

# NORTHGATE STANFORD'S

Proudly serving Haller Lake, Pinehurst, Licton Springs, North College Park, and Maple Leaf for 18 years and counting!

restaurant and bar

## Appetizers

**Italian Cheese Bread (VEG)** half \$8 | full \$11  
italian herb focaccia bread, four cheese spread

*Fan Favorite*

**Creamed Spinach & Artichoke Dip (VEG)** \$15  
grilled flatbread, tri-color tortilla chips

**Crispy Brussels Sprouts \$11**  
balsamic glaze, spicy aioli and garlic aioli dipping sauces

**Pan Seared Crab Cakes \$17**  
arugula, roasted red pepper remoulade, parsley

**Onion Rings \$12**  
shaved parmesan, buttermilk-garlic dipping sauce

**Thai Chicken Satay \$15**  
soy glaze, thai peanut sauce, mint-citrus slaw

**Spinach Stuffed Mushrooms \$13**  
caps stuffed with spinach, artichoke hearts, parmesan, jack cheeses,  
topped with herb focaccia breadcrumbs

**Jumbo Shrimp Cocktail \$17**  
old bay seasoning, cocktail sauce

**Ahi Tuna Poke\* \$18**  
ahi (tuna), poke marinade, avocado, crispy wontons, cucumber slices

**Crispy Fried Calamari \$17**  
garlic aioli, cocktail sauce, charred lemon

**Chimichurri Steak Tips\* (GF)** \$24  
pan-seared steak tips, chili-cumin rub, chimichurri sauce

## Soup & Salads

**Stanford's House (choice of dressing)** small \$8 | entree \$14  
grape tomatoes, bacon, egg, cucumber, monterey & cheddar, croutons

**Caesar Salad** small \$8 | entree \$14  
romaine, aged parmesan, garlic croutons, fried capers, caesar dressing

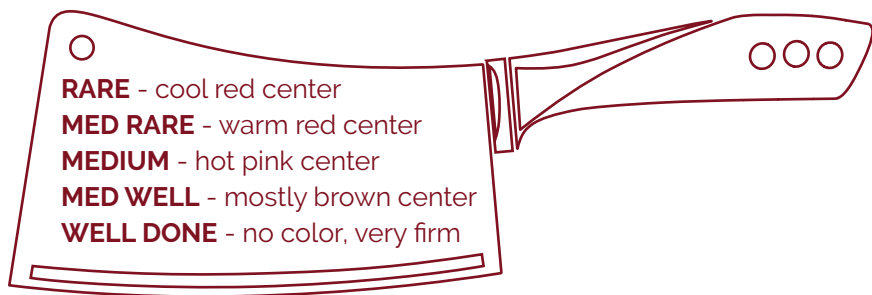
*Fan Favorite*

**Southwestern Chop Salad** small \$10 | entree \$15  
black beans, corn, grape tomatoes, tortilla strips, monterey jack, cheddar,  
chipotle bbq sauce, creamy pesto dressing

**Blue Cheese Cobb Salad** small \$10 | entree \$15  
romaine, bacon, avocado, egg, tomatoes, blue cheese crumble and dressing

**Romaine Wedge Salad** small \$10 | entree \$15  
pepper bacon, danish blue cheese crumbles, grape tomatoes, chives,  
toasted bread crumbs, blue cheese dressing

**Salad Add Ons** (all grilled)  
chicken breast \$9 | steak\* \$13 | steelhead\* \$12 | shrimp\* \$12



## Classic American Prime Rib, Steaks & Chops

grilled to your liking, served with your choice of two sides

*Fan Favorite*

**Rock Salt Roasted Prime Rib\* (GF)**  
Stanford's Cut 16oz \$54 | Classic Cut 12oz \$47  
au jus, horseradish sauce

**Filet Mignon Cabernet Tips\* (GF)** \$36  
mushroom, demi glace

**CLASSIC SIDES** (included with prime rib, steaks, and chops)

**Baked Potato (VEG, GF)** butter, green onion curls, sour cream

**Mashed Potatoes (VEG, GF)** garlic-parmesan mash potatoes

**Crispy Brussels (VEG)** chili-cumin rub

**Seasonal Vegetables (VEG, GF)** selection upon availability

**Stanford's Fries (VEG, GF)** ketchup, buttermilk garlic, garlic aioli

**Lime Basmati Rice (GF)** lime zest, cream, chicken stock

*Classics Sides: available a la carte for \$7 each*

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## Premium Burgers & Sandwiches

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

*Fan Favorite*

**Steakhouse Prime Dip\* \$27**  
shaved rock salt roasted prime rib, sauteed red peppers, onions, mushrooms,  
provolone cheese, ciabatta roll, au jus

**Stanford's Burger\* \$17** | add pepper bacon +\$3  
angus beef, mayonnaise, pickles, cheddar, lettuce, tomato, red onion, brioche bun

