

"A Scratch-Recipe Kitchen"

# STANFORD'S

RESTAURANT & BAR

Dinner

## APPETIZERS

**STANFORD'S CLASSIC SPINACH & ARTICHOKE DIP** Grilled flatbread, tri-colored tortilla chips 10.95 (veg)

**COUNTRY FRIED CALAMARI** Lemon caper tartar, housemade cocktail sauce, charred lemon 12.95

**BUTTERMILK FRIED CHICKEN STRIPS** Honey-mustard and buttermilk garlic dipping sauces, housemade BBQ sauce 10.95

**WALNUT CRUSTED BRIE** Housemade seasonal preserves, toasted walnuts, grilled bianco bread 12.95 (veg)

**CRAB & AVOCADO ROLL** Pineapple soy glaze, mango puree, asparagus, red & yellow peppers 10.95

**PAN SEARED CRAB CAKES** Arugula, Dijon aioli 12.95

**SPICY AHI ROLL\*** Sriracha aioli, asparagus, black sesame seeds 11.95

**GRILLED PORTOBELLO MUSHROOM** Seasonal greens, frizzled leeks, fresh basil aioli 8.95 (veg/gf)

**BUFFALO CHICKEN WINGS** House wing sauce, crumbled blue cheese, celery & carrot sticks, blue cheese dressing 10.95

**WIDMER BEER BATTERED ONION RINGS** Blue cheese-BBO and buttermilk garlic dipping sauces 10.95

**BLACKENED AHI TUNA\*** Pickled vegetables, pineapple soy glaze, Sriracha aioli, green onions 14.95



## SANDWICHES & BURGERS

Served with choice of French fries, small house salad, coleslaw, cinnamon apples or cup of housemade soup of the day

**GRILLED CHICKEN CLUBHOUSE** Pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco 16.95

**KNIFE & FORK CRAB AND ARTICHOKE SANDWICH** Sliced tomatoes, aged parmesan and cheddar cheeses, toasted focaccia 17.95

**PRIME RIB DIP\*** Our herb crusted shaved prime rib, ciabatta roll, au jus, horseradish sauce 18.95

**STANFORD'S CHEESEBURGER\*** Ground chuck, Stanford's burger sauce, cheddar, lettuce, tomato, red onion, brioche bun 14.95 add pepper bacon +1.5

**KRUSE BURGER\*** Ground chuck, pepper bacon, provolone, housemade avocado salsa, lettuce, tomato, red onion, Stanford's burger sauce, brioche bun 16.95

**AMERICAN WAGYU BURGER\*** Ground Wagyu, Brie, bacon jam, arugula, tomato, Dijon aioli, brioche bun 18.95 add pepper bacon +1.5

- Gluten-free buns available upon request +1 - Sub Gardenburger at no extra charge

## POULTRY FAVORITES

**SIZZLING CHICKEN FAJITAS** Bell peppers and onions, lime basmati rice, Santa Fe black beans, avocado salsa, sour cream, warm flour tortillas 17.95

**SMOKED CHICKEN LINGUINI** Roasted mushrooms, sun-dried tomatoes, garlic cream sauce, parmesan 16.95

**GRILLED CHICKEN TACOS** Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa 14.95

## STANFORD'S SPECIALTIES

**WIDMER BEER BATTERED FISH & CHIPS** Lemon caper tartar, French fries, house slaw Pacific Halibut 19.95 | True Cod 16.95

**CRISPY NORTHWEST PACIFIC OYSTERS** Basmati rice, seasonal vegetables, lemon caper tartar, cocktail sauce 18.95

**PEPPER BACON MAC N' CHEESE** Swiss, fontina, cheddar 15.95 add grilled chicken +3

**CAJUN PRAWN LINGUINI** Andouille sausage, roasted peppers, tomatoes, grilled mushrooms, Cajun cream sauce 19.95

**BAJA STYLE FISH TACOS** Grilled tortillas, chipotle ranch slaw, housemade avocado salsa, fresh cilantro, lime-basmati rice, tri-colored tortilla chips, spicy roasted tomato salsa Beer Battered Pacific Halibut 18.95 | Beer Battered True Cod 15.95

## SOUPS & STARTER SALADS

**HOUSEMADE SOUP OF THE DAY** Made fresh daily CUP 5.95 BOWL 7.95

**HOUSE TOSSED SALAD** Grape tomatoes, pepper bacon, egg, cucumber, Monterey Jack cheese, choice of dressing 7.95

**CLASSIC CAESAR SALAD** Romaine lettuce, aged parmesan, housemade garlic croutons 7.5

## ENTREE SALADS

**CLASSIC CAESAR SALAD** Romaine lettuce, aged parmesan, housemade garlic croutons 11.95

Blackened Salmon\* 18.95 | Grilled Chicken 16.95 |

Blackened Ahi 19.95

**SOUTHWEST CHICKEN CHOPPED SALAD** Crisp greens, black beans, corn, grape tomatoes, Monterey Jack and cheddar cheeses, creamy pesto dressing, chipotle BBQ chicken 18.95

