

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

Smoked Salmon

with toast and chef's dressing 15

Chilled Jumbo Shrimp

with chef's dressing and cocktail sauce 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

Yellowtail Jalapeño Roll 15

Coconut Shrimp Roll 15

Spicy Tuna Roll 15

Battera Style Sushi 17

Rainbow Roll with
Coconut Shrimp 17

Nigiri Sushi Plate 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

JAZZ NIGHTLY

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 17

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 21

Seared Ahi Tuna Salad*

Mango, avocado, wonton strips, honey-sesame vinaigrette 21

ENTRÉE PLATES

Rotisserie Chicken

With redskin mashed potatoes and green beans 21

Bangers and Mash

Sausage made local with spicy mustard and mashed potatoes 15

Chicken Pot Pie

Homemade crust filled with rotisserie chicken, carrots, peas and potatoes 16

Seafood Marinara

Sautéed shrimp and scallops in a light marinara, with penne pasta 18

Barbeque Pork Ribs

Slow cooked and fall-off-the-bone tender, with fresh cut fries and coleslaw 28

Grilled Scottish Salmon*

Hand fileted in-house, with house made chef's dressing and tabbouleh 28

Eastern Shore Style Crabcakes

Two cakes seared to a golden brown with fresh cut fries and coleslaw 30

Prime Rib*

Served au jus with loaded baked potato 32

New York Strip*

with Bacon Mac & Cheese 36

Hickory Grilled Filet*

"1855 Angus" with mashed potatoes, sautéed spinach and a side of Cabernet Sauce 39

Fresh Fish of the day*

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

BURGERS & SANDWICHES

Veggie Burger

Spiced brown rice, black beans, and oat bran with melted pepper jack cheese, tomato, lettuce, onions, pickles, mayonnaise, and mustard 15

"The Stanford" Cheeseburger*

Hardwood grilled Angus beef served all dressed with Monterey Jack and cheddar cheese 16

Crispy Canyon Sandwich*

Fresh chicken that is pan seared with a basil-cracker crust. Topped with dressed kale, tomato, mayonnaise, and Monterrey Jack Cheese 16

French Dip Au Jus*

Thinly sliced slow roasted prime rib on house-made baguette 21

Kent Island Fish Sandwich

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