

SOUP OF THE DAY

Soup of the Day 7

SUN	Chicken Noodle
MON	Chili
TUE	Clam Chowder
WED	Tomato Basil
THU	Cheddar Broccoli
FRI	Tortilla
SAT	Potato

STARTERS and SIDES

House or Caesar Salad	7
Spinach Artichoke Dip	12
Calamari	14
Fiesta Eggrolls	13
Coconut Shrimp	14
Mac & Cheese	6
Seasonal Vegetable	4
Iron Skillet Cornbread	4

By The Glass

Cabernet Sauvignon, Liberty School	10
Cabernet Sauvignon, Twenty Bench	15
Chardonnay, Hess Select	10
Chardonnay, Davis Bynum	13
Chardonnay, Newton Red Label	12
Malbec, Decero	13
Malbec, Tamari	9
Merlot, Chateau Ste. Michelle	9
Merlot, J Lohr Los Osos	10
Merlot, St. Francis	12
Petite Sirah, J Lohr Tower Road	14
Pinot Grigio, Santa Margherita	15
Pinot Gris, King Estate	11
Pinot Noir, A To Z	13
Pinot Noir, BV Coastal Estates	8
Pinot Noir, La Crema	14
Pinot Noir, Artessa	15
Red Table Wine, Apothic	10
Riesling, Chateau Ste. Michelle	9
Riesling, Dr. Loosen	10
Sauvignon Blanc, Kim Crawford	12
Sauvignon Blanc, Murphy-Goode	9
Sparkling, Domaine Ste. Michelle	9
Syrah, Qupé	13
Tempranillo, Proximo	8
Tempranillo, Museum	13
Viognier, Zaca Mesa	13
White Table Wine, The Truth	10
White Zinfandel, Beringer	6
Zinfandel Blend, Ravenswood Vintners	8
Zinfandel, 7 Deadly Zins	12
Zinfandel, Seghesio	14

STANFORD
GRILL

JAZZ NIGHTLY

SALADS

Rotisserie Chicken Salad

Rotisserie chicken, iceberg lettuce, black beans, tomatoes, jicama, corn, monterey jack, chipotle-bleu dressing, avocado & BBQ sauce 15

Wood Grilled Steak Salad*

Marinated filet over mixed greens, homemade cornbread croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 18 Petite 16

Sesame Seared Ahi Tuna Salad*

Seared filet over mixed greens, tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & adobe dressing 16

California Cobb Salad

Iceberg lettuce tossed in a creamy avocado ranch dressing and topped with rotisserie chicken, chopped bacon, corn bread croutons, blue cheese crumbles, hard boiled eggs and tomatoes 16

ENTRÉE PLATES

"Our Specialties"

Wood-Fired Rotisserie Chicken

Slow-roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 17

Barbeque Ribs

Slow cooked St. Louis cut ribs topped with BBQ sauce. Served with julienne fries & coleslaw 24

Chicken Pot Pie

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 14

Wood Grilled Fish*

Our chefs search the local fish markets for the best catch of the day. Quantities & availability are limited to ensure freshness. Served with orzo rice & seasonal fresh vegetable MKT

Eastern Shore Crabcakes

Half pound of jumbo lump crab in two cakes seared a golden brown. Served with orzo rice & sweet glazed carrots 24

New York Strip*

16 oz. hand cut New York strip crusted with asiago cheese and fresh rosemary. Served with mashed potatoes and green beans 30

Prime Rib*

Slow-roasted, deeply seasoned, served with au jus & horseradish sauce. Served with redskin mashed potatoes & green beans 28

Hickory Grilled Tenderloin Filet*

9 oz. tenderloin steak, gorgonzola blue cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 29

Fresh Vegetable Platter

Blue cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 13

Yankee Pot Roast

Slow braised beef cooked in veal stock. Served over mashed potatoes with a roasted root vegetable medley and topped with a dark stout gravy 20

Short Smoked Atlantic Salmon

Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & seasonal fresh vegetable 20

BURGERS & SANDWICHES

"The Stanford" Cheeseburger*

Hardwood grilled angus beef topped with monterey jack and cheddar cheese, lettuce, tomato, onion, bread and butter pickles, mustard and mayonnaise on a toasted sesame seed bun 14

Veggie Burger

Spiced brown rice, black beans and oat bran with a sweet soy glaze with melted jack cheese, tomato, lettuce, onions, mayonnaise, and mustard on a toasted sesame seed bun 13

Famous French Dip Sandwich

Thinly sliced prime rib on a toasted fresh baguette with mayo. Served with au jus & horseradish sauce 15

Chicken & Avocado Club Sandwich

Grilled chicken breast, avocado, crispy applewood bacon, tomato, sprouts, Swiss cheese & honey mustard on grilled wheat bread 13

Parties of seven (7) or more will be divided.

