

STANFORD'S

RESTAURANT & BAR

APPETIZERS

- Salinas Creamed Spinach & Artichoke Dip®** With grilled flatbread or corn tortilla chips. 9
- Buttermilk Batter Onion Rings** Housemade and batter fried with grated Parmesan cheese **Half Order** . . .6 **Full Order** . . .8
- Chicken Tenderloins & Fresh-Cut Fries** Batter fried chicken tenderloins on a bed of fresh-cut fries 9
- Dungeness Crab Cakes** With chipotle rémoulade and tomato scallion salsa. 12
- Sautéed Jumbo Prawns** With spicy red pepper and garlic cream 11
- Crispy Calamari** With lemon Parmesan rémoulade. 9
- “Half-Rack” BBQ Ribs & Fresh-Cut Fries** Grilled and basted with barbecue sauce on a bed of fresh-cut fries 15
- Seared Ahi Tuna** Seared “rare” with soy mustard & wasabi beurre blanc 12
- Grilled Portobello Mushrooms** With rosemary vinaigrette 9

SOUPS & STARTER SALADS

Each of our “scratch-recipe” dressings are made fresh in our kitchen: balsamic herb vinaigrette, buttermilk garlic, blue cheese, honey-mustard, low-cal creamy pesto, thousand island.

- Scratch-Recipe Soups** Two choices daily **Cup** . . . 3 **Bowl** . . . 5
- House Salad** Tomato, egg, bacon, Jack cheese, croutons, and choice of dressing. 5
- Traditional Caesar Salad** Crisp Romaine, croutons, and Caesar dressing with Reggiano Parmesan. 5
- Crisp Wedge of Iceberg** Vineripe tomato, scallions, and crumbled blue cheese dressing. 5
- Fresh Greens with Spicy Pecans and Blue Cheese** Walnut vinaigrette, spicy pecans, and blue cheese. 5
- Bowl of Soup and Any Starter Salad.** 9

ENTREE SALADS

- Grilled Chicken Caesar Salad** Crisp Romaine, croutons, and Caesar dressing with Reggiano Parmesan 10
- Blackened Salmon Caesar Salad** Crisp Romaine, croutons, and Caesar dressing with Reggiano Parmesan. 14
- Chicken Tenderloin Salad** Tomato, olives, croutons, Jack cheese, and batter fried chicken tenderloins with buttermilk garlic dressing . . . 10
- Tossed Smoked Turkey or Bay Shrimp Cobb Salad** Avocado, pepperbacon, tomato, olives, and blue cheese vinaigrette 10
- Smoked Chicken Chopped Salad** Sun-dried tomatoes, spinach, lettuce, basil, olives, Jack cheese, Feta, pine nuts, and herb mustard vinaigrette. 11
- Grilled Top Sirloin Steak Salad** Prepared “medium rare” with red wine vinaigrette, crispy onion strings, and blue cheese crumbles. 13
- Southwest Chicken Chopped Salad** Black beans, corn, cilantro, tomato, scallions, Jack cheese, tri-color tortilla strips, chipotle barbecue chicken, and creamy pesto dressing. 10
- Asian Chicken Salad** Snow peas, mandarin oranges, carrot, daikon, cilantro, red peppers, cabbage, crispy noodles, and wontons tossed in orange-sesame vinaigrette. 10

BURGERS & SANDWICHES

Choice of fresh-cut fries or cole slaw.

- Half Pound Cheddar Cheeseburger** Leaf lettuce, tomato, mayonnaise, and Bermuda onion (add pepperbacon 1.00) 9
- Monterey Kruse Burger®** Pepperbacon, guacamole, Jack cheese, leaf lettuce, tomato, mayonnaise, and Bermuda onion 10
- Southwest Burger®** BBQ sauce, Canadian bacon, Cheddar cheese, leaf lettuce, tomato, mayonnaise, and Bermuda onion 10
- “Housemade” Veggie Burger** Made with brown rice and black beans, mushrooms, and oats with topped with Jack cheese and guacamole . . . 8
- Turkey French Dip** French baguette with thin sliced turkey, provolone cheese, and mushroom au jus. 8
- Traditional Club Sandwich** Smoked turkey, ham, Cheddar & Jack cheese, leaf lettuce, ripe tomato, mayonnaise, on toasted bread 9
- Mesquite Chicken Sandwich** Pepperbacon, Jack cheese, leaf lettuce, tomato, mayonnaise, and Bermuda onion 9
- Steak & Cheddar Sandwich** Shaved sirloin, grilled onions, and white Cheddar on sourdough with peppercorn horseradish sauce. 11
- Grilled Portobello Mushroom Sandwich** Basil aioli and white Cheddar cheese 10
- Blackened Salmon Sandwich** Leaf lettuce, tomato, lemon Parmesan rémoulade, and Bermuda onion. 13
- Slow Roasted Prime Rib Sandwich** French baguette with au jus and garlic peppercorn horseradish sauce. 16

Sizzling Chicken Fajitas. . . 13

Served sizzling with orzo & wild rice, Santa Fe black beans, fresh guacamole, sour cream, salsa, pico de gallo, and warm tortillas.