**BLACKENED AHI SALAD\*** Crisp greens, pickled ginger, crispy rice noodles, mango vinaigrette, black sesame seeds 19.95

**GRILLED STEAK COBB\*** Crisp romaine, pepper bacon, avocado, hard egg, Danish blue cheese crumbles, blue cheese dressing 19.95

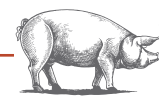
**PANKO CRUSTED CHICKEN DIJON** Parmesan, Dijon mustard, roasted garlic mashed potatoes, grilled asparagus 18.95

**CHICKEN PARMESAN W/PESTO PASTA** Panko herb crusted, fresh mozzarella, fresh basil, grilled garlic bread, housemade marinara 18.95

**BUTTERMILK FRIED CHICKEN TENDERLOINS** Roasted garlic mashed potatoes, seasonal vegetables, honey-mustard, buttermilk garlic and housemade BBQ sauce dipping sauces 16.95

### GRILLED BABY-BACK RIBS

Our signature cumin and chili rubbed, brown sugar bacon BBQ ribs, French fries, blue cheese slaw Full Rack 28.95 | 1/2 Rack 19.95 (gf)



**STANFORD'S HERB CRUSTED PRIME RIB\*** Our boneless prime rib starts with a generous garlic & 5-herb rub, then slow-roasts all day resulting in a juicy, tender and flavorful prime rib.

Served with roasted garlic mashed potatoes, seasonal vegetables, au jus and horseradish sauce 12 oz. 29.95 | 16 oz. 34.95

## GRILLED STEAKS

Stanford's sources only the finest cuts from local and national purveyors of top quality beef, providing a truly unique steak experience

Served with roasted garlic mashed potatoes, seasonal vegetables

**TOP SIRLOIN\*** 10 oz. 26.95 (gf) | **FILET MIGNON\*** 7 oz. 32.95 (gf) | **HAND-CUT RIB EYE\*** 12 oz. 29.95 (gf)

ADD TO YOUR STEAK: Fire-Roasted Mushrooms or Crumbled Blue Cheese 2.95 (gf)

Grilled Pesto Prawns 4.95 (gf) | Pan Seared Crab Cake 5.95



(veg) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

(gf) Gluten-Free. Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

\*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

STANFORD'S IS A PROUD PARTNER WITH PORTLAND FRENCH BAKERY, FULTON MEATS, PACIFIC SEAFOOD, AND PROCURES SEASONAL PRODUCE FROM INABA FARMS, DUNGENESS FARM, RALPH'S GREENHOUSE AS WELL AS OTHER FINE GROWERS THROUGHOUT WASHINGTON AND OREGON.



## SIGNATURE COCKTAILS

### HUCKLEBERRY RAIN DROP

44° North Mountain Huckleberry, fresh lemon sour, rosemary infused simple syrup 9.5

### LAVENDER COSMO

Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar rim 10

### GINGER PEAR

Absolut Pear, Bols triple sec, fresh lemon sour, ginger 10

### RASPBERRY LEMON DROP

Absolut Citron, fresh lemon, raspberry liqueur, citrus-sugared rim 10

### ULTIMATE MARTINI

Grey Goose vodka or Hendrick's gin, dry vermouth, choice of Danish blue cheese stuffed olives or lemon twist 12

## CLASSIC COCKTAILS



### AMERICAN MULE

Tito's Handmade vodka, ginger beer, fresh lime 10

### OLD FASHIONED

Maker's Mark, Solerno Blood Orange liqueur, cherry bitters 11

### GRAND MANHATTAN

Buffalo Trace bourbon, Grand Marnier, orange bitters 12

### PREMIUM LONG ISLAND ICED TEA

Bacardi Oakheart rum, Smirnoff vodka, Beefeater gin, Sauza Blue Silver 100% agave tequila, fresh lemon sour 11

### STANFORD'S BLOODY MARY

Smirnoff vodka, house Bloody Mary mix 9.5  
- Make it a double +3

### SCRATCH MARGARITA

Sauza Blue Silver 100% agave tequila, Bols triple sec, housemade margarita mix 9.5  
- Make it our "Bartender's Choice" with Don Julio Silver +3

### THE CADILLAC

El Jimador 100% agave tequila, Cointreau, Bols triple sec, housemade margarita mix 10.5

