

Stanley's Steakhouse

Starters

FRIED CALAMARI with a citrus herb aioli 11

ARTICHOKE FONDUE with toast points 10

BACON WRAPPED STEAK MEDALLIONS with blackberry ketchup and sherry cream reduction 14

STUFFED MUSHROOM GRATIN with seafood bisque 13

PRAWN COCKTAIL National's cocktail sauce 15

SCALLOP APPETIZER pan seared scallops, apple-celery hash, apple puree and tarragon mayo 15

BALSAMIC FRIED MUSHROOMS button mushrooms, parmesan cheese, chives & herb dressing 10

TUNA CARPACCIO tuna, arugula, cucumbers, onions, capers and radish coulis 15

Soup + Salads

ROASTED BUTTERNUT SQUASH SOUP with gingerbread croutons, chives & marsala creme 6

SOUP DU JOUR price varies

STEAKHOUSE CAESAR baby gem lettuce, grated pecorino cheese, blistered cherry tomatoes 8

STEAKHOUSE WEDGE wedge of iceberg lettuce, bacon, tomatoes, gorgonzola cheese and ranch 9

SLOW ROASTED BEET SALAD shaved apples, dried cranberries, citrus segments, candied cashews, goat cheese and blood orange vinaigrette 9

HOUSE CONFETTI SALAD mixed atrisanal greens, peas, carrots, corn, onions, peppers & croutons. choice of dressing 6

SPINACH SALAD dried cranberries, pickled red onions, feta cheese with warm bacon dressing 8

Chef's Table

BRAISED LAMB SHANK with creamy polenta, roasted tomato confit and red wine demi 32

FRESH SCOTTISH SALMON cauliflower puree, white bean and spinach ragu, citrus & dill beurre blanc 27

BACON WRAPPED SCALLOPS mushroom risotto, braised baby spinach and apricot coulis 28

CHEF'S SIGNATURE CHICKEN roasted airline chicken breast, braised swiss chard & kielbasa potato hash and marsala herb chicken - jus 26

SHRIMP CARBONARA PASTA pappardelle pasta, pecorino cheese, pancetta, blistered heirloom tomatoes, fresh chiffonade basil and lemon zest 29

PORK CHOP "N" A BLANQUETTE sweet potato puree, harvest vegetables, roasted apple chutney & dried cherry pork jus 29

VEGETABLE WELLINGTON roasted vegetables, red pepper coulis & red onion jam 22

CHICKEN ALFREDO fettuccini pasta, creamy alfredo, pecorino cheese sauteed chicken with garlic & herbs 18

NUTTY MUSHROOM HARVEST portobella & shitake mushrooms, peas, beans and assorted grains. 19

Certified Angus Beef

PRIME RIB 12oz prime rib, loaded baked potato, seasonal vegetables 38

7.OZ ANGUS BEEF FILET MIGNON bacon wrapped filet mignon, whipped potato puree, lavender glaze heirloom baby carrots & roasted shallot demi 46

35-DAY BOURBON DRY - AGED 14.OZ RIBEYE STEAK chef's mac & cheese with maple glazed heirloom baby carrots 44

14.OZ ANGUS NEW YORK STRIP STEAK Loaded bake potato & harvest vegetables 32

STEAK BISTRO bistro filet rubbed with coffee, brown sugar & other spices. served with potato puree, harvest vegetables & pomegranate demi-glace 28