

# STANFORD'S

Classic American Steakhouse

We focus on traditional ingredients with complex flavors. Our experienced restaurant team is eager to please and delight you with quintessential steakhouse favorites, plus creative cocktails, local draft beers, and regional wines.

## APPETIZERS

### Iconic Cheese Bread (VEG)

italian herb focaccia bread,  
four cheese spread 8

### Creamed Spinach & Artichoke Dip (VEG)

grilled flatbread, tri color tortilla chips 13

### Crispy Brussels Sprouts

balsamic glaze, spicy aioli & garlic aioli  
dipping sauces 7

### Pan Seared Crab Cakes

arugula, roasted red pepper remoulade,  
parsley 15

### Onion Rings

shaved parmesan, buttermilk garlic  
dipping sauce 9

### Stanford's Wings

your choice of classic buffalo, bbq, or soy ginger 9

### Prawn Cocktail

prawns, old bay seasoning,  
housemade cocktail sauce 13

### Hamachi Crudo (GF)

hamachi (yellowtail), cucumber, fried jalapeno,  
tamari vinegarette 17

### Ahi Tuna Poke

ahi (tuna), poke marinade, avocado,  
crispy wontons & cucumber slices 16

### Crispy Fried Calamari

garlic aioli, house made cocktail sauce,  
charred lemon 14

### Spinach Stuffed Mushroom Caps (VEG)

large mushrooms stuffed with creamy spinach and artichoke,  
served with garlic pesto aioli 8

### Pan Seared Scallops

citrus cajun cream sauce, toast points 18

## SOUP & SALADS

### Hand-Crafted Soup of the Day

made fresh daily cup 6 | bowl 9

### House

grape tomatoes, pepper bacon, egg, cucumber, monterey  
& cheddar, croutons, choice of dressing half 7 | full 13

### Southwest Chop

black beans, corn, grape tomatoes, tortilla strips, monterey  
jack & cheddar cheeses, chipotle bbq sauce,  
creamy pesto dressing half 8 | full 14

### Caesar

romaine hearts, aged parmesan, housemade  
garlic croutons, caesar dressing half 7 | full 12

### Cobb

crisp romaine, pepper bacon, avocado, hard boiled egg, grape  
tomatoes, blue cheese crumbles, blue cheese dressing  
half 8 | full 14

### Romaine Wedge

pepper bacon, danish blue cheese crumbles, grape tomatoes,  
chives, toasted housemade bread crumbs, blue cheese  
dressing 9

### Salad Add Ons

grilled chicken 4 | grilled filet mignon\* 9 | grilled fresh steelhead \* 9

(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.

A charge of \$2.00 will be incurred on any split meal request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

# STEAKS & PORK

We partner with suppliers who work directly with farmers all over the country to provide perfectly aged and flavorful Angus Beef.

## Rock Salted Roasted Prime Rib\* (GF)

slow roasted prime rib, herbs & spices, au jus & horseradish sauce. served with green beans & choice of potato founders cut 16oz. 45 | classic cut 12oz. 37

## Grilled Baby Back Ribs (GF)

signature cumin and chili rubbed, housemade bacon bbq sauce, french fries, coleslaw full rack 34 | half rack 23

## Filet Mignon Cabernet Tips\*

beef tenderloin, mushroom, demi glace, parmesan garlic mashed potatoes, green beans 29

## Pepper Bacon Mac & Cheese

swiss, fontina, cheddar, blue cheese, black pepper bacon 17 add grilled chicken +4 | add andouille sausage +4

## Double Cut Pork Chop (GF)

mediterranean style, sun dried tomatoes, artichoke hearts, garlic mashed potatoes, green beans 27

# PREMIUM CUTS

Our premium cuts are hand-trimmed, grilled to your liking & served with your choice of two sides.  
*loaded baked potato, mac & cheese, or creamed spinach +1*

## 30oz TOMAHAWK RIBEYE\* (GF)

bone-in angus ribeye. this long bone steak is marbled to perfection. grilled bone-in with house seasoning blend for maximum flavor. served with your choice of two sides.

