

# STANFORD'S

Classic American Restaurant and Bar

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

Welcome to Stanford's!

## 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 (VEG)

balsamic glaze, spicy aioli and garlic aioli dipping sauces 11

### Pan Seared Crab Cakes

arugula, roasted red pepper remoulade, parsley 17

### Onion Rings (VEG)

shaved parmesan, buttermilk-garlic dipping sauce 12

### Spicy Blackened Ahi\*

cucumber slices, pickled vegetables, green onion, spicy aioli 18

### Spinach Stuffed Mushrooms (VEG)

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

### Jumbo Shrimp Cocktail

old bay seasoning, cocktail sauce 17

### Stanford's Wings

crispy fried, tossed with buffalo or bacon bbq sauce, celery  
sticks, buttermilk-garlic dipping sauce 16

### 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

### Cobb

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

### Pear, Pecan & Blue Cheese Salad

bartlett pears, candied pecans, blue cheese crumbles, organic  
spring mix, green apple vinaigrette starter 9 | entree 16

### Southwestern Chop

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

### SALAD ADD ONS

grilled chicken 9 | grilled steak\* 13 | grilled fresh steelhead\* 12 | grilled prawns\* 12 | spicy blackened ahi\* 12

(VEG) Vegetarian, may contain eggs and/or dairy. (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 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

hand-trimmed and grilled to your liking, served with choice of two Classic sides, Elevated sides +3

## 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

### Surf & Turf\* (GF)

6oz filet and lobster tail 69

### Rib Eye\* (GF)

12oz 46 | 16oz 52

### Baseball Cut Top Sirloin\* (GF)

10oz 41

### New York Strip\*

14oz 53

### Bone-In Rib Eye\*

20oz 69

## ENHANCEMENTS

grilled prawns (GF) 12

5oz lobster tail (GF) 15

caramelized onions (GF) 4

whiskey peppercorn sauce 4

sauteed mushrooms (GF) 4

crumbled blue cheese (GF) 4

## STEAK TEMPERATURE

### RARE

cool red center

### MED RARE

warm red center

### MEDIUM

hot pink center

### MED WELL

mostly brown center

### WELL DONE

no color, very firm

# Signature Entrees

## Grilled Pork Chop\* (GF)

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

### Frenched Lamb\*

crispy potatoes, rosemary butter sauce, asparagus 48

# Classic Sides \$7

### Baked Potato (VEG)

butter, green onion curls, sour cream

### Crispy Brussels (VEG)

chili-cumin rub

### Stanford's Fries (VEG)

ketchup, buttermilk garlic, garlic aioli

### Mashed Potatoes (VEG)

garlic parmesan mash potatoes

### Seasonal Vegetables (VEG)

selection upon availability

### Lime Basmati Rice

lime zest, cream, chicken stock

# Elevated Sides \$10

### Onion Rings

buttermilk garlic dipping sauce

### Crispy Rosemary Potatoes (VEG)

herbed wedges

### Asparagus

grilled, garlic butter

### Sweet Potato Fries (VEG)

chili-cumin spice, honey mustard glaze

### Mac & Cheese

swiss, fontina, cheddar, blue cheese, pepper bacon

### Loaded Baked Potato

butter, green onion curls, sour cream, bacon crumbles, cheddar

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# Seafood & Poultry

## DAILY CATCH

simply grilled, grilled with lemon cream sauce and chives, or blackened with cajun cream;  
served with lime basmati rice, asparagus

**Wild Alaskan Halibut\***  
6oz 42

**Columbia River Steelhead\***  
8oz 32

**Columbia River Salmon\***  
8oz 45

### Prawns & Chips

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

### Fish & Chips

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

### Buttermilk Chicken Tenders

hand-breaded, buttermilk battered,  
fries, coleslaw 23

### Grilled Chicken Marsala

roasted mushrooms, caramelized onions,  
creamy marsala wine sauce, garlic parmesan  
mashed potatoes, asparagus 28

### Herb Roasted Chicken

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

### Mediterranean Style Chicken

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

## Pasta

### Pepper Bacon Mac & Cheese

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

add grilled chicken +9    add andouille sausage +4

### 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

### Seafood Linguine

bay scallops, prawns, lemon alfredo sauce, basil, linguine,  
garlic bread 28

### Cheese Ravioli (VEG)

romano & ricotta cheese stuffed, sun dried tomatoes, spinach,  
black olives, pesto cream sauce, parmesan 23

