

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 half 7 | full 11

Creamed Spinach & Artichoke Dip (VEG)

grilled flatbread, tri-color tortilla chips 15

Crispy Brussel Sprouts

balsamic glaze, spicy aioli & garlic aioli dipping sauces 11

Pan Seared Crab Cakes

arugula, roasted red pepper remoulade, parsley 17

Onion Rings

shaved parmesan, buttermilk-garlic dipping sauce 12

Thai Chicken Satay

soy glaze, thai peanut sauce, mint-citrus slaw 15

Spinach Stuffed Mushrooms

caps stuffed with spinach, artichoke hearts, parmesan, jack
cheeses, topped with herb focaccia breadcrumbs 13

Jumbo Shrimp Cocktail

old bay seasoning, house-made cocktail sauce 17

Ahi Tuna Poke*

ahi (tuna), poke marinade, avocado, crispy wontons,
cucumber slices 18

Crispy Fried Calamari

garlic aioli, house-made cocktail sauce,
charred lemon 17

Chimichurri Steak Tips*

pan-seared steak tips, chili-cumin spices,
chimichurri sauce 22

SOUP & SALADS

Handcrafted Soup of the Day

made fresh daily cup 6 | bowl 9

House

grape tomatoes, pepper bacon, egg, cucumber, monterey &
cheddar, croutons, choice of dressing starter 7 | entree 14

Caesar

romaine hearts, aged parmesan, house-made garlic croutons,
fried capers, caesar dressing starter 7 | entree 14

Southwest Chop

black beans, corn, grape tomatoes, tortilla strips, monterey
jack & cheddar cheeses, chipotle bbq sauce,
creamy pesto dressing 15

Cobb

crisp romaine, pepper bacon, avocado, hard boiled egg, grape
tomatoes, blue cheese crumbles, blue cheese dressing 15

Romaine Wedge

pepper bacon, danish blue cheese crumbles, grape tomatoes,
chives, toasted house-made bread crumbs, blue cheese
dressing 12

Baby Kale Brussel Salad

fresh blueberries, red onion, cambozola cheese, sliced green
apples, green apple vinaigrette 16

Salad Add Ons

grilled chicken 6 | grilled steak* 12 | grilled fresh steelhead* 12 | grilled prawns* 12

(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 \$5.00 will be incurred on any split meal request. A 20% gratuity will be automatically added to the bill for parties of 8 or more, and 100% shared by all members of your service team.

*Can be ordered raw or undercooked. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially in people with certain illnesses.

PREMIUM CUTS

Our premium cuts are hand-trimmed, grilled to your liking & served with your choice of two sides.
Proudly serving USDA Certified 1855 Black Angus Beef.

ROCK SALTED ROASTED PRIME RIB*

slow roasted prime rib, herbs & spices, au jus & horseradish sauce, served with choice of two sides

Stanford's cut 16oz 54 | classic cut 12oz 43

30oz Bone-In Tomahawk Rib Eye* (GF)

served with your choice of two sides 125

Steak Add Ons

oscar style 13 | scampi prawns 15 | 4oz lobster tail (GF) 24

Filet Mignon* (GF)

6oz 46 | 9oz 57

Rib Eye* (GF)

12oz 46 | 16oz 52

Baseball Cut Top Sirloin* (GF)

10oz 39

Surf & Turf* (GF)

6oz filet and lobster tail 69

New York Strip*

14oz 53

Bone-In Rib Eye*

20oz 69

Steak Toppers

caramelized onions (GF) 4 | whiskey peppercorn sauce 4 | sauteed mushrooms (GF) 4 | crumbled blue cheese (GF) 4

STEAKS & PORK

DOUBLE CUT PORK CHOP* (GF)

grilled bone-in lan-roc farms chop, garlic parmesan mashed potatoes, green beans 29

Grilled Baby Back Ribs (GF)

signature cumin and chili rubbed, house-made bacon bbq sauce, french fries, coleslaw

full rack 39 | half rack 29

Filet Mignon Cabernet Tips*

beef tenderloin, mushroom, demi glace, garlic parmesan mashed potatoes, green beans 34

Rack of Lamb*

crispy potatoes, rosemary butter sauce, asparagus 48

SIDES

Baked Potato (VEG)

butter, green onion curls & sour cream 5
bacon crumbles, cheddar +2

Crispy Brussels (VEG)

chili-cumin rub 7

Onion Rings

buttermilk garlic dipping sauce 6

Mashed Potatoes (VEG)

garlic parmesan mash potatoes 5

Seasonal Vegetables (VEG)

fresh selection upon availability 7

Mac & Cheese

swiss, fontina, cheddar, blue cheese, pepper bacon 7

Stanford's Fries (VEG)

served with ketchup, buttermilk garlic, garlic aioli 7

Asparagus

hollandaise upon request 10

Lime Basmati Rice

lime zest, cream, scratch made chicken stock 7

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SEAFOOD

FRESH CATCH*

fresh daily market catch, lime basmati rice, grilled asparagus MP

Prawns & Chips

hand-breaded crispy prawns, fries, house-made cocktail sauce 25

Fish & Chips

hand-breaded beer-battered halibut, fries, tartar sauce 25

Twin Lobster Tails

lime basmati rice, asparagus, drawn ponzu butter 62

POULTRY

MEDITERRANEAN STYLE CHICKEN

sundried tomatoes, artichoke hearts, fried capers, garlic parmesan mashed potatoes, asparagus 24

Herb Roasted Chicken

bone-in half chicken, herbs and spices, garlic parmesan mashed potatoes, green beans 21

Hand Breaded Buttermilk Chicken Tenders

house-made buttermilk batter, fries, coleslaw 21

PASTA

Cajun Prawn Linguine

andouille sausage, roasted peppers, tomatoes, sauteed mushrooms, cajun cream sauce 24

Smoked Chicken Linguine

sauteed mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan 21

PEPPER BACON MAC & CHEESE

swiss, fontina, cheddar, blue cheese, black pepper bacon 17

add grilled chicken +6

add andouille sausage +4

PREMIUM BURGERS & SANDWICHES

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

Steakhouse Prime Dip*

shaved rock salt roasted prime rib, ciabatta roll, sauteed red peppers, onions, mushrooms, provolone cheese, au jus 27

Prime Rib Dip*

rock salt roasted prime rib, ciabatta roll, au jus, horseradish sauce 22

Stanford's Burger*

angus beef blend, mayonnaise, pickles, cheddar, lettuce, tomato, red onion, brioche bun 17
add pepper bacon +3

Grilled Chicken Clubhouse

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

Portobello Mushroom Burger (VEG)

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

Knife & Fork Crab 'n Artichoke Sandwich

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

Add Ons

substitute impossible patty (VEG) 4 | substitute gluten free bun 2 | substitute onion rings 3 | avocado 4
caramelized onions 4 | sauteed mushrooms 4 | blue cheese crumbles 4

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