

STANFORD'S

RESTAURANT & BAR

"A Scratch-Recipe Kitchen"

Dinner

SEASONAL FEATURES

BURATTA CAPRESE

Heirloom tomatoes, fresh basil, EVOO, grilled garlic bianco bread 14.95

SUMMER SALAD WITH CHÈVRE

Seasonal greens, radish, hazelnuts, watermelon, strawberries, and balsamic vinaigrette 9.95

SUMMER SOLSTICE SPRITZ

A refreshing blend of Tequila, Campari, strawberry, lemon sour and sparkling Prosecco 12

SIZZLING GARLIC PRAWNS

Sautéed prawns with tomato, capers, lemon, white wine, garlic and grilled garlic bianco bread 15.95

Michelle Brut Columbia Valley WA 9

GRILLED MAHI MAHI WITH GAZPACHO SALSA

Paprika salt, manchego mashed potatoes, garnished with asparagus 27.95

Rodney Strong Chardonnay Sonoma County CA 9.25

FLAT IRON STEAK WITH ROASTED CORN PICO DE GALLO*

Grilled broccolini and garlic parmesan mashed potatoes 27.95

Chateau Ste. Michelle Cabernet Sauvignon Columbia Valley WA 10.5

PINK PEPPERCORN CITRUS GRILLED SALMON*

Saffron roasted fennel, cauliflower rice, green beans, pink peppercorn citrus butter 28.95

Chalk Hill Chardonnay Sonoma Coast CA 13

GRILLED HALIBUT WITH CORN SUCCOTASH

Green beans, corn, red bell pepper, tomato, green onion, with a sweet corn puree 29.95

H3 Sauvignon Blanc WA 10.5

BLACKENED LEMON FISH WITH PICKLED WATERMELON

Rice with tri colored bell peppers, grilled broccolini, pickled watermelon rind 25.95

Valdo Prosecco Brut DOC IT 10

FEATURED WINE

ESK VALLEY SAUVIGNON BLANC

Delicate tropical notes of mango, pineapple and grapefruit finished with distinct gooseberry and sugar snap peas. A full, balanced expression of the region.

Marlborough New Zealand 10 gls / 38 btl

*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.