Asterisk (*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness
Please inform your server of any food allergies.

Dinner

STANFORD

G R I L L

Wine Selections

Chardonnay

Hess Select, Monterey	10	30
Newton Red Label, Napa & Sonoma Valley	12	36
Davis Bynum, Russian River Valley	13	36
Rombauer, Carneros		62
Cakebread Cellars, Napa Valley		75
Chateau Montelena, Napa Valley		90

Sauvignon Blanc

Murphy-Goode "The Fume", California	9	27
Kim Crawford, New Zealand	12	36
Matanzas Creek, Sonoma County	13	39
St. Claire, Marlborough		60

Sparkling Wine & Champagne

Domaine Ste. Michelle, Columbia Valley	9	27
Mumm Napa Brut Prestige, Napa Valley		40
Taittinger, Champagne, France		76
Dom Perignon, Champagne, France		205

More White Wine

Beringer, White Zinfandel, California	6	18
Chateau Ste. Michelle, Riesling, Columbia Valley	9	27
DR Loosen, Riesling, Oregon	10	30
White Table Wine, The Truth, California	10	30
King Estate, Pinot Gris, Willamette Valley	11	33
Santa Margherita, Pinot Grigio, Italy	15	45
Zaca Mesa, Viognier, Santa Ynez Valley	13	39
Robert Mondavi, Fume Blanc Reserve, Napa Valley		65

Merlot

Château Ste. Michelle, Columbia Valley	9	27
J. Lohr Los Osos, Paso Robles	10	30
St. Francis, Sonoma County	12	36
Northstar, Columbia Valley		60
Rombauer, Napa Valley		65
Duckhorn, Napa Valley		98

CABERNET SAUVIGNON

Liberty School, Paso Robles	10	30
James Mitchell, Lodi	12	36
Twenty Bench, Napa Valley	15	45
Chateau Montelena, Napa Valley		65
Simi Landslide, Alexander Valley		67
Mt. Veeder, Napa Valley		77
Stag's Leap Wine Cellars, Napa Valley		105
Cakebread Cellars, Napa Valley		125
Cakebread Cellars Benchland Select, Napa Valley		160

PINOT NOIR

Beaulieu Vineyard's Coastal Estates, Carneros	8	24
A To Z, Oregon	13	39
La Crema, Sonoma Coast	14	42
Artesa, Carneros	15	45
Talbot Sleepy Hollow Pinot Noir, Santa Lucia Highlands		65

MORE RED WINE

Springseed Scarlet Runner, Shiraz, McLaren Vale	13	39
Qupé, Syrah, Santa Barbara County	13	39
J. Lohr Tower Road Petite Syrah, Paso Robles	14	42
Star Angel, Syrah, Paso Robles		60
Tamari, Malbec, Argentina	9	27
Decero, Malbec, Argentina	13	39
Proximo, Tempranillo, Spain	8	24
Museum, Tempranillo, Spain	13	39
Apothic Red, California	10	30
Ravenswood Vintners Zinfandel Blend, California	8	24
7 Deadly Zins, Zinfandel, Central Valley	12	36
Seghesio, Zinfandel, Sonoma County	14	42
Frog's Leap, Zinfandel, Napa Valley		53
Nickel & Nickel Bonfire Vineyard, Zinfandel, Sonoma		88
Villa Antinori, Tuscany, Italy	13	39
Modus Rufino, Tuscany, Italy		50
Brigaldara Amarone, Verona, Italy		104
Sterling SVR Reserve, Napa Valley		55
BV Tapestry, Napa Valley		78
Franciscan Magnificat, Meritage, Napa Valley		85

We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call a cab for you. Beverages containing alcohol are not available for carry-out except as permitted by law.

Dinner