

LUNCH

HEY ASK ABOUT OUR DAILY SPECIALS & HOMEMADE DESSERTS!

Starters

HOMEMADE SOUP OF THE DAY 6.99

HOMEMADE CHILI 6.99

HOMEMADE BBQ POTATO CHIPS 5.99

HOMEMADE MEATBALL(S) **NEW!** ONE 5.00 - TWO 9.00

CAJUN TOSSED FRIED PICKLES 7.99

Served with house ranch dressing.

BLUES AND BBQ

House made BBQ potato chips, topped with warm bleu cheese, bacon, and green onions. 10.99

POUTINE FRIES

Hand cut french fries, topped with our homemade gravy, queso fresco cheese, and green onions. 9.99

CLASSIC WINGS

Fried with choice of chili rub, BBQ, teriyaki, or buffalo. 13.99

BLACK AND BLEU BEEF TIPS

Pan seared blackened beef tips, topped with an avocado horseradish sauce. Served with an arugula salad tossed in a lemon vinaigrette. (GF) 11.99

FRIED CALAMARI

Crispy fried calamari drizzled with lemon aioli, served with house marinara. 14.99

1 LB. PEI MUSSELS

Sautéed in white wine, garlic, shallots, tomatoes and a pernod cream sauce, served with toasted crostinis. 19.99

WARM CRAB AND SPINACH DIP

A blend of fresh crab, spinach, and cheese served with tortilla chips. 17.99

GRILLED POLOMINO SHRIMP

Grilled shrimp, zucchini/squash, roasted garlic ricotta, diced tomatoes, balsamic reduction, and fresh basil. 14.99

BUFFALO CHICKEN DIP

Buffalo chicken, bleu cheese crumbles, cheddar cheese, sour cream, topped with bleu cheese dressing, and scallions. Served with homemade tortilla chips. 10.99

Salads

BUFFALO CHICKEN SALAD **NEW!** MED 8.99 LG 16.99

Buffalo chicken breast, romaine, bleu cheese crumbles, dried cherries, red onion, celery, diced tomatoes, hard boiled egg, and cheddar cheese, served with bleu cheese dressing.

SUMMER SALAD MED 8.99 LG 14.99

Field greens, fresh strawberries and blueberries, mandarin oranges, dried cherries, candied walnuts, and bleu cheese crumbles. Served with citrus vinaigrette.

STEAK SALAD MED 8.99 LG 17.99

Hanger Steak, field greens, red onion, sliced tomatoes, dried cherries, gorgonzola crumbles, toasted almonds, served with cucumber ranch.

CZAR SALAD MED 4.99 LG 10.99

Romaine hearts, tomatoes, and our house made croutons. Topped with parmesan cheese.

HOUSE MED 4.99 LG 10.99

Field greens, tomatoes, cucumbers, red onions, carrots, and house made croutons. With our house balsamic dressing.

GREEK SALAD MED 7.99 LG 14.99

Field greens, tomatoes, roasted red peppers, red onion, olives, feta, cucumber, banana peppers, almonds, carrots, with grilled flat bread, and our herb vinaigrette.

THAI PEANUT MED 7.99 LG 14.99

Field greens, udon noodles, peanuts, onion, roasted red pepper, cucumbers, carrots, and mandarin oranges topped with crispy wontons, and served with our Thai dressing.

SOUTHWEST COBB MED 8.99 LG 18.99

Field greens, tomatoes, avocado, red onion, blackened chicken, cheddar cheese, roasted red pepper, bacon, and hard boiled egg. Served with a roasted chipotle ranch. (GF)

ADD ONS —

CHRIS'S HOUSE MADE SAUSAGE GRILLED CHICKEN
SALMON OR MAHI STEAK SHRIMP EGG

Chris's Deli Days

ALL SANDWICHES SERVED WITH HOMEMADE BBQ CHIPS UNLESS OTHERWISE STATED

ADD FRESH-CUT NEVER-FROZEN FRIES 1.99

MAKE YOUR FRESH CUT FRIES GARLIC PARM OR POUTINE 2.99

BUFFALO CHICKEN SANDWICH

Breaded cutlet tossed in Buffalo sauce, with lettuce, tomato, and bleu cheese dressing. 17.99

