

SUSHI

- California Roll 13
- Coconut Shrimp Roll 15
- Battera Style Sushi 16
- Spicy Tuna Roll 14
- Yellowtail Jalapeño Roll 14
- Rainbow Roll with Coconut Shrimp 16
- Nigiri Sushi Plate 17

APPETIZERS & STARTERS

- Italian Meatballs – homemade with marinara and garlic bread 12
- Deviled Eggs – paired with bacon, fried onions and garlic 8
- Spinach Artichoke Dip – with warm tortilla chips 13
- Smoked Salmon – with toast and chef’s dressing 15
- Chilled Jumbo Shrimp – with chef’s dressing and cocktail sauce 15
- Potato Encrusted Salmon Cakes – arugala, spiced pecans and raspberry vinaigrette 13
- Roasted Beet Wedge Salad – iceberg, beets, smokehouse bacon and blue cheese dressing 8
- House or Caesar Salad – 7
- Today’s Featured Soup – selection changes daily 7

SALADS

- Marinated Steak Salad*** 19
seared filet over mixed greens, Asian pear, smoked Gouda, honey-sesame vinaigrette dressing
- Kale Chicken Caesar Salad** 14
fresh kale tossed in our house-made Caesar dressing with Panko crusted fried chicken
- Seared Ahi Tuna Salad*** 21
mango, avocado, wonton strips, honey-sesame vinaigrette
- Club Salad** 16
crispy chicken, mixed greens, avocado, smokehouse bacon, mixed jack and cheddar cheese, croutons, and honey-chipotle dressing
- Bravo Salad** 16
rotisserie chicken, avocado, dates, goat cheese, roasted corn, and almonds
- Thai Beef Noodle Salad** 19
rice noodles, field greens, carrots, red peppers, cabbage, cashews, tomatoes, and marinated filet. Topped with sweet chili sauce and fresh orange segments

BURGERS & SANDWICHES

- “The Stanford” Cheeseburger*** hardwood grilled Angus beef served all dressed with Monterey Jack and cheddar cheese 15
- Kent Island Fish Sandwich** crispy cod, slaw, and dill pickles. Served with field greens salad MKT
- French Dip Au Jus** thinly sliced slow roasted prime rib on house-made baguette 18
Served with your choice of fresh cut fries, coleslaw, tabbouleh or field greens salad

ENTRÉE PLATES

- Fresh Fish of the day*** uniquely prepared each day. Availability is limited to ensure freshness MKT
- Grilled Scottish Salmon** hand fileted in-house, with house made chef’s dressing and tabbouleh 26
- Eastern Shore Style Crabcakes** two cakes seared to a golden brown with fresh cut fries and coleslaw 29
- Vegetable Pot Pie** filled with portobello mushrooms, barley, white beans, fresh greens and a variety of fresh garden vegetables. 15
- Seafood Marinara** sautéed shrimp and scallops in a light marinara, with penna pasta 17
- Bangers and Mash** sausage made local with spicy mustard and mashed potatoes 15
- Rotisserie Chicken** with redskin mashed potatoes and green beans 19
- Barbeque Pork Ribs** slow cooked and fall-off-the-bone tender, with fresh cut fries and coleslaw 26
- New York Strip** “1855 Angus” with bacon Mac & Cheese 38
- Prime Rib** served au jus with redskin mashed potatoes and green beans 32
- USDA Prime Filet** with mashed potatoes and sautéed spinach 46

SIDES

- Mac, Bacon & Cheese 7
- Lobster Mac & Cheese 12
- Seasonal Vegetable 5
- Orzo Rice 5
- Mashed Potatoes 5
- Fresh Cut Fries 5
- Tabbouleh 5

DESSERTS

- Bread Pudding 8 Key Lime 8
- Warm Brownie Nut Sundae 8
- Seasonal Ice Cream and Sorbet 4
- Featured Dessert 8
- Espresso 3 Cappuccino 4
- French Press 4 Macchiato 4

We use Santa Lucia Estate coffee beans for all our coffee drinks

Executive Chef: Sean Kinoshita

Please notify us of any food allergies • Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness • Asterisk (*) marked items may be cooked to order.