

COCKTAILS

Handcrafted Martinis and Highballs

Mandarin Blossom

Fruit and flower infused Hangar One Mandarin Blossom Vodka with fresh squeezed Orange Juice 10

Uptown Old Fashioned

Our take on a classic high ball made with muddled orange, sugar, and Angostura bitters, topped with ice and Bulleit Bourbon whiskey. Garnished with a cherry and an orange slice 9

The Duke

An old favorite inspired by a rich history of a classic martini with Hendrick's Gin or Belvedere Vodka 10

Peartini

The vibrant taste of Grey Goose La Poire is deliciously balanced with subtly sweet, crisp flavors 10

Elite Margarita

A refreshing blend of Cointreau, Grand Marnier and Milagro Tequila. Made with fresh Agave nectar 10

Fleur De Lis

A beautiful balance of Chopin Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 10

STARTERS

House or Caesar Salad 7

Roasted Beet Wedge Salad 8

Soup of the Day 7

Spinach Artichoke Dip 13

Iron Skillet Cornbread 6

Smoked Salmon 15

Italian Meatballs 11

Chilled Jumbo Shrimp 15

Deviled Eggs 8

SIDES

Lobster Mac & Cheese 12

Mac, Bacon & Cheese 7

Seasonal Vegetable 5

Orzo Rice 5

Mashed Potatoes 5

French Fries 5

Tabbouleh 5

DESSERTS

Key Lime 8

Bread Pudding 8

Seasonal Ice Cream and Sorbet 4

Seasonal Cheesecake 9

Featured Dessert 8

Warm Brownie Sundae 8

BURGERS & SANDWICHES

"The Stanford" Cheeseburger*

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread and butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with french fries 15

California Burger

Freshly pattied burger seasoned with our house made steak seasoning. Topped with arugula, thousand island dressing, avocado, and dill Havarti cheese. Served with french fries 16

Kent Island Fish Sandwich

Crispy cod, slaw, and dill pickles. Served with field greens salad MKT

Veggie Burger

Spiced brown rice, black beans, and oat bran with melted pepper jack cheese, tomato, lettuce, onions, bread and butter pickles, mayonnaise, and mustard on a toasted sesame seed bun. Served with french fries. 14

Famous French Dip Sandwich*

Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus and french fries 18

The Crispy Canyon Sandwich

Fresh chicken that is pan seared with a Basil-Cracker Crust. Served on a sesame seed bun topped with mayonnaise, dressed kale, tomato, and melted Monterey Jack 16

SALADS

Marinated Steak Salad*

Marinated filet that is seared and then served over mixed greens, croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 19

Seared Ahi Tuna Salad*

Seared sesame crusted ahi tuna accompanied by fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 21

Club Salad

Crispy chicken, mixed greens, avocado, smokehouse bacon, mixed jack and cheddar cheese, croutons, and honey chipotle dressing 16

Bravo Salad

Rotisserie chicken, avocado, dates, goat cheese, roasted corn, and almonds 16

ENTRÉE PLATES

"Our Specialties"

Wood-Fired Rotisserie Chicken

Slow-roasted to bring you maximum flavor. Served with redskin mashed potatoes & green beans 19

Danish Barbeque Pork Ribs

Slow cooked and fall-off-the-bone tender, with French fries and coleslaw 26

Chicken Pot Pie

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 15

Fresh Fish of the Day*

Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness. 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 15

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 15

Hickory Grilled Tenderloin Filet*

9 oz. tenderloin steak, gorgonzola bleu cheese butter & cabernet sauce. Served with redskin mashed potatoes & sautéed spinach 32

Double-Cut Pork Chop

Hardwood grilled, with braised red cabbage and mashed potatoes 27

Fresh Vegetable Platter

Green Beans, Zucchini & Squash, Braised Red Cabbage, and Today's Daily Vegetable 15

Eastern Shore Crabcakes

Half pound of jumbo lump in two cakes seared to a golden brown. Served with a dijon mustard sauce, french fries and coleslaw 29

Scottish Salmon*

Hand filleted in-house, with house made chef dressing and tabbouleh 28

STANFORD

GRILL

JAZZ NIGHTLY

18% gratuity will be added to parties of 8 or more.

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 – Summer Menu