

STANFORD

— G R I L L —

Gluten Free Menu

Starters

Chips & Salsa House made garden salsa with chips

Tuna Sashimi with fresh cucumber salad, Sirachi, and Tamari Soy sauce

House Salad with goat cheese, carrots, spiced pecans, tomatoes, and Adobe dressing

Caesar Salad with fresh parmesan, red peppers, and spiced Caesar dressing

Entree Salads

Rotisserie Chicken Caesar Salad with fresh parmesan cheese and red peppers

Rotisserie Chicken Salad tomato, black beans, corn, jicama, tortilla strips, rotisserie chicken, and chipotle bleu cheese dressing

Sesame Seared Ahi Tuna Salad Mixed greens, tomatoes, goat cheese, carrots, spiced pecans, and Adobe dressing

Entrees

Stanford Gluten Free Burger Our Angus Beef Burger topped with Monterey Jack and Cheddar Cheese, lettuce, tomato, onion, pickles, mayonnaise and mustard on a toasted gluten free bun. Served with French Fries.

Short Smoked Atlantic Salmon Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with choice of any two sides.

Wood-Fired Rotisserie Chicken ‘Our Specialty’ served with mashed potatoes & green beans

Stanford Gluten Free Chicken Sandwich Our seasoned chicken breast topped with Monterey Jack and Cheddar Cheese, lettuce, tomato, onion, pickles, mayonnaise and mustard on a toasted gluten free bun. Served with French Fries.

BBQ Ribs with French Fries and Cole Slaw

Prime Rib with mashed potatoes, green beans, Au Jus and Horseradish Cream Sauce

Hardwood Grilled Filet with melted gorgonzola butter (no cabernet sauce), sauté spinach and mashed potatoes

Veggie Platter zucchini, squash, green beans, carrots, cucumber salad, seasoned beefsteak tomato & balsamic vinaigrette with bleu cheese crumbles.

Dessert

Vanilla Ice Cream with chocolate sauce

Most Flavored Ice Creams (Please check with server)

Any Flavored Sorbet