

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 14

Battera Style Sushi 15

Spicy Tuna Roll 14

Yellowtail Jalapeño Roll 15

Rainbow Roll with
Coconut Shrimp 15

Nigiri Sushi Plate 16

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

JAZZ NIGHTLY

BURGERS & SANDWICHES

"The Stanford" Cheeseburger*

Hardwood grilled Angus beef served all the way with Monterey Jack and cheddar cheese 14

California Burger

Arugula, avocado, thousand island, dill Havarti cheese 16

The Crispy Canyon Sandwich

Fresh chicken that is seared with a basil cracker crust, Monterey Jack, sliced tomato, dressed kale 15

Fish Tacos

Two tortillas with fresh fish of the day. Served with Ranch beans and rice with fresh house-made guacamole 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 17

Served with your choice of fresh cut fries, coleslaw, tabbouleh or field greens salad

SALADS

Marinated Steak Salad*

Seared filet over mixed greens, Asian pear, smoked Gouda, honey-sesame vinaigrette dressing 18

Kale Chicken Caesar Salad

Fresh kale tossed in our house-made Caesar dressing with Panko crusted fried chicken 13

Seared Ahi Tuna Salad*

Mango, avocado, wonton strips, honey-sesame vinaigrette 19

Club Salad

Crispy chicken, mixed greens, avocado, smokehouse bacon, mixed jack and cheddar cheese, croutons, and honey-chipotle dressing 15

Bravo Salad

Rotisserie chicken, avocado, dates, goat cheese, roasted corn, and almonds 15

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 18

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

Vegetable Pot Pie

Filled with portobello mushrooms, barley, white beans, fresh greens and a variety of fresh garden vegetables 14

Rotisserie Chicken

With redskin mashed potatoes and green beans 18

Bangers and Mash

Sausage made local with spicy mustard and mashed potatoes 13

Barbeque Pork Ribs

Slow cooked and fall-off-the-bone tender, with fresh cut fries and coleslaw 25

USDA Prime Filet*

With mashed potatoes and sautéed spinach 39



All our beef is hand selected, aged, and hand cut by Halperns' Steak

Stanford Grill proudly serves only Halperns' 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.