

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 62

Rib Eye* (GF)

16oz 52

New York Strip* (GF)

14oz 53

Baseball Cut Top Sirloin* (GF)

10oz 41

Bone-In Rib Eye* (GF)

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

Buttermilk Chicken Tenders
hand-breaded, buttermilk battered,
fries, coleslaw 23

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

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

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

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

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

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

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

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

Portobello Mushroom Sandwich (VEG)
portobello mushroom cap, provolone, garlic aioli, tomato,
red onion, arugula, balsamic glaze, brioche bun 17

Kruse Burger*
guacamole, bacon, provolone, lettuce, tomato, red onion,
brioche bun 19

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

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

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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