

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



Handcrafted Soup of the Day

made fresh daily cup 6 | bowl 9

House

grape tomatoes, pepper bacon, egg, cucumber, monterey ϑ cheddar, croutons, choice of dressing starter $8 \mid$ 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



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

Baseball Cut Top Sirloin* (GF) 10oz 41

New York Strip* (GF) 14oz 53

Bone-In Rib Eye* (GF) 20oz 69

Bone-In Tomahawk Rib Eye* (GF) 30oz 125

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 57

Baked Potato (VEG)

butter, green onion curls, sour cream

Mashed Potatoes (VEG) garlic parmesan mash potatoes

Crispy Brussels (VEG)

chili-cumin rub

Seasonal Vegetables (VEG) selection upon availability

Stanford's Fries (VEG)

ketchup, buttermilk garlic, garlic aioli

Lime Basmati Rice

lime zest, cream, chicken stock

Elevated Sides \$10

Onion Rings

buttermilk garlic dipping sauce

Sweet Potato Fries (VEG) chili-cumin spice, honey mustard glaze

Crispy Rosemary Potatoes (VEG)

herbed wedges

Mac & Cheese

swiss, fontina, cheddar, blue cheese, pepper bacon

Asparagus

grilled, garlic butter

Loaded Baked Potato

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

(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.

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 $\,$

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