BLACKENED MAHI SANDWICH

Blackened Mahi, topped with lettuce, tomato, and tartar on a brioche bun. 20.99

FISH TACOS

Served with flour tortilla shells, queso fresco, fresh pico de gallo, salsa verde, slaw and our secret sauce. Choice of Blackened, Fried or Grilled. 15.99

CHICKEN PARM

Breaded seasoned chicken breast, homemade marinara, roasted garlic ricotta, and mozzarella served on a toasted hero. 16.99

MEATBALL PARM

Homemade meatballs, roasted garlic ricotta, mozzarella served on a toasted hero. 13.99

CHRIS'S HOMEMADE SAUSAGE PARMESAN

Served New York style, with homemade marinara, melted mozzarella, and roasted garlic ricotta on a toasted roll. 12.99

CHARGRILLED STEAK DIP

Our famous twist to a classic dip. Served with sautéed mushrooms, and onions, with melted Swiss cheese on a toasted roll. 16.99

OPEN FACED ITALIAN MEATLOAF

Mama Culoso's delicious recipe. Served open faced, with homemade marinara, and melted mozzarella on a toasted hero. 13.99

CUBAN WRAP

Roast pork with smoked ham, Swiss, pickle, and homemade dijonaise. 11.99

THE IMPOSSIBLE BURGER

It's meat, made from plants, for meat-lovers. Our burger starts out raw and looks, cooks, smells, and tastes like ground beef. Serve it however you'd like, it's 100% plant-based. Served on a Vegan pretzel roll with vegan cheese, lettuce, tomatoes, and homemade vegan roasted red pepper mayo. (V) (VG) 16.99

BLACK BEAN QUINOA BURGER

A black bean and quinoa patty, with caramelized onions, tomatoes, avocado, arugula, chipotle mayo, and cheddar cheese, on a toasted bun. (VG) 14.99

RADIO CITY

Chris's house made pastrami and corned beef, Swiss cheese, homemade coleslaw, and homemade Russian dressing on toasted rye. 19.99

CALI CLUB

Grilled chicken breast, bacon, avocado, romaine, tomato, and smoky mayo, served on toasted wheat bread. 16.99

BAKED VEGAN PARM **NEW!**

Zucchini, squash, red peppers, red onions, marinara, baked with vegan cheese on a vegan baguette. 11.99

VEGAN SAUSAGE SANDWICH

Homemade Vegan sausage, vegan cheese, avocado, pico, salsa verde, served on a pretzel bun. 15.99

The Standard Burger

Fresh Ground

8 oz. Chargrilled Burger

\$16.99

BACON, PICKLE, LETTUCE, TOMATO, MAYO,
RAW ONION AND CHEESE
SERVED WITH HOMEMADE BBQ CHIPS

ADD: FRESH-CUT NEVER-FROZEN FRIES 1.99
MAKE YOUR FRESH CUT FRIES GARLIC PARM OR POUTINE 2.99

YOUR CHOICE:

ONIONS YOUR WAY (fried, sautéed, raw),
EGG, MUSHROOMS, PICKLE,
RED PEPPER
.50 ea.

ADD:

BACON
CANADIAN BACON
AVOCADO 1.00 ea.

ONLINE ORDERING

www.thestandardftmyers.com

Prices subject to change

Pizza

CHEESE

Homemade pomodoro, mozzarella cheese. 10.99

MARGHERITA

Topped with a thin layer of pomodoro sauce, mozzarella, sliced tomato and finished with a pesto drizzle. 14.99

STANDARD WHITE

A thin layer of roasted garlic ricotta, mozzarella, and parmesan cheese, drizzled with a basil pesto. 13.99

HOUSE MADE SAUSAGE

Chris's house made sausage, pomodoro sauce, and fresh mozzarella cheese. 13.99

THE VEGGIE

Red sauce, mozzarella, roasted peppers, caramelized onions, mushrooms, banana pepper, wilted spinach, topped with basil pesto. (VG) 14.99

