

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, tartar 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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