**Portobello Mushroom Burger (VEG) \$17**  
portobello cap, provolone, aioli, tomato, red onion, arugula, balsamic, brioche bun

**Prime Rib Dip\* \$25**  
rock salt roasted prime rib, ciabatta roll, au jus, horseradish sauce

**Grilled Chicken Clubhouse \$18**  
pepper bacon, provolone, cheddar, tomato, arugula, avocado, aioli, grilled bianco bread

**Knife & Fork Crab 'n Artichoke Sandwich \$21**  
rock crab, artichoke hearts, sliced tomato, cheddar, italian herb focaccia bread

**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

## Pasta

**Pepper Bacon Mac & Cheese \$17**  
swiss, fontina, cheddar, blue cheese, black pepper bacon  
add grilled chicken +\$9 | add andouille sausage +\$4

*Fan Favorite*

**Cajun Prawn Linguine \$27**  
andouille sausage, roasted peppers, tomatoes, mushrooms, cajun cream sauce

**Smoked Chicken Linguine \$24**  
sauteed mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan

## Poultry, Seafood & Ribs

**Mediterranean Style Chicken Breast \$24**  
sundried tomatoes, artichoke, capers, garlic parmesan mashed potatoes, asparagus

*Fan Favorite*

**Herb Roasted Half Chicken (GF) \$21**  
bone-in, herbs, spices, garlic parmesan mashed potatoes, green beans

**Smoked Chicken Linguine \$24**  
sauteed mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan

**Hand-Breaded Buttermilk Chicken Tenders \$23**  
buttermilk batter, fries, coleslaw

**Shrimp & Chips \$25**  
hand-breaded crispy shrimp, fries, housemade cocktail sauce

**Fish & Chips \$25**  
hand-breaded beer-battered cod, fries, tartar sauce

**Lemon Chive Steelhead (GF) \$32**  
lime basmati rice, asparagus

**Grilled Baby Back Ribs (GF) full rack \$45 | half rack \$32**  
signature cumin-chili rub, bacon bbq sauce, french fries, coleslaw

*Fan Favorite*

**Grilled Double Cut Pork Chop\* (GF) \$31**  
bone-in lan-roc farms chop, green beans,  
garlic parmesan mashed potatoes

**Frenched Lamb\* (GF) \$48**  
crispy potatoes, rosemary butter, asparagus

**ELEVATED SIDES** (included with prime rib, steaks, and chops +\$3)

**Asparagus (GF)** hollandaise upon request

**Onion Rings** buttermilk garlic dipping sauce

**Crispy Rosemary Potatoes (VEG, GF)** herbed wedges

**Mac & Cheese** swiss, fontina, cheddar, blue cheese, pepper bacon

**Loaded Baked Potato (VEG, GF)** butter, green onion, sour cream, bacon, cheddar

*Elevated Classics Sides: available a la carte for \$10 each*

# New STANFORD'S DAILY DELIGHTS

In addition to our restaurant & bar classics, enjoy a rotating selection of handcrafted soups, dine-in specials, and take-home offerings that celebrate EACH DAY. Whether you're here for a comforting bowl, a special occasion, or a meal to-go, there's always something new to savor and enjoy!

## MONDAY

**Comfort Bowl: Hearty Country Lentil Sausage Soup \$6 small | \$9 large**  
savory, earthy, comforting flavors

**Lighter Delight: Monterey Style Grilled Chicken & Quinoa (GF) \$14**  
grilled chicken breast, dijon, pepper jack cheese, avocado, tomato, quinoa **650 calories\*\***

**Enjoy at Home - \$3 off: Pepper Bacon Mac & Cheese \$10**  
macaroni, four-cheese blend, black pepper bacon, cheese bread

**Daily Pour: Classic House Martini \$10**  
gin or vodka, shaken or stirred

## TUESDAY

**Comfort Bowl: Tuscan Tomato Basil Bisque \$6 small | \$9 large**  
creamy with fresh basil

**Lighter Delight: Cajun Shrimp, Tomato & Blue Cheese Salad (GF) \$16**  
with basil pesto, balsamic glaze **460 calories\*\***

**Enjoy at Home - \$3 off: Herb Roasted Half Chicken \$14**  
with garlic parmesan mashed potatoes, green beans, cheese bread

**Daily Pour: Stanford's Long Island \$10**  
five spirits, perfectly balanced, timeless enjoyment

## WEDNESDAY

**Comfort Bowl: Southwestern Chicken Tortilla Soup \$6 small | \$9 large**  
zesty, vibrant, crispy tortillas, mildly spicy

**Lighter Delight: Beef Filet Medallions & Stuffed Mushroom \$18**  
with grilled asparagus, chimichurri **515 calories\*\***

**Enjoy at Home - \$3 off: Cajun Chicken & Andouille Sausage Linguine \$11**  
with mushrooms, roasted peppers, tomatoes, scallions, cajun cream sauce

