILET MIGNON 58
8 oz - Lean, Beef Tenderloin, Red Wine Demi-Glace

STUFFED RAVIOLI 21
Mushroom Filling, Basil Pesto

ELK LOIN 56
Our Prized 8oz Wet aged and Grilled Medallion with Sweet Potato Mash, Broccolini and Cherry Demi-Glaze

PORK CHOP 34
16 oz - Peached Glazed, Grilled Double Bone-In with Wild Rice & Broccoli Slaw

SALMON FILET 26
8 oz Pan Seared Atlantic, Skin-On. Grilled Asparagus with Creamy Chive Grits

AIRLINE CHICKEN 23
Mashed Potatoes, Roasted Brussels Sprouts, Chicken Jus

MAHI MAHI 29
8 oz Pan Seared, Mushroom & Asparagus Wild Rice, Lemon Butter

ADD CHICKEN BREAST - 12 | GRILLED SHRIMP - 16 | SALMON - 18 | SIRLOIN - 20

ACCOMPANIMENTS

DAUPHINOISE POTATOES 15

GRILLED ASPARAGUS 13

BRUSSELS SPROUTS 13

BROCCOLINI 10

FOUR CHEESE MAC & CHEESE 14

SAUTÉED MUSHROOMS 13

ROASTED BABY CARROTS 12

WHIPPED MASHED POTATOES 9

DESSERTS

CRÈME BRÛLÉE 15
Vanilla bean custard, brûléed sugar

BUTTER TOFFEE CAKE À LA MODE 14
Warm butter cake, toffee topping, two scoops of ice cream

CHOCOLATE CAKE 13
Raspberry-soaked chocolate sponge cake, chocolate mousse

BASQUE CHEESECAKE 12
Caramelized cheesecake, whipped cream, fresh berries

CHOCOLATE TORTE 15
Flourless dark chocolate cake

ITALIAN LEMON CAKE 14
Yellow cake, Italian lemon cream

CAST-IRON COOKIE À LA MODE 15
Freshly baked chocolate chip cookie, ice cream, chocolate sauce
Baked to order. Please allow 15 minutes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 20% gratuity may be added to parties of six or more.
Please inform your server of any food allergies.

{ HAND CRAFTED WINTER COCKTAILS }

TEXAS FASHIONED
TX Barrel Proof Straight Bourbon, brown sugar pecan syrup, orange bitters (fancy cube) 17

PIÑA PICANTE
Jalapeño-infused El Jimador Reposado, lime, agave, pineapple juice (rx) 14

LOST IN THYME
Grey Goose La Poire, Domaine de Canton, thyme syrup, pear & lime juice (up) 14

HONEYCOMB
Citadelle gin, honey-ginger syrup, lemon juice, egg white (fancy cube) 14

WINTER SEA BREEZE
Tito's, rosemary syrup, grapefruit & lime juice, cranberry bitters (rx) 13

RUM HARBOR
El Dorado 8 yr, grenadine, lime & pineapple juice, Angostura bitters (rx) 13

INSIDE JOB
Larceny Small Batch, black cherry syrup, grenadine, lemon juice (up) 14

{ THE STANDARD'S GREATEST HITS }

EMILY'S MARGARITA
El Jimador tequila, lime, agave, salt or Tajin (rx) 13

MEXICAN MARTINI
Milagro tequila, Cointreau, lime, olive brine, orange juice, shaken ice cold, olives 15

GOLDEN HOUR
Flor de Caña Extra Seco, Aperol, lime juice, and strawberry syrup (served up) 13

THE STANDARD OLD FASHIONED
Four Roses Bourbon, demerara, angostura & orange bitters (fancy cube) 15

FIRE & SMOKE
Vida Mezcal, Cointreau, habanero, lime, agave, rosemary (fancy cube) 14

THE GLOBE
Sazerac Rye 6 yr, house grenadine, Angostura & chocolate aromatics, cherry, smoked, (fancy ice sphere) 15

{ MARTINI SERVICE }

STIRRED ICE COLD & SERVED UP IN A CHILLED COUPE - $15

THE STANDARD DRY MARTINI
5 parts Tito's vodka or Beefeater gin, 1 part Dolin Dry Vermouth, olives or twist

VESPER
Grey Goose vodka, Bombay Sapphire gin, Lillet Blanc, lemon bitters & twist

OLD BLUE EYES
Tito's vodka or Beefeater gin, slightly dirty with blue cheese olives

{ WINE }

SPARKLING & ROSÉ

MIRAVAL
Rosé - Strawberry, Watermelon, Wet Stone - Côtes de Provence, FRA 13 | 48

PIERRE SPARR
Sparkling Rosé - Raspberry, Strawberry, Brioche - Alsace, FRA 13 | 48

AVISSI
Prosecco - Refreshing & Light - Veneto, ITA 10 | 36

WHITE

CANTINA TERLAN
Pinot Grigio - Melon, Pear, Dry - Alto Adige, ITA 13 | 45

DR. LOOSEN
Riesling - Peach, Apricot, Honey - Mosel, GER 11 | 38

LOVEBLOCK
Sauvignon Blanc - Tropical Fruit, Lemongrass, Citrus - Marlborough, NZ 13 | 45

CERETTO
Moscato - Peach, Orange Blossom, Honey Piedmont, ITA 11|38

HARKEN
Chardonnay - Buttered Toast & Crème brûlée - Monterey County, CA 13 | 45

RED

THE CRITIC
Cabernet Sauvignon - Dark Cherry & Oak - Napa Valley, CA 13 | 46

QUEST
Cabernet Franc - Blackberry, Black Cherry, Molasses Paso Robles, CA 12|42

SALENTEIN RESERVE
Malbec - Plum & Oak - Mendoza, ARG 13 | 46

SIDURI
Pinot Noir - Tart Cranberry & Rich Red Fruit - Willamette Valley, OR 15 | 56

CLARENDELLE
Merlot Blend – leather & blackberry – Saint-Émilion, Bordeaux, FR 17|64

{ BEER ON DRAUGHT 16 OZ }

INQUIRE ABOUT SEASONAL SELECTIONS

ULTRA

MILLER LITE

DOS EQUIS

BLUE MOON

COORS LIGHT

SHINER BOCK

{ NON - ALCOHOLIC DRINKS }

HENRY'S SODA
Italian syrup (your choice), sweet cream, club soda, whipped cream (rx) 8

BLUEBERRY NO-JITO
Blueberries, mint, lime juice, simple syrup, club soda (rx) 10

THE NO-LOMA
Zero Proof Tequila, grapefruit & lime juice, agave, grapefruit soda (rx) 10

ATHLETIC N/A BEER
Golden Ale or IPA 6

THE PONY
Ritual Zero Proof Whiskey, lemon juice, Fever-Tree Ginger Beer (rx) 10

CHERRY REMEDY
Ritual Zero Proof Gin, black cherry syrup, lime juice (up) 10