STEAKHOUSE FAVORITES

Served with fresh vegetable and starch choices.

Add any starter salad. . . 5

- New York Steak** 10-oz. center-cut New York topped with a jumbo buttermilk battered onion ring crown 27
- Peppercorn New York Steak** 10 oz. center-cut New York with crushed green peppercorns, and Cabernet demi glacé. 28
- Rib Eye Steak** 12 oz. center-cut boneless rib eye 29
- Filet Mignon** 10-oz. center-cut tenderloin with Cabernet-portobello demi glacé. 36
- Petite Filet Mignon** 7-oz. center-cut tenderloin with Cabernet-portobello demi glacé. 28
- Top Sirloin with Garlic Sautéed Mushrooms** 10-oz. center-cut sirloin smothered with roasted garlic sautéed mushrooms. 23
- Herb Crusted Top Sirloin with Cabernet Sauce & Blue Cheese** 10 oz. center-cut sirloin, spice rubbed, grilled, and sliced for service, with Cabernet demi glacé and crumbled blue cheese 24
- London Broil with Whiskey-Peppercorn Sauce** Slow roasted sirloin, sliced for service with whiskey-peppercorn sauce. 16
- Cabernet Tenderloin Tips and Mushrooms** Tenderloin tips seared with mushrooms and balsamic demi glacé. 18
- “Rock Salt” Roasted Prime Rib** Served with rosemary au jus and roasted garlic-peppercorn horseradish. **“limited availability”** 10 oz. 25 14 oz. 30

STEAK ORDERING GUIDE

Blue - Cold, Red Center	Medium - Dark Pink, Warm Center
Rare - Very Red, Cool Center	Medium Well - Pink, Hot Center
Medium Rare - Red, Warm Center	Well - Broiled Throughout

HOUSE SELECTIONS

Served with fresh vegetable and starch choices.

Add any starter salad. . . 5

- Imported “Danish” Baby-Back Ribs** Imported “Danish” baby-back ribs basted with housemade barbecue sauce. . **Half Rack** . . 17 **Full Rack** . . 28
- Pork Tenderloin with Balsamic Bing Cherry Demi Glacé** Grilled with madeira wine, basil, Bing cherries, and balsamic demi glacé. 16
- Smoked Cheddar Meatloaf** Slow roasted with mushroom pan gravy and crispy onion strings 13
- Santa Rosa Chicken®** With grilled pepperbacon, barbecue sauce, Cheddar cheese, chopped tomatoes, and scallions. 14
- Chicken Tenderloins** Batter fried tenderloins served with barbecue and honey-mustard dipping sauces. 14
- Seasonal Fresh Vegetable Platter** Three fresh vegetable choices with one starch choice 12

VEGETABLE & STARCH CHOICES

Fresh Seasonal Vegetables	Garlic Mashed Potatoes
Stanford’s Creamed Spinach	Orzo & Wild Rice
with Reggiano Cheese	Loaded Idaho Baked Potato
Fresh Steamed Broccoli	(available after 5 pm)
with Garlic Beurre Blanc	Cheddar, Sour Cream, Butter, & Chives
Sliced Vineripe Tomatoes	Cheddar Double Stuffed Potato
with Balsamic Vinaigrette	Housemade with Green Onions, Bacon,
& Parmesan Cheese	Roasted Garlic, & White Cheddar
Housemade Cole Slaw	Santa Fe Black Beans
Cinnamon Apples	Fresh-Cut Fries

PASTA

Add any starter salad. . . 5

- Grilled Chicken, Roma Tomato, & Basil Linguine** Breast of chicken, Roma tomatoes, fresh spinach, olives, garlic, and sweet basil, sautéed in virgin olive oil with Feta and Parmesan cheese. 12
- Penne Pasta & Prawns** Jumbo Prawns, Roma tomatoes, and olives sautéed in virgin olive oil with fresh garlic and white wine with Feta and Parmesan cheese. 14
- Smoked Chicken & Sun-Dried Tomato Linguine** Mesquite smoked chicken, julienne sun-dried tomatoes, and fresh mushrooms sautéed in creamy vin blanc sauce with Parmesan cheese. 11
- Thai Chicken Linguine** Breast of chicken, sautéed with shiitake mushrooms, peppers, cilantro, peanuts, scallions, carrot, daikon, and ginger-coconut peanut sauce. 11

PIZZA

Each individual pizza is hand-made, then topped with a blend of smoked mozzarella, fontina, and provolone cheese, and your choice of toppings.

- Italian Sausage** Mushrooms, olives, Feta cheese, and Roma tomato sauce 11
- B.B.Q. Chicken** Barbecue sauce, red onions, and fresh cilantro. 11
- Margherita** Roasted garlic, Roma tomatoes, fresh basil, and virgin olive oil. 10
- Maui** Canadian bacon, pineapple, coconut, and Roma tomato sauce 11
- Pepperoni** Roma tomato sauce, pepperoni, and four cheeses 11

Pizza not available at all locations.

Not all ingredients are listed in every menu description. Please ask your server if you have any questions or concerns.

Please, no cell phones in the dining room.