**Daily Pour: Half Off Wine Bottles**  
enjoy select bottles at 50% off

## THURSDAY

**Comfort Bowl: Sausage Minestrone Soup \$6 small | \$9 large**  
hearty, nutritious, classic Italian soup

**Lighter Delight: Ahi Tuna Poke & Avocado Quinoa Salad (GF) \$14**  
with mixed greens, quinoa, avocado, pickled ginger, toasted sesame, sriracha **385 calories\*\***

**Enjoy at Home - \$3 off: Chimichurri Chicken with Basmati Rice \$11**  
pulled chicken tossed with sundried tomatoes, artichokes, olives, crispy capers

**Daily Pour: Refreshing Pints On Tap \$7**  
craft brews, local favorites, 16oz

## FRIDAY

**Comfort Bowl: Homestyle Chicken Noodle Soup \$6 small | \$9 large**  
rich, savory, nostalgic, wholesome

**Lighter Delight: Honey Grilled Steelhead with Avocado & Quinoa (GF) \$15**  
with cucumber relish, basil pesto, honey vinaigrette **595 calories\*\***

**Enjoy at Home - \$3 off: Shrimp Linguine Alfredo with Arugula \$13**  
creamy garlic sauce, grilled shrimp, fresh arugula, lemon, aged parmesan

**Daily Pour: Weekend Cadillac Margarita \$10**

## SATURDAY

**Comfort Bowl: Basmati Rice Curry Chicken Soup \$6 small | \$9 large**  
fragrant curry, tender chicken, basmati rice

**Lighter Delight: Single Crab Cake & Mediterranean Shrimp \$16**  
arugula, sundried tomato, artichokes, parmesan, balsamic, crispy capers **465 calories\*\***

**Enjoy at Home - \$3 off: Pesto Steelhead & Basmati Rice \$13**  
with asparagus, grape tomatoes, grilled lemon

**Daily Pour: Moscow Ginger Beer Mule \$9**  
vodka, lime, ginger beer - crisp, zesty, with a kick

## SUNDAY

**Comfort Bowl: Rustic Beef Barley Soup \$6 small | \$9 large**  
warm, hearty, tender beef

**Lighter Delight: Keto Burger & Portobello Stack (GF) \$14**  
with provolone cheese, blue cheese, chimichurri, tomato, balsamic **610 calories\*\***

**Enjoy at Home - \$3 off: Half Rack of Baby Back Ribs \$15**  
cumin and chili-rubbed ribs with bacon BBQ sauce, coleslaw

**Daily Pour: Tropical Mango Mint Mojito \$10**  
white rum, lime, mint, mango - a tropical twist, minty refreshment

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# STANFORD'S

restaurant and bar

## Cocktails



### Stanford's Old Fashioned \$14

woodford reserve bourbon, chai simple syrup, orange bitters

### Blossom \$15

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

### El Picante \$12

cazadores blanco tequila, triple sec, jalapeno simple, jalapeno, pineapple, lime, tajin

### Huckleberry Raindrop \$13

44 north huckleberry vodka, lemon, rosemary simple syrup

### Lavender Cosmo \$11

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

### Ginger Pear Martini \$12

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

### Raspberry Lemon Drop \$14

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

### Paper Plane \$14

aperol, bulleit bourbon, amaro nonino, lemon

### Tequila Sunshine \$13

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



## No Proof

**Lavender Lemonade \$6**, lavender syrup, lemon sour, club soda

**Cherry Ricky \$6**, bordeaux cherry juice, lime sour, club soda

**Strawberry Guava Delight \$6**, guava, lime, strawberry, lemon

**Ginger Hibiscus \$6**, ginger, lemon, lime, hibiscus ginger beer

## Draft Beers

16oz pints and 25oz mugs



**Mac & Jack's African Amber \$8.50 pint | \$11.50 mug**

**Georgetown Manny's Pale Ale \$8.50 pint | \$11.50 mug**

**Coors Light \$7.50 pint | \$11 mug**

**Widmer Hefeweizen \$8.50 pint | \$11.50 mug**

*Additional local beers available, please ask your server!*

## Wine

### SPARKLING

Chemistry Pinot Noir Rosé, OR

6oz 9oz BTL

11 — 44

Valdo Marca Oro Prosecco, IT

11 — 44

### OTHER WHITES

Pacific Rim "J" Riesling, WA

8 12 32

Duck Pond Pinot Gris, OR

10 14 40

Stoneleigh Sauvignon Blanc, NZ

12 18 48

King Estate Pinot Gris, OR

13 19 52

Amity Vineyards White Pinot Noir, OR

14 22 56

Duck Pond Rosé, OR

10 14 40

### CHARDONNAY

StoneCap by Goose Ridge, WA

9 13 36

Chehalem INOX, OR

11 15 44

J. Lohr Arroyo Vista, CA

13 19 52

### PINOT NOIR

Evolution by Sokol Blosser, OR

13 19 52

WV 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

Michael David, CA

16 23 64

J. Lohr Hilltop Vineyard, CA

— — 64

Black Stallion, CA

— — 75

