

STANFORD'S

restaurant and bar

Autumnal Trio

3-COURSE DINNER FOR \$38

*NO SUBSTITUTIONS

STARTERS

SELECT ONE

Cup of Soup

made fresh daily

House Salad

grape tomatoes, pepper bacon, egg, cucumber,
monterey & cheddar, croutons, choice of dressing

Caesar Salad

romaine hearts, aged parmesan, garlic croutons, fried capers,
caesar dressing

ENTREES

SELECT ONE

Crispy Chicken Dijon

panko-crusted chicken, dijon-whole grain mustard aioli,
garlic mashed potatoes, asparagus

Harvest Stuffed Acorn Squash (veg)

roasted acorn squash stuffed with quinoa, dried cranberries,
goat cheese, roasted mushrooms, pistachios

Braised Pork Ragout & Orecchiette

tender braised pork, rich tomato ragout, orecchiette pasta,
rosemary, parmesan, garlic bread

Honey-Bourbon Glazed

Columbia River Steelhead*

green beans, red bell pepper & mushroom blend, steamed rice,
green onions, sesame seeds

DESSERTS

SELECT ONE

Traditional Pumpkin Pie

flaky crust, creamy pumpkin filling, whipped cream, cinnamon

Hazelnut Chocolate Mousse Cake

oreo cookie crust, hazelnut chocolate butter mousse,
toasted hazelnuts, chocolate syrup

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