## CITRONADES

### BLUEBERRY-GINGER LEMONADE

Reyka vodka, fresh lemon sour, ginger beer, mint leaves 11

### STRAWBERRY-BASIL LEMONADE

Mount Gay Black Barrel rum, strawberry puree, sweet basil, fresh lemon sour, soda 11

### LYNCHBURG LEMONADE

Jack Daniel's, Limoncello, fresh lemon sour, splash of soda 11

## TROPICAL & TIKI

### RICKHOUSE PUNCH

Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

### HOTEL NACIONAL

Captain Morgan Spiced rum, Giffard Abricot du Roussillon liqueur, pineapple juice, fresh lime juice, Angostura bitters 10

## MOJITOS

All of our mojitos feature Bacardi Limón rum, fruit puree or fruit juice, freshly torn mint leaves, fresh lime sour and a splash of soda 9.5

### CLASSIC

### RASPBERRY

### MANGO

### POMEGRANATE

## WINE LIST

### SPARKLING



Michelle Brut Columbia Valley WA 9 34  
Valdo Prosecco Brut DOC IT 10 38

### ROSÉ / RIESLING / SAUVIGNON BLANC

VillaViva Rosé Côtes de Thau FR 8.5 32  
Chateau Ste Michelle Riesling Columbia Valley WA 7.5 28  
Villa Maria Sauvignon Blanc Marlborough NZ 9.5 36  
H3 Sauvignon Blanc Columbia Valley WA 10.5 40  
Cape Mentelle Sauvignon Blanc/Semillon Margaret River W AUS 38

### PINOT GRIS / PINOT GRIGIO

Alta Luna Pinot Grigio Dolomite Alps IT 8.5 32  
Acrobat OR 9.5 36  
King Estate OR 11.5 44  
Elk Cove Willamette Valley OR 35

### CHARDONNAY

Two Vines WA 8 30  
Rodney Strong Sonoma County CA 9.25 35  
Kendall-Jackson Vintner's Reserve CA 10 38  
Chalk Hill Sonoma Coast CA 13 50  
Gran Moraine Yamhill-Carlton OR 65

### PINOT NOIR

Cloudline Willamette Valley OR 11.5 44  
Pike Road Willamette Valley OR 13 50  
Erath Resplendent OR 14 54  
WillaKenzie Gisèle Willamette Valley OR 45  
Soter North Valley Willamette Valley OR 62  
Domaine Drouhin Willamette Valley OR 75

### MERLOT

Drumheller Columbia Valley WA 8.5 32  
Columbia Crest Grand Estates Columbia Valley WA 9.5 36  
St. Francis Winery Sonoma County CA 38  
Charles Krug Estate Napa Valley CA 42  
L'Ecole No.41 Columbia Valley WA 48

### MALBEC/PETITE SIRAH/ZINFANDEL/SYRAH/RED BLENDS

Callia Alta Malbec ARG 8.5 32  
Spellbound Petite Sirah CA 9.5 36  
Bogle Vineyards Old Vine Zinfandel Clarksburg CA 9.5 36  
The Pundit Syrah Columbia Valley WA 45  
Maryhill Winemaker's Red Columbia Valley WA 8 30  
Charles & Charles Red Blend Columbia Valley WA 9 34

### CABERNET SAUVIGNON / CABERNET BLENDS

Chateau Ste Michelle Columbia Valley WA 10.5 40  
Bonterra Mendocino & Lake Counties CA 11 42  
Amancaya Reserve Malbec/Cabernet Sauvignon Mendoza ARG 13 50  
Cold Creek by Chateau Ste Michelle Columbia Valley WA 50  
Heritage Napa Valley CA 65

## BEER SELECTION

### DRAFT

		16 oz.	25 oz.
Widmer Hefeweizen	Portland, OR	6	8.5
Ninkasi Total Domination IPA	Eugene, OR	6.5	9
Deschutes Rotating Handle	Bend, OR	6.5	9
Elysian Rotating Handle	Seattle, WA	6.5	9
Coors Light	Golden, CO	5.5	8
Blue Moon Belgian White	Golden, CO	6	8.5

### BOTTLED

Widmer Drop Top Amber	Portland, OR	5.5
Omission GF	Portland, OR	5.75
Deschutes Black Butte Porter	Bend, OR	5.75
10 Barrel Brewing Apocalypse IPA	Bend, OR	6.5
Fort George Vortex IPA 16 oz.	Astoria, OR	7.75
Bud Light	St. Louis, MO	5
Michelob ULTRA	St. Louis, MO	5
Angry Orchard Hard Cider GF	Cincinnati, OH	5.5
Corona Extra	Mexico	5.5
Heineken	Holland	6
Guinness	Ireland	6
Beck's Non-Alcoholic	Germany	5.5

Stanford's proudly serves products.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.