

Stanford Grill

2000 Tower Oaks Blvd 20852-4282 · +12405821000 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS ⁷

Iron Skillet Cornbread	\$10.00
Today's Featured Soup	\$11.00
House** or Caesar Salad	\$12.00
Roasted Brussels Sprouts	\$13.00
Fiesta Eggrolls	\$17.00
Spinach & Artichoke Dip	\$17.00
Calamari	\$17.00

SUSHI ⁷

California Roll*	\$16.00
Baterra Style Sushi*	\$18.00
Spicy Tuna Roll*	\$16.00
Rainbow Roll with Coconut Shrimp*	\$18.00
Coconut Shrimp Roll*	\$16.00
Nigiri Sushi Plate*	\$18.00
Avocado Shrimp Roll*	\$17.00

SALADS ⁴

Club Salad	\$20.90
Crispy chicken, mixed greens, tomato, avocado, smokehouse bacon, Monterey Jack and cheddar cheese, cornbread croutons, and honey chipotle dressing	
Rotisserie Chicken Salad	\$20.90
Rotisserie chicken, mixed greens, black beans, tomatoes, jicama, corn, carrots, Monterey Jack, avocado, corn tortilla strips, chipotle-blue dressing, BBQ sauce and cilantro	
Seared Ahi Tuna Salad*	\$23.90
Seared sesame-crusting ahi tuna accompanied with baby fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette	

Marinated Filet Salad*

\$23.90

Seared filet mignon over mixed greens, red onion, tomatoes, Asian pear, smoked Gouda, cornbread croutons and honey-sesame vinaigrette dressing

ENTRÉE PLATES 10

Chicken Pot Pie

\$19.90

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

Rattlesnake Pasta

\$23.50

Linguini pasta with fresh rotisserie chicken, tri-bell peppers, button mushrooms and lime juice tossed with a cajun alfredo sauce. Topped with smoked provolone cheese and cilantro

Chicken Parmesan

\$24.90

Hand breaded, pan-fried chicken breast topped with homemade marinara and mozzarella. Served with linguine pasta and sautéed spinach

Grilled Rainbow Trout

\$32.90

Fresh Rainbow trout, hardwood grilled and topped with our house made lemon butter. Served with mashed potatoes and sautéed spinach

Hardwood Grilled Atlantic Salmon*

\$34.90

Hand filleted in-house, with house-made Chef's dressing tabbouleh

Crispy Pork Shank

\$34.90

Roasted brussels sprouts, smashed potatoes and pork gravy

Prime Rib*

AVAILABLE OPTIONS

Slow-roasted and deeply seasoned. Accompanied by au jus and horseradish sauce. Served with mashed potatoes

10oz: \$31.90

16oz: \$41.90

Eastern Shore Style Crabcakes

\$41.90

Half pound of jumbo lump crab in two cakes seared to a golden brown. Served with french fries and cole slaw

Hickory Grilled Tenderloin Filet*

\$42.90

Hand-cut tenderloin steak, gorgonzola bleu cheese butter and cabernet sauce. Served with mashed potatoes and sautéed spinach

Chef's Fresh Fish Feature of the Day

Our chefs search the local fish markets for the best catch of the day. Uniquely prepared each day. Availability is limited to ensure freshness

ENTRÉE PLATES - "OUR SPECIALTIES" 2

Fire-Roasted Rotisserie Chicken

\$24.50

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

Barbeque Pork Ribs

\$34.90

Slow cooked and fall-off-the-bone tender, with french fries and coleslaw

BURGERS & SANDWICHES 5

"The Stanford" Cheeseburger*	\$19.50
Grilled Angus beef topped with Monterey Jack and cheddar cheese, lettuce, tomato, onions, bread & butter pickles, mustard, and mayonnaise on a toasted bun. Served with French fries	
Crispy Chicken	\$18.90
Lightly breaded chicken breast, topped with coleslaw, Swiss cheese, tomatoes, and mayonnaise on a brioche baguette. Served with French fries	
The Impossible Burger	\$20.90
Grilled plant-based patty, topped with pepper Jack cheese, mustard, mayonnaise, lettuce, tomato, onions, and bread & butter pickles on a toasted bun. Served with French fries	
Crab Cake Sandwich	\$24.50
Our jumbo lump crab cake is seared to golden brown on a toasted bun with Chef's dressing, lettuce, tomato, and sliced red onions. Served with French fries	
Famous French Dip Sandwich*	\$26.90
Thinly sliced, slow roasted prime rib on a toasted baguette topped with mayonnaise. Served with house-made au jus, creamy horseradish sauce and French fries	

