

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

(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. 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. **2,000 calories a day is used for general nutrition advice, but calorie needs vary.

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
heritage huckleberry vodka, lemon, rosemary simple syrup

Lavender Cosmo \$11
absolut mandarin vodka, crème de violette, cointreau, lime, cranberry, lavender

Ginger Pear Martini \$12
absolut pear vodka, triple sec, lemon, ginger

Raspberry Lemon Drop \$14
ketel one citroen 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

	6oz	9oz	BTL	
SPARKLING				
Revelation Rosé Bubbles, WA	10	15	40	
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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	
Substance Rosé, WA	11	16	44	

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			
WVV Founders' Reserve, OR	16	22	64
Stoller Willamette Valley, OR	18	27	72
Diora, CA	25	38	100
Ponzi Laurelwood, OR	—	—	64

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
Spellbound Petite Syrah, CA	11	16	40
Maryhill Winemaker's Red, WA	—	—	34
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

NORTHGATE

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

STANFORD'S

restaurant and bar

Appetizers

Iconic 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

Salads

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

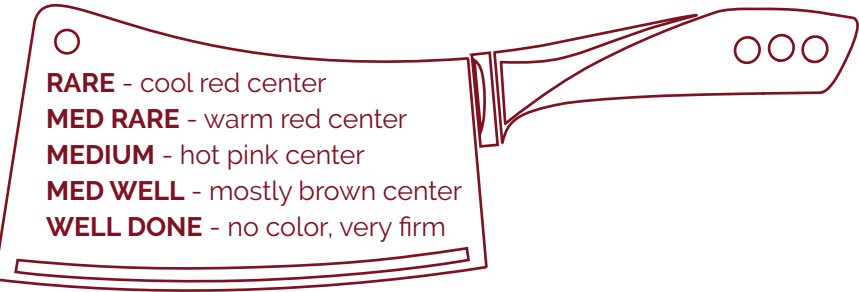
Caesar small **\$8** | entree **\$14**
romaine, aged parmesan, garlic croutons, fried capers, caesar dressing

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

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

Romaine Wedge 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**
mashed potatoes, green beans, 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

USDA CHOICE STEAKS
Filet Mignon* (GF) 6oz **\$48** | 9oz **\$57**
Surf & Turf* (GF) 6oz filet and lobster tail **\$69**
Rib Eye* (GF) 16oz **\$52**
New York Strip* (GF) 14oz **\$63**
Bone-In Rib Eye* (GF) 20oz **\$69**

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

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

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

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