

STANFORD'S

Classic American Restaurant and Bar

Lunch Specials

available daily until 3pm

Chef's Chicken Salad Sandwich

roasted chicken, celery, red onion, mayo, dijon mustard, arugula, tomato, pickles, brioche bun, fries 16

Kruse Burger*

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

BLT Sandwich

served with fries 16

Southern Fried Chicken Sandwich

spicy aioli, lettuce, pickle, pickled red onion, cheddar, brioche bun, fries 16

Fish Sandwich

beer-battered cod, tartar sauce, slaw, tomato, brioche bun, fries 16

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

Steak Frites*

crispy rosemary potatoes, port jus 30

Prime Rib Dip*

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

HALF & HALF COMBOS

fries may be substituted for soup or salad in either combo at the same price

Soup & Salad

soup of the day, choice of half house or caesar salad 18

Half Sandwich & Soup or Salad

choice of BLT, clubhouse, or crab n' artichoke sandwich (+2) with soup, house, or caesar salad 18

Quinoa Bowl

baby arugula, pickled vegetable, avocado, grape tomatoes, cucumber, green onion 14

Southwest Chop Salad

lunch portion with black beans, corn, grape tomatoes, tortilla strips, monterey jack & cheddar cheeses, chipotle BBQ sauce, creamy pesto dressing 14

Seared Ahi Salad*

seared blackened ahi, mixed greens, mint, red peppers, pickled vegetables, cucumber, cherry tomatoes, green onion curl, sesame-ginger vinaigrette 21

SALAD & BOWL ADD ONS

grilled chicken 9 | grilled steak* 13 | grilled fresh steelhead* 12
grilled prawns* 12 | blackened seared ahi* 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 \$5.00 will be incurred on any split meal request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

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Desserts

Crème Brûlée (GF)

vanilla custard, caramelized sugar crust, seasonal berries 9

Apple Crisp Skillet

served warm with vanilla ice cream, salted caramel sauce 10

Oregon Marionberry Cobbler

served warm with vanilla ice cream 10

Gluten-Free Carrot Cake (V)

carrot-laden cake, pineapple, coconut, walnuts,
plant-based cream cheese frosting, toasted almonds 10

New York Style Cheesecake

cheesecake, fresh raspberry sauce, seasonal berries 10

Key Lime Pie

nellie & joe's key lime juice, graham cracker crust,
vanilla whipped cream, lime zest 8

Seasonal Brownie Sundae

rich chocolate brownie, served warm with vanilla ice cream,
seasonal toppings 10

Chocolate Mousse Cake

bittersweet chocolate mousse cake 10

Cocktails

Stanford's Old Fashioned

woodford reserve bourbon, chai simple syrup,
orange bitters 14

Honey Cucumber Mintini

hendrick's gin, honey syrup, cucumber, mint, lime 13

Classic Margarita

house tequila, triple sec, fresh margarita mix 11
flavors: spicy mango, blood orange, strawberry, peach +2

Huckleberry Raindrop

44 north huckleberry vodka, lemon,
rosemary simple syrup 12

Lavender Cosmo

absolut mandarin vodka, giffard crème de violette, cointreau, lime,
cranberry, lavender 13

Ginger Pear Martini

absolut pear vodka, triple sec, lemon, ginger 12

Raspberry Lemon Drop

ketel one citroen vodka, triple sec, lemon, chambord 13

Paper Plane

bulleit bourbon, aperol, amaro nonino, lemon 14

Espresso Martini

stoli vanilla vodka, kahlua, espresso 12

Strawberry Rhubarb Harvest

boodles strawberry & rhubarb gin, triple sec, lemon, fresh basil
and strawberries 12

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