

## 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 Cake

arugula, 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

## 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

## 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

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

JAZZ NIGHTLY

## SALADS

### Marinated Steak Salad\*

Seared filet over mixed greens, Asian pear, smoked Gouda, honey-sesame vinaigrette dressing 19

### Kale Chicken Caesar Salad

Fresh kale tossed in our house-made Caesar dressing with Panko crusted fried chicken 14

### Seared Ahi Tuna Salad\*

Mango, avocado, wonton strips, honey-sesame vinaigrette 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

### Thai Beef Noodle Salad

Rice noodles, field greens, carrots, red peppers, cabbage, cashews, tomatoes, and marinated filet. Topped with sweet chili sauce and fresh orange segments 19

## 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 penne 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 35

### Prime Rib\*

Served au jus with redskin mashed potatoes and green beans 29

### USDA Prime Filet\*

With mashed potatoes and sautéed spinach 39

## 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



*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.