THE ROCK PLAZA

Pepperoni, bacon, and our house made sausage, with roasted mushrooms, caramelized onions, banana peppers, pomodoro sauce, and mozzarella. 16.99

MEATBALL AND RICOTTA **NEW!**

Meatball and dollops of roasted garlic ricotta, pomodoro sauce, and mozzarella. 13.99

BUILD YOUR OWN PIZZA 10.99

CHEDDAR	ROASTED RED PEPPERS	CHICKEN
PARMESAN	BANANA PEPPERS	PEPPERONI
RICOTTA	JALAPEÑO	RED ONION
SAUSAGE	OLIVES	SPINACH
BACON	MUSHROOMS	TOMATOES
CANADIAN BACON	PINEAPPLE	CARAMELIZED
HAM	TOPPINGS 1.00 ea.	ONIONS

Lunch Entrees

BEER BATTERED FISH AND CHIPS

Hand battered fish, served with house cut fries, and tartar sauce. 20.99

SALMON QUINOA BOWL

Pan seared salmon, with roasted quinoa, red peppers, onions, and cabbage. Topped with salsa verde. Can substitute Mahi. (GF) 26.99

GRILLED MAHI AND VEGETABLES

Grilled to perfection Mahi, with sautéed vegetables. 21.99

VEGGIE-N-GRAIN BOWL

Daily selection of oven roasted vegetables, served over cooked grains with a ponzu sauce. (GF)(VG)(V) 17.99 Large 10.00 small

BAKED CAVATAPPI BOLOGNESE **NEW!**

Bolognese sauce, cavatappi pasta, parmesan, roasted garlic ricotta, and mozzarella baked to perfection. 19.99 Large 11.00 Small

STANDARD BOLOGNESE 17.99 Large 10.00 Small

CAJUN CHICKEN PASTA **NEW!**

Blackened Chicken, roasted red peppers, green bell peppers, red onion, linguine, in a cajun cream sauce. 22.99 Large 12.00 Small

BBQ PORK OR BUFFALO CHICKEN MAC N CHEESE **NEW!**

Pulled BBQ Pork or Buffalo chicken served over homemade mac & cheese, garnished with crispy fried onions. 23.99

ITALIAN MEATLOAF WITH PASTA 16.99

BLACKENED CHICKEN ALFREDO

21.99 Large 12.00 Small
SUBSTITUTE SHRIMP ADD 4.00

PASTA PRIMAVERA WITH CHEF'S CHOICE VEGETABLE 14.99

Served with linguine, and lemon butter sauce.

LINGUINE AND MEATBALL OR SAUSAGE 15.99

STEAK FRITES

Garlic and herb marinated hanger steak grilled to perfection, finished with our chimichurri sauce. Served with hand cut garlic and parmesan fries, and arugula salad. 29.99

PASTA AND MUSSELS **NEW!**

One pound of PEI mussels, tomatoes, spinach, garlic and a Pernod cream sauce, served over linguine pasta. 28.99

ONE OF A KIND EVENTS EXCLUSIVE TO THE STANDARD

Drag Queen Bingo with Alyssa Lemay

DOWNTOWN EVERY THURSDAY

PAGE FIELD EVERY FRIDAY

Drag Queen Bingo from 7pm till 9pm with cash prizes and final game mystery prize...
Enjoy our full menu and bottomless mimosas!

SAUSAGE MAKING CLASS

3RD WEDNESDAY OF EACH MONTH 6PM AT OUR DOWNTOWN LOCATION

Sausage Class \$30.00 per person. Hands on training with two glasses of wine, sausage appetizers and you go home with sausage that you made.

Reservations only - the class starts at 6ish!

Weekend Brunches Featuring Our All Day Every Day Bottomless Mimosas and Bloody Marys!

Saturday Downtown Dragalicious Brunch

Join us every Saturday for Drag Queen Karaoke Brunch with our fabulous hostess Alyssa Lemay.

