# STANFORD'S

restaurant and bar

# Clackamas & Tanasbourne Winter Seasonal Favorites

## **STARTER**

Walnut Crusted Brie

panko- walnut crusted brie, apple slices, grapes, garlic bread, marionberry preserves, walnuts 16 Pair with Francis Coppola Prosecco 13/6oz

#### **SALAD**

Beet, Walnut, & Goat Cheese Salad (veg)

red & golden beets, arugula & spring mix, walnuts, goat cheese crumbles, lemon-honey vinaigrette starter 9 | entree 16 add grilled or blackened: chicken 9 | steelhead\* 12 Pair with Pacific Rim "J" Riesling 9/6oz

### **ENTREE**

Butternut Squash Ravioli (veg)

browned butter, sage, goat cheese, pumpkin seeds 22 Pair with King Estate Artisan Pinot Gris 12/6oz

# Burger of the Season\*

angus beef blend, gala apple slices, blue cheese crumbles, maple bacon jam, arugula, garlic aioli, pretzel bun, sweet potato fries, chili cumin spice & honey mustard glaze 22 Pair with Spellbound Petite Syrah 11/6oz

### Pumpkin Seed Crusted Sole\*

maple-ginger butter, apple cider cream sauce, pumpkin seeds, mashed potatoes, grilled asparagus 29 Pair with J. Lohr Chardonnay 13/6oz

### Traditional Turkey Dinner

roasted turkey breast, sausage & apple cornbread stuffing, turkey gravy, mashed potatoes, green beans, cranberry-orange relish, dinner roll 32

Pair with Stoller Pinot Noir 13/6oz

### **DESSERT**

Pear & Rum Raisin Bread Pudding pears, rum-soaked raisins, vanilla ice cream, maple salted caramel sauce 10 Pair with Grahams 20 Yr Tawny Port 26/30

Don't Miss

Our Warm Cranberry Apple Cider 6

# **STANFORD'S**

restaurant and bar

# Northgate Winter Seasonal Favorites

## **STARTER**

Walnut Crusted Brief

panko- walnut crusted brie, apple slices, grapes, garlic bread, marionberry preserves, walnuts 16 Pair with Valdo Marca Oro Prosecco 11/6oz

### SALAD

Beet, Walnut, & Goat Cheese Salad (veg)

red δ golden beets, arugula δ spring mix, walnuts, goat cheese crumbles, lemon-honey vinaigrette starter 9 | entree 16 add grilled or blackened: chicken 9 | steelhead\* 12 Pair with Pacific Rim "J" Riesling 9/6oz

#### **ENTREE**

Butternut Squash Ravioli (veg)

browned butter, sage, goat cheese, pumpkin seeds 22 Pair with King Estate Pinot Gris 13/6oz

# Burger of the Season\*

angus beef blend, gala apple slices, blue cheese crumbles, maple bacon jam, arugula, garlic aioli, pretzel bun, sweet potato fries, chili cumin spice θ honey mustard glaze 22 Pair with Spellbound Petite Syrah 11/6οz

## Pumpkin Seed Crusted Sole\*

maple-ginger butter, apple cider cream sauce, pumpkin seeds, mashed potatoes, grilled asparagus 29 Pair with J. Lohr Chardonnay 13/6oz

## Traditional Turkey Dinner

roasted turkey breast, sausage & apple cornbread stuffing, turkey gravy, mashed potatoes, green beans, cranberry-orange relish, dinner roll 32

Pair with Stoller Pinot Noir 13/6oz

#### **DESSERT**

Pear & Rum Raisin Bread Pudding pears, rum-soaked raisins, vanilla ice cream, maple salted caramel sauce 10 Pair with Grahams 20 Yr Tawny Port 26/30

Don't Miss