

# The Standard Pour

## TO SNACK & SHARE

<b>CHEESE &amp; CHARCUTERIE</b>	<b>25</b>
Artisan Cheese & Cured Meat	
<b>SPINACH &amp; ARTICHOKE DIP</b>	<b>13</b>
Served with Tortilla Chips	
<b>ROASTED GARLIC HUMMUS</b>	<b>11</b>
Topped with Red Bell Pepper, Warm Pita, Carrot, Cucumber	
<b>SHISHITO PEPPERS</b>	<b>10</b>
Blistered Shishito Peppers, Sea Salt, Goat Cheese	
<b>LOBSTER STUFFED MUSHROOMS</b>	<b>15</b>
Baby Bella Mushrooms, Parmesan, Avocado-Lime Cream	
<b>SOURDOUGH PRETZELS</b>	<b>12</b>
Dijon Mustard, TSP Cheese Sauce	
<b>BACON WRAPPED JALAPEÑOS</b>	<b>14</b>
Stuffed with Herb Cream Cheese, TSP Aioli & Bourbon BBQ	
<b>MOZZARELLA STUFFED MEATBALLS</b>	<b>15</b>
Dallas Mozzarella Co & House Marinara	
<b>ROCK SHRIMP &amp; CALAMARI</b>	<b>16</b>
Fried Lemon, Jalapeño, Bell Peppers, Lemon Aioli & House Marinara	

## SALADS

<b>RAINBOW BEET</b>	<b>12</b>
Mixed Greens, Pear, Grapes, Goat Cheese, Roasted Rainbow Beets, Champagne Vinaigrette	
<b>KALE CAESAR</b>	<b>11</b>
Romaine Hearts, Purple Kale, Shaved Parmesan, Zesty Caesar, Challah Croutons	
<b>FRIED CHICKEN COBB</b>	<b>16</b>
Romaine Hearts, Tomato, Onion, Avocado, Egg, Bacon, Blue Cheese, Sliced Fried Chicken Strips, Buttermilk Ranch	

## \$7 SIDES

Seasoned French Fries
Sweet Potato Fries
Parsnip Puree
Baby Root Vegetables
Mirin Brussel Sprouts
Mac & Cheese
Lobster Mac & Cheese \$16

## BURGERS & SANDWICHES

<b>TSP BURGER</b>	<b>15</b>
8oz Angus Beef, Applewood Bacon, Cheddar, LTO, Nathan's Horseradish Pickles, TSP Aioli	
<b>BOURBON BBQ BURGER</b>	<b>16</b>
8oz Angus Beef, Cheddar, Crispy Onions, Nathan's Horseradish Pickles & Coleslaw, TSP Bourbon BBQ Sauce	
<b>GRILLED CHICKEN CAPRESE</b>	<b>14</b>
Tomato, Dallas Mozzarella Co, Basil Pesto, Balsamic Vinaigrette	
<b>CHICKEN BRIE WRAP</b>	<b>15</b>
Grilled Chicken, Pear, Brie, Kale Salad, Honey Mustard Vinaigrette, Spinach Tortilla	
<b>BUFFALO CHICKEN SANDWICH</b>	<b>15</b>
Fried Chicken, Spicy Buffalo Sauce, LTO, Blue Cheese Crumbles	
<b>CRISPY FISH FILET</b>	<b>15</b>
Beer Battered Cod Filet, Tomato, Onion, Coleslaw, Nathan's Horseradish Pickles, Caper Remoulade	
<b>TEXAS STEAK &amp; CHEESE</b>	<b>18</b>
10oz Sliced Steak, White Cheddar, Smoked Gouda, Baby Bella Mushrooms, Red Bell Pepper, Horseradish Cream	

## HOUSE SPECIALTIES

<b>LEMON-ROSEMARY SALMON</b>	<b>23</b>
Parsnip Puree, Baby Root Vegetables, Lemon-Rosemary Buerre Blanc	
<b>LOBSTER RAVIOLI</b>	<b>21</b>
Cheese Ravioli, Lobster-Parmesan Cream, Roma Tomato, Chopped Lobster Claw	
<b>CHIMICHURRI LAMB CHOPS</b>	<b>25</b>
Parsnip Puree, Goat Cheese Medallions, Grilled Vegetable Kabobs	
<b>STEAK FRITES</b>	<b>27</b>
New York Strip, Brussel Sprouts, Seasoned Fries, Red Wine Reduction	

<b>OUR FAMOUS CHICKEN STRIPS</b>	<b>14</b>
<i>Spicy or Regular</i>	
ST's Secret Sauce, Peppered Gravy	

## \$11 DESSERTS

<b>CHOCOLATE TEMPTATION</b>	
Chocolate Ganache, Chocolate Mousse, Peanut Butter Cups	
<b>TEXAS BOURBON BREAD PUDDING</b>	
Pears, Vanilla Bean Ice Cream, Bourbon Caramel	