SIDES 6

Cole Slaw	\$8.00
Green Beans	\$8.00
Spinach	\$8.00
Mashed Potatoes	\$8.00
Tabbouleh	\$8.00
Bacon Mac & Cheese	\$11.00

DESSERTS 4

Key Lime Pie**	\$13.00
Bread Pudding	\$14.00
Ice Cream Sundae**	\$14.00
Seasonal Feature	\$14.00

COCKTAILS 6

Moscow Mule	\$13.00
A copper mug filled with gluten free Tito's Vodka topped with a spiced "Q" Ginger Beer and fresh squeezed lime	
Uptown Old Fashioned	\$14.00
Made the classic way with Bulleit Bourbon, Angostura Bitters, sugar. Served on the rocks	

Fleur de Lis	\$13.00
A beautiful, floral balance of gluten free Tito's Vodka, St. Germain Elderflower Liqueur, house-made sour mix and Angostura Bitters	
The Duke	\$14.00
An old favorite inspired by a rich history of a classic martini with Hendrick's Gin or Belvedere Vodka	
Peartini	\$15.00
The vibrant taste of Grey Goose Pear Vodka deliciously balanced with subtly sweet amaretto and house-made sour mix	
Elite Margarita	\$14.00
A refreshing blend of Milagro Silver Tequila, Cointreau, Grand Marnier and house-made sour mix	

SPARKLING & ROSE 10

Cavicchioli, 1928, Prosecco, Veneto	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$43.00
M. Chapoutier, Belleruche, Rose, Rhone Valley	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$47.00
Möet & Chandon, Impérial Brut, Champagne	\$25.00
Chateau d'Esclans, Whispering Angel, Rose, Provence	\$65.00
Henri Champliau, Crémant de Bourgogne, Brut Rosé, Burgundy	\$70.00
Laurent Perrier, Cuvée Brut, Champagne	\$80.00
Piper Heidsieck, Cuvée Brut, Champagne	\$100.00
Veuve Clicquot, Yellow Label Brut, Champagne	\$125.00
Perrier-Jouët, Belle Epoque, Champagne	\$275.00
Laurent Perrier, Grand Siècle N° 26, Champagne	\$500.00

SAUVIGNON BLANC 7

Wither Hills, Marlborough, NZ	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$43.00
St. Supéry, Napa Valley	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$63.00
Craggy Range, Te Muna, Martinborough, NZ	\$55.00
Cloudy Bay, Marlborough, NZ	\$70.00
Matthias & Emile Roblin, Sancerre Origine, Loire Valley	\$75.00

Domaine Hubert Brochard, Sancerre Tradition Unfiltered, Loire Valley **\$80.00**

Merry Edwards, Russian River Valley **\$105.00**

CHARDONNAY 9

Chalk Hill, Sonoma Coast **AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$51.00

Paul Hobbs, Crossbarn, Sonoma Coast **AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$71.00

Domaine Louis Moreau, Chablis, Burgundy **AVAILABLE OPTIONS**

Glass: \$21.00

Bottle: \$79.00

Patz & Hall, Dutton Ranch, Russian River Valley **AVAILABLE OPTIONS**

Glass: \$26.00

Bottle: \$99.00

Evening Land, La Source Seven Springs Estate, Eola Amity Hills **\$78.00**

Domaine Drouhin, Arthur, Dundee Hills **\$80.00**

Far Niente, Napa Valley **\$115.00**

Kistler, Les Noisetiers, Sonoma Coast **\$150.00**

Xavier Monnot, Meursault les Chevalières, Burgundy **\$160.00**

OTHER WHITE WINES 6

Broadbent, Vinho Verde, Portugal **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$43.00

Selbach, Incline, Riesling, Mosel **AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$47.00

Peter Zemmer, Pinot Grigio, Alto Adige **AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$51.00

Raats, Original Unwooded, Chenin Blanc, Stellenbosch **\$45.00**

Chehalem, Pinot Gris, Willamette **\$67.00**

Pazo de Señorans, Albariño, Rías Baixas **\$70.00**

PINOT NOIR 10

La Crema, Monterey**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$47.00

Argyle, Willamette Valley**AVAILABLE OPTIONS**

Glass: \$21.00

Bottle: \$79.00

Elouan, Oregon**\$55.00****Résonance, Willamette Valley****\$82.00****Hartford Court, Russian River Valley****\$87.00****Etude, Grace Benoist Ranch, Carneros****\$90.00****Belle Glos, Clark & Telephone, Santa Maria Valley****\$105.00****DuMOL, Wester Reach, Russian River Valley****\$160.00****Failla, Hirsch Vineyard, Sonoma Coast****\$170.00****Pierre Mayeul, Pommard, Burgundy****\$195.00****MERLOT** 6**Markham, Napa Valley****AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$71.00