## 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

### Stanford's Burger\*

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

### Kruse Burger\*

guacamole, bacon, provolone, lettuce, tomato, red onion,  
brioche bun 19

### Spicy Cowboy Burger\*

angus beef blend, pepper jack cheese, pepper bacon, bbq sauce,  
jalapeño, spicy aioli, crispy fried onion strings, pretzel bun 22

### Prime Rib Dip\*

rock salt roasted prime rib, ciabatta roll, au jus,  
horseradish sauce 25

### Portobello Mushroom Sandwich (VEG)

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

### 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

## 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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## Cocktails

### Stanford's Old Fashioned

woodford reserve bourbon, chai simple syrup,  
orange bitters 14

### Blossom

ketel one botanical peach & orange blossom, st-germain,  
lemon sour, sparkling wine float 15

### El Picante

cazadores blanco tequila, triple sec, jalapeno simple syrup,  
muddled jalapeno, pineapple, lime, tajin rim 12

### Huckleberry Raindrop

44 north huckleberry vodka, lemon,  
rosemary simple syrup 13

### Lavender Cosmo

absolut mandarin vodka, giffard crème de violette,  
cointreau, lime, cranberry, lavender 11

### Ginger Pear Martini

grey goose la poire vodka, triple sec, lemon, ginger 12

### Raspberry Lemon Drop

grey goose le citron vodka, triple sec, lemon, chambord 14

### Paper Plane

aperol, bulleit bourbon, amaro nonino, lemon 14

### Espresso Martini

grey goose vodka, espresso extract, espresso 14

### Tequila Sunshine

cazadores blanco tequila, aperol,  
st-germain elderflower, lemon 13

## No Proof

### Lavender Lemonade

lavender syrup, lemon sour, club soda 6

### Cherry Ricky

bordeaux cherry juice, lime sour, club soda 6

### Strawberry Guava Delight

guava, lime, strawberry, lemon 6

### Ginger Hibiscus

ginger, lemon, lime, hibiscus ginger beer 6

## Beer

ask your server about our local beers on draft,  
available in 16 oz pints and 25 oz mugs

## Wine

### SPARKLING

	6oz	9oz	BTL
Chemistry Pinot Noir Rosé, OR	11	–	44
Valdo Marca Oro Prosecco, IT	11	–	44
Coppo Moncalvina Moscato d'Asti, IT	12	17	48

### OTHER WHITES

Pacific Rim "J" Riesling, WA	8	12	32
Duck Pond Pinot Gris, OR	9	13	36
Maryhill Viognier, WA	9	13	36
Yealands Sauvignon Blanc, NZ	11	17	44
King Estate Pinot Gris, OR	13	19	52
Duck Pond Rosé, OR	–	–	36

### CHARDONNAY

StoneCap by Goose Ridge, WA	9	13	36
Chehalem INOX, OR	11	15	44
DAOU Paso Robles, CA	13	19	52

### PINOT NOIR

Evolution by Sokol Blosser, OR	13	19	52
WVV Founders' Reserve, OR	16	22	64
Ponzi Laurelwood, OR	–	–	64
Stoller Willamette Valley, OR	–	–	75
Domaine Drouhin Dundee Hills, OR	–	–	106

### OTHER REDS

Next Red Blend, WA	9	13	36
Portillo Valle de Uco Malbec, AR	10	14	40
Raymond "R Collection" Merlot, CA	11	15	44
Maryhill Winemaker's Red, WA	–	–	34
Spellbound Petite Syrah, CA	–	–	39
Amancaya Reserve Malbec/Cab, AR	–	–	59

### CABERNET SAUVIGNON

Growers Guild, WA	10	14	40
Three Finger Jack, CA	12	17	48
DAOU Paso Robles, CA	16	23	64
Black Stallion, CA	–	–	75
Dusted Valley, WA	–	–	85

### JOIN US FOR HAPPY HOUR!

Offered twice daily, every day of the week:  
bites for \$6, \$8, \$10, and \$12, sips for \$7+,  
from 3-6pm and 8pm-close.