

STANFORD'S

restaurant and bar

New DAILY DELIGHTS

MONDAY

COMFORT BOWL:

Hearty Country Lentil Sausage Soup \$6 small | \$9 large
savory, earthy, comforting flavors

LIGHTER DELIGHT: 650 CALORIES**

Monterey Style Grilled Chicken & Quinoa (GF) \$14
grilled chicken breast, dijon, pepper jack cheese, avocado, tomato, quinoa

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: 460 CALORIES**

Cajun Shrimp, Tomato & Blue Cheese Salad (GF) \$16
with basil pesto, balsamic glaze

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: 515 CALORIES**

Beef Filet Medallions & Stuffed Mushroom \$18
with grilled asparagus, chimichurri

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: 385 CALORIES**

Ahi Tuna Poke & Avocado Quinoa Salad (GF) \$14
with mixed greens, quinoa, avocado, pickled ginger, toasted sesame, sriracha

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: 595 CALORIES**

Honey Grilled Steelhead with Avocado & Quinoa (GF) \$15
with cucumber relish, basil pesto, honey vinaigrette

DAILY POUR: **Weekend Cadillac Margarita \$10**
reposado tequila, orange liqueur, lime - special "start your weekend" price

SATURDAY

COMFORT BOWL:

Basmati Rice Curry Chicken Soup \$6 small | \$9 large
fragrant curry, tender chicken, basmati rice

LIGHTER DELIGHT: 465 CALORIES**

Single Crab Cake & Mediterranean Shrimp \$16
arugula, sundried tomato, artichokes, parmesan, balsamic, crispy capers

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: 610 CALORIES**

Keto Burger & Portobello Stack (GF) \$14
with provolone cheese, blue cheese, chimichurri, tomato, balsamic

DAILY POUR: **Tropical Mango Mint Mojito \$10**
white rum, lime, mint, mango - a tropical twist, minty refreshment

NORTHGATE

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

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

Bacon & Avocado Cobb entree \$15
romaine, bacon, avocado, egg, tomatoes, blue cheese crumble and dressing

Pear, Pecan & Blue Cheese Salad starter \$9 | entree \$16
bartlett pears, candied pecans, blue cheese crumbles, organic spring mix, green apple vinaigrette

Salad Add Ons (all grilled)
chicken breast \$9 | steak* \$13 | steelhead* \$12 | shrimp* \$12

Let Us Cater to You

We are now bringing our quintessential grill favorites to you! Available for setup and delivery, now serving the greater King County area. You choose the location, we'll bring everything else you need for parties of 12 to 200.



SCAN TO
LEARN MORE

(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.

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

Kruse Burger* \$19

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

Spicy Cowboy Burger* \$22

angus beef blend, pepper jack cheese, pepper bacon, bbq sauce, jalapeño, spicy aioli, crispy fried onions strings, pretzel 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

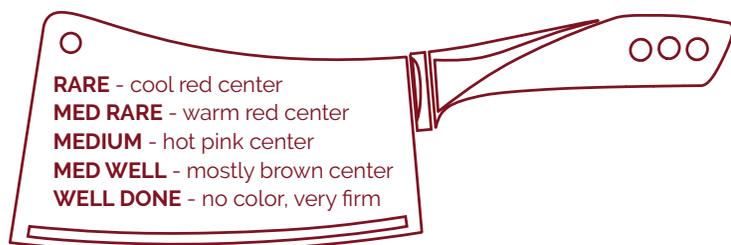
andouille sausage, roasted peppers, tomatoes, mushrooms, cajun cream sauce

Smoked Chicken Linguine \$24

sauteed mushrooms, sundried tomatoes, garlic cream sauce, aged parmesan

Premium Cuts

grilled to your liking, served with your choice of two sides



ELEVATED SIDES

available a la carte for \$10, or included with premium cuts for +\$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

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

Poultry & Seafood

Mediterranean Style Chicken Breast \$24

sundried tomatoes, artichoke, capers, garlic parmesan mashed potatoes, asparagus

Grilled Chicken Marsala \$28

roasted mushrooms, caramelized onions, creamy marsala wine sauce, garlic parmesan mashed potatoes, asparagus

Chicken Dijon \$24

panko-crusted chicken breast, dijon-whole grain mustard aioli, garlic parmesan mashed potatoes, grilled 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

Prawns & Chips \$25

hand-breaded crispy prawns, fries, housemade cocktail sauce

Fish & Chips \$25

hand-breaded beer-battered cod, fries, tartar sauce

Lemon Chive Steelhead (GF) \$32

lime basmati rice, asparagus

Signature Entrées

Fan Favorite

Grilled Double Cut Pork Chop* (GF) \$31

bone-in lan-roc farms chop, green beans, garlic parmesan mashed potatoes

Pepper Bacon Wrapped Meatloaf* \$30

garlic parmesan mashed potatoes, green beans, mushroom pan gravy

Grilled Baby Back Ribs (GF) full rack \$45 | half rack \$32

signature cumin-chili rub, bacon bbq sauce, french fries, coleslaw

Filet Mignon Cabernet Tips* (GF) \$36

mashed potatoes, green beans, mushroom, demi glace

Frenched Lamb* (GF) \$48

crispy potatoes, rosemary butter, asparagus

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

Rock Salt Roasted Prime Rib* (GF)

Classic Cut 12oz \$47 | Stanford's Cut 16oz \$54

CLASSIC SIDES

a la carte for \$7, or included with premium cuts

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

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