

COCKTAILS

Handcrafted Martinis and Highballs

Uptown Old Fashioned

Our take on a classic highball cocktail made with Bulleit Bourbon Whiskey, sugar, and Angostura Bitters. Served on the rocks. Garnished with an orange peel and Bordeaux cherry 12

Moscow Mule

A copper mug filled with gluten-free Tito's Handmade Vodka topped with a spiced ginger beer and fresh-squeezed lime 10

Stanford 75

Our play on a classic 75 made with Brokers Gin, house-made sour mix and finished with Champagne, creating a refreshing and well-balanced cocktail 13

Peartini

The vibrant taste of Grey Goose La Poire Vodka is deliciously balanced with subtly sweet amaretto and house-made sour mix combined to bring you crisp flavors 13

Fleur De Lis

A beautiful balance of gluten-free Tito's Handmade Vodka and St. Germain Elderflower Liqueur which brings out the fresh flavors of tropical fruit 13

Elite Margarita

A refreshing blend of Milagro Silver Tequila, Cointreau and Grand Marnier. Made with house-made sour mix infused with agave nectar 13

STARTERS

Iron Skillet Cornbread 6

House or Caesar Salad 8

Chicken Tenders 10

Fiesta Eggrolls 14

Spinach & Artichoke Dip 15

Tortilla Soup 8

SIDES

Cole Slaw 6

Green Beans 6

Spinach 6

Mashed Potatoes 6

Bacon Mac & Cheese 8

DESSERTS

Key Lime Pie 8

Bread Pudding 8

BURGERS & SANDWICHES

"The Stanford" Cheeseburger*

Hardwood grilled Angus beef topped with Monterey Jack and cheddar cheese, bacon, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted sesame seed bun. Served with French fries 15⁵⁰

Crispy Chicken

Buttermilk chicken breast, topped with cole slaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries 16⁵⁰

The Impossible Burger

Hardwood grilled, plant based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles. Served on a toasted sesame seed bun 18⁵⁰

California Burger

Hardwood grilled Angus Beef topped with Dill Havarti, 1000 Island Dressing, avocado, dressed arugula, tomatoes and onions. Served with French Fries 15⁵⁰

SALADS

Club Salad

Crispy chicken, mixed greens, tomato, avocado, Smokehouse bacon, Monterey Jack and cheddar cheese, croutons, and honey chipotle dressing 16⁵⁰

Rotisserie Chicken Salad

Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing and BBQ sauce 17⁵⁰

Caesar Salad

Fresh Romaine, cornbread croutons, and julienne red peppers, all tossed in our housemade caesar dressing and topped with grated parmesan cheese 11 Add Chicken 4

ENTRÉE PLATES

"Our Specialties"

Wood-Fired Rotisserie Chicken

Slow-roasted to bring you maximum flavor. Served with mashed potatoes and green beans 19⁵⁰

Barbeque Pork Ribs

Slow cooked St. Louis cut ribs topped with BBQ sauce, served with French fries and cole slaw 27⁵⁰

Chicken Pot Pie

Traditional pastry crust filled with rotisserie chicken, carrots, peas, and potatoes 15⁵⁰

Rattlesnake Pasta

Fresh rotisserie chicken with garlic, tri-bell peppers, mushrooms and lime juice. Tossed with linguini pasta in a cajun alfredo sauce. Topped with smoked mozzarella cheese and chopped cilantro 17⁵⁰

Short Smoked Salmon*

Marinated, quickly smoked and finished on the grill, topped with mustard sauce and served with mashed potatoes and sautéed spinach 27⁵⁰

Eastern Shore Style Crabcakes

Half pound of colossal lump crab in two cakes seared to a golden brown. Served with french fries and coleslaw 34⁵⁰

Hickory Grilled Tenderloin Filet*

Hand-cut tenderloin steak, Gorgonzola bleu cheese butter and Cabernet sauce. Served with mashed potatoes and sautéed spinach 35⁵⁰

Grilled Arctic Char

Lightly seasoned with our blackening spice. Served with our Chef's Dressing and coleslaw 29⁵⁰



Asterisk (*) marked items may be cooked to order. Consuming raw or under cooked meats & seafood may increase your risk of food-borne illness. Please inform your server of any food allergies.