



STARTER

Simply Green Salad \$16
fines herbes, shallots
red wine vinaigrette

Roasted Hearts of Palm \$23
frisée, mâche, cherry tomatoes
salsa verde

Little Gem Caesar \$19
spanish anchovy dressing
sourdough croutons, parmesan

Baby Kale Salad \$23
smoked almonds, purple ninja radishes
cherry tomatoes, almond vinaigrette

Lioni Burrata \$23
sourdough, tapenade, herb salad
marcona almonds, white truffle oil

Faroe Island Salmon Gravlax \$21
celery root remoulade, trout roe

Chicken Liver Royale \$20
sauternes geleé, crostini

Steak Tartare A-Go-Go* \$22
horseradish, capers, cornichons
parmesan crostini

Roasted Butternut Squash Soup \$17
pepitas, crème fraîche

Baked Peeko Oysters \$21
garlic-herb butter, lemon

Chilled White Asparagus \$25
green tahini sauce, mimosa
red veined sorrel

RAW BAR

Seafood Ceviche \$24
serrano aguachile, avocado
raw onions, crispy tostadas

Poached Jumbo Shrimp \$25
cocktail sauce

Hamachi Crudo \$25
blood orange, grapefruit
jalapeño, cilantro, sesame seeds

King Crab Legs \$38
1/4 lb, mustard-horseradish cream

Oysters \$24 half | \$40 dozen
chef's daily selection
mignonette, cocktail, tabasco, lemon

GRILL

Ora King Salmon \$36
pine nut-currant relish, king oyster mushrooms, watercress

Jumbo Tiger Prawns \$49
rosemary garlic butter

Veritas Farm Grilled Pork Chop \$36
braised butter beans, piquillo peppers, bordelaise

Wagyu Bavette \$36
chimichurri butter, crispy potatoes

**Dry-Aged Bone-In
NY Strip for Two \$90**
24 oz

**Dry-Aged Ribeye
for Two \$150**
32 oz

MAINS

Black Trumpet Risotto \$32
asparagus, salsify, english peas, nettle purée

Long Island Duck Breast a L'Orange \$39
saffron braised fennel & endive, pomegranate, l'orange sauce

Pan Seared Branzino \$36
tomato salsa, confit marble potatoes, mâche

King Crab Linguine \$39
white wine, chilies, mint, breadcrumbs

Pan Seared Sea Scallops \$41
brussels sprouts, apples, pears, carrots, parsnip purée

Million Dollar Roast Chicken for Two \$59
dripping bread

The Standard Burger \$28
LTO, bacon, new american cheese, special sauce, sesame seed bun

SG SEAFOOD TOWERS

Double Decker \$120

Triple Decker \$175

horseradish, cocktail & mignonette sauces
tabasco, lemon

SIDES

Asparagus \$9
lemon, black pepper

Sautéed Spinach \$9
lemon breadcrumbs, parmesan

Haricot Verts \$9
almonds, shallots

Roasted Heirloom Carrots \$9
romesco sauce

Crispy Potatoes \$9
smoked paprika aioli

French Fries \$9

A Good Pickle \$3

THE STANDARD GRILL