Sunday Brunch Downtown 9 am - 3 pm with Live Music

DINNER

HEY ASK ABOUT OUR DAILY SPECIALS & HOMEMADE DESSERTS!

Starters

HOMEMADE SOUP OF THE DAY 6.99

HOMEMADE CHILI 6.99

HOMEMADE BBQ POTATO CHIPS 5.99

HOMEMADE MEATBALL(S) **NEW!** ONE 5.00 - TWO 9.00

CAJUN TOSSED FRIED PICKLES 7.99

Served with house ranch dressing.

BLUES AND BBQ

Homemade BBQ potato chips, topped with warm bleu cheese, bacon, and green onions. 10.99

POUTINE FRIES

Hand cut french fries topped with our homemade gravy, queso fresco cheese, and green onions. 9.99

CLASSIC WINGS

Fried with choice of chili rub, BBQ, teriyaki, or buffalo. 13.99

BLACK AND BLEU BEEF TIPS

Pan seared blackened beef tips topped with an avocado horseradish sauce. Served with an arugula salad tossed in a lemon vinaigrette. (GF) 11.99

FRIED CALAMARI

Crispy fried calamari drizzled with lemon aioli, served with house marinara. 14.99

1 LB. PEI MUSSELS

Sautéed in white wine, garlic, shallots, tomatoes and a pernod cream sauce, served with toasted crostinis. 19.99

WARM CRAB AND SPINACH DIP

A blend of fresh crab, spinach, and cheese served with tortilla chips. 17.99

GRILLED POLOMINO SHRIMP

Grilled shrimp, zucchini/squash, roasted garlic ricotta, diced tomatoes, balsamic reduction, and fresh basil. 14.99

BUFFALO CHICKEN DIP

Buffalo chicken, bleu cheese crumbles, cheddar cheese, sour cream, topped with bleu cheese dressing, and scallions. Served with homemade tortilla chips. 10.99

Pizza

MARGHERITA

Topped with a thin layer of tomato sauce, mozzarella, fresh basil, sliced tomato and finished with a pesto drizzle. 14.99

STANDARD WHITE

A thin layer of roasted garlic ricotta, mozzarella, and parmesan cheese drizzled with a basil pesto. 13.99

HOUSE MADE SAUSAGE

Chris's house made sausage, tomato sauce, and fresh mozzarella cheese. 13.99

THE VEGGIE

Tomato sauce, mozzarella, roasted peppers, caramelized onions, mushrooms, banana pepper, wilted spinach, topped with basil pesto. (VG) 14.99

MEATBALL AND RICOTTA

Meatball and dollops of roasted garlic ricotta, pomodoro sauce, and mozzarella. 13.99

THE ROCK PLAZA

Pepperoni, bacon, and our house made sausage, with roasted mushrooms, caramelized onions, banana peppers, pomodoro sauce, and mozzarella. 16.99

BUILD YOUR OWN PIZZA 10.99

CHEDDAR

HAM

MUSHROOMS

PARMESAN

CHICKEN

CARAMELIZED ONIONS

RICOTTA

PEPPERONI

ROASTED

SAUSAGE

RED ONION

RED PEPPERS

BACON

SPINACH

BANANA PEPPERS

JALAPEÑO

TOMATOES

CANADIAN BACON

OLIVES

TOPPINGS 1.00 ea.

PINEAPPLE

Entrée Salads

SIDE HOUSE SALAD 4.99

SIDE CZAR SALAD 4.99

CZAR SALAD

Romaine hearts, tomatoes, and our house made croutons. Topped with parmesan cheese. 10.99

HOUSE

Field greens, tomatoes, cucumbers, red onions, carrots, and house made croutons. With our house balsamic dressing. 10.99

STEAK SALAD

Hanger Steak, field greens, red onion, sliced tomatoes, dried cherries, gorgonzola crumbles, toasted almonds. Served with cucumber ranch. 17.99