30oz. | 104

## Filet Mignon\* (GF)

9 oz. 49

## Petite Filet\* (GF)

6 oz. 39

## Rib Eye\* (GF)

16 oz. 49 | 12 oz. 37

## New York Strip \* (GF)

14 oz. 43

## Baseball Cut Sirloin\* (GF)

10 oz. 30

# Steak Toppers

caramelized onions (GF) 2 | whiskey peppercorn sauce 4 | roasted mushrooms (GF) 3

crumbled blue cheese (GF) 3 | grilled prawns (GF) 9 | oscar style 12 | 4oz. lobster tail (GF) 22

# SIDES

## Baked Potato (VEG)

served with butter, chives & sour cream 4

## Loaded Baked Potato

butter, sour cream, bacon crumbles, chives, cheddar 5

## Mashed Potato (VEG)

garlic parmesan mash potatoes 4

## Stanford's Fries (VEG)

served with ketchup 4

## Onion Rings

buttermilk garlic dipping sauce 4

## Fresh Vegetables (VEG)

choice of green beans, brussels sprouts, or asparagus 4

## Creamed Spinach (VEG)

spinach, parmesan and fontina cheeses 5

## Cole Slaw (VEG)

shredded cabbage, cole slaw dressing 4

## Mac & Cheese

swiss, fontina, cheddar, blue cheese 5

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# SEAFOOD

## Fresh Catch

served with lime basmati rice & grilled asparagus MP

## Cajun Prawn Linguini

andouille sausage, roasted peppers, tomatoes, grilled mushrooms, cajun cream sauce 21

## Prawn & Scallop Linguini

creamy alfredo sauce, prawns, pan seared scallops 28

## Scallop & Parmesan Risotto

pan seared scallops, creamy parmesan risotto, garlic cream, fried basil 26

## Prawns & Chips

hand breaded crispy prawns, fries, housemade cocktail sauce 18

## Fish & Chips

hand breaded beer battered halibut, fries, tarter sauce 22

# POULTRY

## Herb Roasted Chicken

bone-in half chicken, herbs and spices, garlic mashed potatoes & green beans 19

## Hand Breaded Buttermilk Chicken Tenders

housemade buttermilk batter, fries, cole slaw 16

## Smoked Chicken Linguini

roasted mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan 17

## Fried Chicken Dinner

bone in half chicken, house made buttermilk batter, mac & cheese, cole slaw 18

# HANDHELDs

*served with choice of french fries, side house salad, cup of soup, or coleslaw*

## Steakhouse Stack

angus beef blend, cheese, BBQ sauce, pepper bacon, onion rings, lettuce, tomato, pickles 18

## Stanford's Burger

angus beef blend, mayonnaise, pickles, cheddar, lettuce, tomato, red onion, brioche bun 17

## Portobello Mushroom Burger (VEG)

portobello mushroom cap, provolone, garlic aioli, tomato, red onion, arugula, balsamic glaze, brioche bun 17

## Prime Rib Dip\*

rock salt roasted prime rib, ciabatta roll, au jus, horseradish sauce 20

## Grilled Chicken Clubhouse

pepper bacon, provolone, cheddar, tomato, arugula, avocado, grilled bianco bread 18

## Knife & Fork Crab 'n Artichoke Sandwich

rock crab, artichoke hearts, sliced tomato, cheddar, italian herb focaccia bread 21

### Handheld Add Ons

substitute beyond patty (VEG) 3 | substitute gluten free bun 2 | substitute onion rings 2 | pepper bacon 3  
avocado 4 | caramelized onions 2 | roasted mushrooms 3 | blue cheese crumbles 3

# LUNCH SPECIALS

available 11am to 3pm everyday

## Half + Half Combo

soup of the day, house salad, caesar, chop salad, blt, clubhouse, or crab n' artichoke sandwich 14

## Herb Roasted Chicken

1/4 bone-in chicken, garlic mashed potatoes & green beans 13

## Stanford's BLT

bacon, lettuce, tomato, bianco bread, french fries 13

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