

STANFORD KITCHEN

Owings Mills
Winter Menu - Lunch

STARTERS

House Salad - Mixed greens tossed with Adobe dressing topped with goat cheese, spiced pecans, cornbread croutons, carrots, and tomatoes 7

Caesar Salad - Romaine lettuce tossed with house-made caesar dressing, cornbread croutons, and grated Parmesan cheese 7

Today's Featured Soup 6 • **Calamari** - With marinara and topped with fresh Parmesan 12

Spinach Artichoke Dip - Served with salsa, sour cream and warm tortilla chips 12 • **Fiesta Eggrolls** - Hand rolled with Campfire Sauce 13

SALADS

Chopped Veggie Salad 12

Mixed greens, avocado, corn, roasted beets, grapes, eggs, radishes, cashews, asparagus, croutons, champagne vinaigrette

Club Salad 13

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

Rotisserie Chicken Salad 14

Rotisserie chicken, mixed greens, jicama, black beans, avocado, tomato, corn, carrots, tortilla strips, Monterey Jack, chipotle-bleu cheese dressing, BBQ sauce

Crab Cake Salad 19

Pan fried blue crab, mixed greens, corn, red onion, avocado, Campari tomatoes, fresh grapefruit, champagne vinaigrette

Seared Ahi Tuna Salad* 19

Seared sesame crusted ahi tuna accompanied by fresh field greens, mango, avocado, red peppers, red onions, and wonton strips tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi

FEATURED SANDWICH

Sunday - Cloak & Dagger 13

Monday - Stanford Club 12

Tuesday - Ahi Tuna 14

Wednesday - Reuben 12

Thursday - Stanford Club 12

Friday - Crabcake 16

Saturday - California Burger 15

Limited Availability

BURGERS & SANDWICHES

"The Stanford" Cheeseburger* 14

Grilled Angus beef served all the way with Monterey Jack and cheddar cheese

Veggie Burger 14

Our signature recipe with melted Pepper Jack. Served with French fries

Crispy Chicken Sandwich 14

Topped with Swiss Cheese, tomato, mayonnaise, and coleslaw. Served with French fries

Famous French Dip Sandwich* 18

Thinly sliced slow roasted prime rib on a toasted fresh baguette, with a creamy horseradish sauce. Served au jus and french fries

ENTREE PLATES

Chicken Pot Pie 13

Classic pie crust filled with rotisserie chicken, carrots, onions, peas, and potatoes

Wild Mushroom Meatloaf 14

House-made wild mushroom meatloaf served with mashed potatoes, sautéed broccoli and a Portobello Madeira wine sauce

Vegetable Platter 14

Chef's selection of daily fresh vegetables

Salmon 25

Filletted in-house with Chef's dressing and Tabbouleh

Grilled Filet Mignon* 30

9 oz. center-cut filet with mashed potatoes, sautéed spinach and a side of Cabernet sauce

SIDES

Seasonal Vegetables 5

Orzo Rice 5

Mashed Potatoes 5

French Fries 5

Tabbouleh 5

Bacon, Mac & Cheese 7

DESSERTS & COFFEE

Bread Pudding 7

Ice Cream Sundae 7

Key Lime Pie 7

Espresso 3

French Press Coffee 4

Cappuccino 4

OUR SPECIALTIES

Wood-Fired Rotisserie Chicken 17

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

Barbeque Pork Ribs 23 **Half Rack** 19

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

Executive Chef: Mark Miranda

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.