SUMMER SALAD

Field greens, fresh strawberries and blueberries, mandarin oranges, dried cherries, candied walnuts, and bleu cheese crumbles. Served with citrus vinaigrette. 14.99

BUFFALO CHICKEN SALAD **NEW!**

Buffalo chicken breast, romaine, bleu cheese crumbles, dried cherries, red onion, celery, diced tomatoes, hard boiled egg, and cheddar cheese, served with bleu cheese dressing. 16.99

GREEK SALAD

Field greens, tomatoes, roasted red peppers, red onion, olives, feta, cucumber, banana peppers, almonds, carrots, with grilled flat bread, and our herb vinaigrette. 14.99

THAI PEANUT

Field greens, udon noodles, peanuts, onion, roasted red pepper, cucumbers, carrots, and mandarin oranges topped with crispy wontons, and served with our Thai dressing. 14.99

SOUTHWEST COBB

Field greens, tomatoes, avocado, red onion, blackened chicken, cheddar cheese, roasted red pepper, bacon, and hard boiled egg. Served with a roasted chipotle ranch. (GF) 18.99

— ADD ONS —

GRILLED CHICKEN

SALMON OR MAHI

STEAK

SAUSAGE

SHRIMP

EGG

Chris's Deli Days

ALL SANDWICHES SERVED WITH HOMEMADE BBQ CHIPS
UNLESS OTHERWISE STATED
ADD FRESH-CUT NEVER-FROZEN FRIES 1.99
MAKE YOUR FRESH CUT FRIES GARLIC PARM OR POUTINE 2.99

CHICKEN PARM

Breaded seasoned chicken breast, homemade marinara, mozzarella, roasted garlic ricotta, served on a toasted hero. 16.99

MEATBALL PARM

Homemade meatballs, mozzarella, roasted garlic ricotta, served on a toasted hero. 13.99

BAKED VEGAN PARM **NEW!**

Zucchini, Squash, red peppers, red onions, marinara, baked with vegan cheese on a vegan baguette. 11.99

CALI CLUB

Grilled chicken breast, bacon, avocado, romaine, tomato, and smoky mayo, served on toasted wheat bread. 16.99
SUBSTITUTE SALMON 4.00

CHRIS'S HOMEMADE SAUSAGE PARMESAN

Served New York style, with homemade marinara, melted mozzarella, and roasted garlic ricotta, on a toasted roll. 12.99

VEGAN SAUSAGE SANDWICH

Homemade Vegan sausage, vegan cheese, avocado, pico, salsa verde, served on a pretzel bun. 15.99

BUFFALO CHICKEN SANDWICH

Breaded cutlet tossed in Buffalo sauce with lettuce, tomato, and bleu cheese dressing. 17.99

RADIO CITY

Chris's house made pastrami and corned beef, Swiss cheese, homemade coleslaw, and homemade Russian dressing on toasted rye. 19.99

BLACK BEAN QUINOA BURGER

A black bean and quinoa patty, with caramelized onions, tomatoes, avocado, arugula, chipotle mayo, and cheddar cheese, on a toasted bun. (VG) 14.99

THE IMPOSSIBLE BURGER

It's meat, made from plants, for meat-lovers. Our burger starts out raw and looks, cooks, smells, and tastes like ground beef. Serve it however you'd like, it's 100% plant-based. Served on a Vegan pretzel roll with vegan cheese, lettuce, tomatoes, and homemade vegan roasted red pepper mayo. (VG) (V) 16.99

The Standard Burger

Fresh Ground

8 oz. Chargrilled Burger

BACON, PICKLE, LETTUCE, TOMATO, MAYO,
RAW ONION AND CHEESE SERVED WITH
HOMEMADE BBQ CHIPS

\$16.99

ADD: FRESH-CUT NEVER-FROZEN FRIES 1.99
MAKE YOUR FRESH CUT FRIES GARLIC PARM
OR POUTINE 2.99

YOUR CHOICE:

ONIONS YOUR WAY (fried, sautéed, raw),
EGG, MUSHROOMS, PICKLE, RED PEPPER .50 ea.