Seven Hills, Walla Walla Valley**\$62.00****Rutherford Hill, Napa Valley****\$68.00****Freemark Abbey, Napa Valley****\$80.00****Duckhorn, Napa Valley****\$95.00****Peju, Napa Valley****\$115.00****CABERNET & BORDEAUX BLENDS** 18**Joel Gott, 815, California****AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$47.00

Smith & Hook, Central Coast**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$63.00

Barboursville, Reserve, Cabernet Franc, Virginia**AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$71.00

Textbook, Paso Robles

AVAILABLE OPTIONS

Glass: \$21.00

Bottle: \$79.00

Frank Family, Napa Valley

AVAILABLE OPTIONS

Glass: \$27.00

Bottle: \$103.00

Grattamacco, Bolgheri Rosso, Blend, Tuscany

\$80.00

Sequoia Grove, Napa Valley

\$90.00

Château Beau-Site, Saint-Estèphe, Bordeaux

\$97.00

Robert Sinskey, POV, Blend, Napa Valley

\$105.00

Orin Swift, Palermo, Napa Valley

\$115.00

Rombauer, Napa Valley

\$135.00

Caymus, Napa Valley

\$150.00

Cliff Lede, Stags Leap District, Napa Valley

\$155.00

Joseph Phelps, Napa Valley

\$160.00

Château Rauzan-Ségla, Margaux, Bordeaux

\$165.00

Chappellet, Napa Valley

\$190.00

Paul Hobbs, Coombsville, Napa Valley

\$235.00

The Hess Collection, The Lion, Napa Valley

\$380.00

OTHER RED WINES 13

Catena, Vista Flores, Malbec, Mendoza

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$43.00

Stolpman Vineyards, La Cuadrilla, Syrah Grenache Blend, Ballard Canyon

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$63.00

Carlos Serres, Gran Reserva, Tempranillo, Rioja

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$71.00

L'Ecole, No. 41, Syrah, Columbia Valley

AVAILABLE OPTIONS

Glass: \$20.00

Bottle: \$75.00

Ridge, Three Valleys, Zinfandel Blend, Sonoma County

AVAILABLE OPTIONS

Glass: \$24.00

Bottle: \$91.00

Zuccardi, Concreto, Malbec, Mendoza **\$60.00**

Amancaya, Malbec Cabernet Blend, Mendoza **\$65.00**

Mollydooker, The Boxer, Shiraz, McClaren Vale **\$75.00**

Alto Moncayo, Veraton, Garnacha, Aragon **\$75.00**

Turley, "Buck" Cobb Vineyard, Zinfandel, Amador County **\$78.00**

Quilt, Fabric of the Land, Red Blend, Napa Valley **\$90.00**

Chateau Musar, Estate Red, Blend, Bekaa Valley **\$125.00**

Domaine de la Janasse, Châteauneuf-du-Pape Vieilles Vignes, Red Blend, Rhône Valley **\$245.00**

STARTERS & SALADS 6

House Salad**

AVAILABLE OPTIONS

Mixed greens with goat cheese, carrots, spiced pecans, tomatoes, and Adobe dressing

\$14.00

Petite: \$12.00

Caesar Salad

AVAILABLE OPTIONS

Romaine with fresh parmesan, red peppers, and housemade Caesar dressing

\$14.00

Petite: \$12.00

Add Chicken: \$5.00

Add Shrimp: \$15.00

Roasted Brussels Sprouts

\$13.00

Shallots, pancetta, and lemon

Rotisserie Chicken Salad

\$20.90

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

Marinated Filet Salad*

\$23.90

Seared filet mignon over mixed greens, red onion, tomatoes, Asian pear, smoked Gouda and honey-sesame vinaigrette dressing

Seared Ahi Tuna Salad*

\$23.90

Seared sesame-crusting ahi tuna accompanied with baby fresh field greens, mango, avocado, red peppers, and red onions tossed in our honey sesame vinaigrette

DESSERT 1

Ice Cream or Sorbet

Ask your server for selections
