

## APPETIZERS & STARTERS

### Deviled Eggs

paired with bacon, fried onions and garlic 8

### Italian Meatballs

homemade with marinara and garlic bread 12

### Spinach Artichoke Dip

with warm tortilla chips 13

### Calamari

with homemade marinara 14

### Chilled Jumbo Shrimp

with chef's dressing and cocktail sauce 15

### Smoked Salmon

with toast and chef's dressing 15

### 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

## SUSHI

California Roll 15

Coconut Shrimp Roll 15

Spicy Tuna Roll 15

Yellowtail Jalapeño Roll 15

Nigiri Sushi Plate 16

Batera Style Sushi 17

Rainbow Roll with  
Coconut Shrimp 17

## SIDES

Seasonal Vegetable 5

Orzo Rice 5

Mashed Potatoes 5

Fresh Cut Fries 5

Tabbouleh 5

Mac, Bacon & Cheese 7

Lobster Mac & Cheese 12

## DESSERTS

Seasonal Ice Cream and Sorbet 4

Bread Pudding 8

Key Lime 8

Warm Brownie Nut Sundae 8

Featured Dessert 8

Espresso 3

Cappuccino 4

French Press 4

Macchiato 4

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

Stanford Grill is part of the Blueridge Restaurant Group  
family of restaurants [Blueridgerestaurants.com](http://Blueridgerestaurants.com)

JAZZ NIGHTLY

## BURGERS & SANDWICHES

### "The Stanford" Cheeseburger\*

Hardwood grilled Angus beef served all the way with Monterey Jack and cheddar cheese 15

### Rotisserie Chicken Dip

Freshly Pulled rotisserie chicken, topped with Monterey Jack Cheese, tomato, mayonnaise, and arugula tossed in our champagne vinaigrette 14

### Veggie Burger

Spiced brown rice, black beans, and oat bran with melted pepper jack cheese, tomato, lettuce, onions, pickles, mayonnaise, and mustard 14

### California Burger\*

Arugula, avocado, thousand island, dill Havarti cheese 16

### Cloak & Dagger

Freshly shaved roast beef and Black forest Ham on House-made baguette. Topped with dill pickle, spicy brown mustard, and cheddar cheese 16

### French Dip Au Jus\*

Thinly sliced slow roasted prime rib on house-made baguette 19

### Kent Island Fish Sandwich

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

## SALADS

### 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

### Seared Ahi Tuna Salad\*

Mango, avocado, wonton strips, honey-sesame vinaigrette 20

### Wood Grilled Steak Salad\*

Marinated filet over mixed greens, home-made cornbread croutons, red onion, tomatoes, Asian pear, smoked gouda and honey-sesame vinaigrette dressing 20

## ENTRÉE PLATES

### Rotisserie Chicken

With redskin mashed potatoes and green beans 19

### Bangers and Mash

Sausage made local with spicy mustard and mashed potatoes 14

### Chicken Pot Pie

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

### Fresh Vegetable Plate

Green beans, grilled zucchini & squash, roasted beets, and today's daily vegetable 15

### Fish Tacos

Two tortillas with fresh fish of the day. Served with Ranch beans and rice with fresh house-made guacamole 15

### Grilled Scottish Salmon\*

Hand fileted in-house, with house made chef's dressing and tabbouleh 26

### Barbeque Pork Ribs

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

### Hickory Grilled Filet\*

"1855 Angus" with mashed potatoes, sautéed spinach and a side of Cabernet Sauce 38

### Fresh Fish of the day\*

Uniquely prepared each day. Availability is limited to ensure freshness MKT



*All our beef is hand selected, aged, and hand cut by Halpern's Steak*  
Stanford Grill proudly serves only Halpern's beef  
18% gratuity will be added to parties of 8 or more.

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.