ADD: BACON, CANADIAN BACON, AVOCADO 1.00 ea.

Chef Red's Seafood Specials

CAJUN SHRIMP POLENTA **NEW!**

Blackened shrimp, roasted red peppers, red onion, green bell peppers in a cajun cream sauce over creamy parmesan polenta. 25.99 Large 14.00 Small

CILANTRO LIME MAHI

Pan seared Mahi over quinoa with spinach, feta, roasted red peppers, dried cherries, and toasted almonds. 28.99

SALMON QUINOA BOWL

Pan seared salmon with roasted quinoa, red peppers, onions, and cabbage. Topped with salsa verde. (GF) 26.99

BEER BATTERED FISH AND CHIPS

Hand battered fish served with house cut fries, and tartar sauce. Garnished with a lemon. 20.99

JERKED MAHI WITH SWEET AND SOUR STIR FRY VEGETABLES

Pan seared jerk Mahi with a honey chipotle glaze served over sweet and sour vegetable stir fry. 26.99

PASTA AND MUSSELS

One pound of PEI mussels, tomatoes, spinach, garlic and a Pernod cream sauce, served over linguine pasta. 28.99

SESAME SEARED SALMON

Sesame crusted salmon with a teriyaki glaze served over a vegetable Udon stir fry. 27.99

SHRIMP LINGUINE

Shrimp tossed in a lemon, garlic white wine sauce with tomatoes over linguine. 22.99 Large 12.00 Small

— ADD ONS —

Chris's House Made Sausage Grilled Chicken Salmon or Mahim Steak Shrimp Egg

Entrees

BBQ PORK OR BUFFALO CHICKEN MAC N CHEESE **NEW!**

Pulled BBQ Pork or Buffalo chicken served over homemade mac & cheese, garnished with crispy fried onions. 23.99

SOUTHWEST CHICKEN DINNER

Blackened chicken, roasted red peppers, caramelized onions, 3 cheese blend, topped with salsa verde and pico with mash du jour and broccoli. 21.99

HOMEMADE ITALIAN MEATLOAF

With choice of pasta. 16.99

BLACKENED CHICKEN ALFREDO

With choice of pasta. 21.99 Large 12.00 Small
SUBSTITUTE SHRIMP 4.00

VEGGIE-N-GRAIN BOWL

Daily selection of oven roasted vegetables, served over cooked grains with a ponzu sauce. (GF)(VG)(V) 17.99 Large 10.00 Small

CAJUN CHICKEN PASTA **NEW!**

Blackened Chicken, roasted red peppers, green bell peppers, red onion, linguine, in a cajun cream sauce. 22.99 Large 12.00 Small

BAKED CAVATAPPI BOLOGNESE **NEW!**

Bolognese sauce, cavatappi pasta, parmesan, roasted garlic ricotta, and mozzarella baked to perfection. 19.99 Large 11.00 Small

STANDARD BOLOGNESE 17.99 Large 10.00 Small

10 oz. NEW YORK STRIP

Served with apple butter demi, mash du jour and vegetable. 29.99

STEAK FRITES

Garlic and herb marinated hanger steak grilled to perfection, finished with our chimichurri sauce. Served with hand cut garlic and parmesan fries, and augula salad. 29.99

LINGUINE AND MEATBALL OR SAUSAGE 15.99

SUNDRIED TOMATO AND CHICKEN PASTA

Sundried tomatoes, spinach, mushroom, served over cavatappi in Palomino sauce. 24.99 Large 13.00 Small

MAPLE GLAZED BLEUBERRY PORK CHOP **NEW!**

12 Oz bone in frenched pork chop chargrilled, served with mash du jour, vegetable, and a roasted jalapeno bleuberry compote. 28.99

POT ROAST DINNER **NEW!**

Tender homemade pot roast with mushroom gravy, served with mash du jour and broccoli. 20.99

Prices subject to change

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 20% gratuity added to parties for 6 or more, split plate charge of \$4.

(GF) - Gluten Free (VG) - Vegetarian (V) - Vegan