

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

*Add House Salad \$6

STARTERS and SIDES

House or Caesar Salad	7
Spinach Artichoke Dip	12
Calamari	13
Fiesta Eggrolls	12
Coconut Shrimp	14
Mac & Cheese	6
Seasonal Vegetable	4
Iron Skillet Cornbread	5
Ranch Beans and Rice	5

By The Glass

Cabernet Sauvignon, Liberty School	10
Cabernet Sauvignon, 337	11
Cabernet Sauvignon, Matchbook	12
Cabernet Sauvignon, Twenty Bench	15
Chardonnay, Wente "Morning Fog"	9
Chardonnay, Hess Select	10
Chardonnay, St. Francis	12
Chardonnay, Davis Bynum	13
Malbec, Tamari	9
Merlot, The Velvet Devil	9
Merlot, Chateau Ste. Michelle	10
Merlot, St. Francis	12
Petite Syrah, J Lohr Tower Road	14
Pinot Gris, King Estate	11
Pinot Noir, Angeline	9
Pinot Noir, Steele	12
Pinot Noir, A To Z	13
Red Blend, Apothic	10
Riesling, Chateau Ste. Michelle	9
Riesling, Dr. Loosen	10
Sauvignon Blanc, Nobilo	9
Sauvignon Blanc, Murphy-Goode	10
Sauvignon Blanc, Kim Crawford	13
Shiraz, Tintara	13
Sparkling, Domaine Ste. Michelle	9
Tempranillo, Proximo	9
White Zinfandel, Beringer	6
Zinfandel Blend, Ravenswood Vintners	8
Zinfandel, 7 Deadly Zins	12
Zinfandel, Seghesio	14

STANFORD

GRILL

JAZZ NIGHTLY

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

Today's Fresh Fish Sandwich

A filet of wood-grilled seasonal fish on a toasted bun with lettuce, tomato & red onion MKT

Veggie Burger

Spiced brown rice, black beans and oat bran with a sweet soy glaze with melted pepper 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 mayonnaise. 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

Prime Rib Burger

Thinly sliced prime rib layered on an Angus burger. Served with horseradish sauce on a toasted sesame seed bun 15

SALADS

Rotisserie Chicken Salad

Rotisserie chicken, mixed greens, 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 15

Sesame Seared Ahi Tuna Salad*

Seared filet over mixed greens, tomatoes, goat cheese, carrots, spiced pecans, homemade cornbread croutons & Adobe dressing 17

California Cobb Salad

Iceberg lettuce tossed in a creamy avocado ranch dressing and topped with rotisserie chicken, chopped bacon, corn bread croutons, bleu cheese crumbles, hard boiled eggs and tomatoes 15

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 23

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

Rattlesnake Pasta

Fresh rotisserie chicken with garlic, tri bell peppers, mushrooms, & lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese & chopped cilantro 14

Fish Tacos

Two grilled flour tortillas filled with cabbage, sour cream and campfire sauce. Served with Ranch beans and Rice along with fresh housemade guacamole. Served with fresh fish of the day 14

Hickory Grilled Tenderloin Filet*

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

Fresh Vegetable Platter

Bleu cheese balsamic vinaigrette over a beefsteak tomato, zucchini & squash, green beans, sweet glazed carrots & cucumber salad 14

Eastern Shore Crabcakes

Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with orzo rice & sweet glazed carrots 25

Short Smoked Atlantic Salmon

Marinated, quickly smoked and finished on the grill, topped with mustard sauce. Served with orzo rice & seasonal fresh vegetable 19

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.

Lunch

STANFORD

GRILL

Wine Selections

Chardonnay

Wente "Morning Fog", Livermore Valley	9	27
Hess Select, Monterey	10	30
St. Francis, Sonoma County	12	36
Davis Bynum, Russian River Valley	13	39
Rombauer, Carneros	62	
Ramey, Sonoma County	70	
Cakebread Cellars, Napa Valley	75	
PlumpJack Reserve, Napa Valley	82	

Sauvignon Blanc

Nobilo, Marlborough, New Zealand	9	27
Murphy-Goode "The Fume" California	10	30
Kim Crawford, New Zealand	13	39
St. Supery, Napa Valley	30	
Cakebread Cellars, Napa Valley	50	

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	

Other Interesting Whites

Beringer, White Zinfandel, California	6	18
Chateau Ste. Michelle, Riesling, Columbia Valley	9	27
Dr. Loosen "Dr. L" Riesling, Mosel, Germany	10	30
King Estate, Pinot Gris, Oregon	11	33
Conundrum "White Blend", California	40	
Molly Dooker "The Violinist", Verdelho, McLaren Vale, Australia	44	
Santa Margherita, Pinot Grigio, Italy	48	

Merlot

The Velvet Devil, Washington State	9	27
Château Ste. Michelle, Columbia Valley	10	30
St. Francis, Sonoma County	12	36
Northstar, Columbia Valley	60	
Rombauer, Napa Valley	65	
Shafer, Napa Valley	91	
Duckhorn, Napa Valley	98	

Cabernet Sauvignon

Liberty School, Paso Robles	10	30
337, Lodi	11	33
Matchbook, Lake County	12	36
Twenty Bench, Napa Valley	15	45
St. Supery, Napa Valley	40	
Simi Landslide, Alexander Valley	67	
Whitehall Lane, Napa Valley	82	
Stag's Leap Wine Cellars, Napa Valley	105	
Silver Oak, Alexander Valley	115	
Miner Family, Oakville	125	

Pinot Noir

Angeline, Sonoma County	9	27
Steele, Carneros	12	36
A To Z, Oregon	13	39
Artessa, Carneros	45	
Argyle Reserve, Willamette Valley	55	
Belle Glos "Clark & Telephone", Santa Maria Valley	75	
Siduri Pisoni Vineyard, Santa Lucia Highlands	85	

Zinfandel

Ravenswood Vintners Zinfandel Blend, California	8	24
7 Deadly Zins, Central Valley	12	36
Seghesio, Sonoma County	14	42
Frog's Leap, Napa Valley	53	
Nickel & Nickel Ponzo Vineyard, Russian River Valley	65	

Other Interesting Reds

Tamari, Malbec, Argentina	9	27
Proximo, Tempranillo, Spain	9	27
Tintara Shiraz, McLaren Vale, Australia	13	39
J. Lohr Tower Road Petite Syrah, Paso Robles	14	42
Molly Dooker "The Boxer", Shiraz, McLaren Vale, Australia	44	
Modus Ruffino, Tuscany, Italy	50	
Franciscan Magnificat, Meritage, Napa Valley	85	
Apothic Red Blend, California	10	30
Dominus "Napanook" Red Blend, Napa Valley	115	
Miner Family "Oracle" Red Blend, Napa Valley	135	
Quintessa Red Blend, Rutherford, Napa Valley	200	

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.

Lunch