

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 8 | full 11

Creamed Spinach & Artichoke Dip (VEG)

grilled flatbread, tri-color tortilla chips 15

Crispy Brussels Sprouts

balsamic glaze, spicy aioli and 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, cocktail sauce 17

Ahi Tuna Poke*

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

Crispy Fried Calamari

garlic aioli, cocktail sauce, charred lemon 17

Chimichurri Steak Tips*

pan-seared steak tips, chili-cumin spices,
chimichurri sauce 24

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 8 | entree 14

Caesar

romaine hearts, aged parmesan, garlic croutons, fried capers,
caesar dressing starter 8 | entree 14

Southwestern Chop

black beans, corn, grape tomatoes, tortilla strips, monterey
jack, cheddar, 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 bread crumbs, blue cheese dressing 12

Seasonal Salad

rotating greens 16

Salad Add Ons

grilled chicken 9 | grilled steak* 13 | 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 \$10.00 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.

STEAKHOUSE CUTS

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 47

Filet Mignon* (GF)

6oz 48 | 9oz 57

Rib Eye* (GF)

12oz 46 | 16oz 52

Surf & Turf* (GF)

6oz filet and lobster tail 69

Baseball Cut Top Sirloin* (GF)

10oz 41

Enhancements

oscar style 13 | scampi prawns 15 | 4oz lobster tail (GF) 24
caramelized onions (GF) 4 | whiskey peppercorn sauce 4 | sauteed mushrooms (GF) 4 | crumbled blue cheese (GF) 4

PREMIUM CUTS

Hand-selected cuts, served a la carte, & designed to pair with our sides.

30oz Bone-In Tomahawk Rib Eye* \$125

20oz Bone-In Rib Eye* \$69

14oz New York Strip* \$53

STEAKS & PORK

DOUBLE CUT PORK CHOP* (GF)

grilled bone-in lan-roc farms chop, garlic parmesan mashed potatoes, green beans 31

Grilled Baby Back Ribs (GF)

signature cumin and chili rubbed, bacon
bbq sauce, french fries, coleslaw
full rack 45 | half rack 32

Filet Mignon Cabernet Tips*

beef tenderloin, mushroom, demi glace,
garlic parmesan mashed potatoes, green
beans 36

Rack of Lamb*

crispy potatoes, rosemary butter sauce,
asparagus 48

SIDES

Baked Potato (VEG)

butter, green onion curls, sour cream 7
bacon crumbles, cheddar +3

Crispy Brussels (VEG)

chili-cumin rub 7

Onion Rings

butter milk garlic dipping sauce 8

Mashed Potatoes (VEG)

garlic parmesan mash potatoes 7

Stanford's Fries (VEG)

served with ketchup, buttermilk garlic,
garlic aioli 7

Mac & Cheese

swiss, fontina, cheddar, blue cheese,
pepper bacon 9

Crispy Rosemary Potatoes (VEG)

herbed wedges 7

Seasonal Vegetables (VEG)

selection upon availability 7

Lime Basmati Rice

lime zest, cream, chicken stock 7

Asparagus

hollandaise upon request 10

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SEAFOOD

DAILY CATCH*

seasonal 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 cod, fries, tartar sauce 25

Lemon Chive Steelhead

lime basmati rice, asparagus 32

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

buttermilk batter, fries, coleslaw 23

PASTA

Cajun Prawn Linguine

andouille sausage, roasted peppers, tomatoes, sauteed mushrooms, cajun cream sauce 27

Smoked Chicken Linguine

sauteed mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan 24

PEPPER BACON MAC & CHEESE

swiss, fontina, cheddar, blue cheese, black pepper bacon 17
add grilled chicken +9
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 25

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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