

MEDIA KIT



**STANFORD'S**



# WELCOME TO STANFORD'S

Stanford's is a classic American steakhouse focused on traditional ingredients with complex flavors. Our experienced restaurant team is eager to please and delight you with quintessential steakhouse favorites, plus creative cocktails, local draft beers, and regional wines.

**CLASSIC AMERICAN STEAKHOUSE**

**Restaurant | Bar | Private Dining**

**[www.stanfords.com](http://www.stanfords.com)**

**Media Inquiries: Erin James, [erin@ascendhg.com](mailto:erin@ascendhg.com)**



# GET TO KNOW STANFORD'S

Traditional ingredients with complex flavors, Stanford's is a classic American steakhouse.

Our family-friendly atmosphere welcomes all for dine-in, takeout, and catering from our diverse menu, crafted to satisfy all of your cravings. Our experienced restaurant team is eager to please and delight you with quintessential steakhouse favorites, from rock salt roasted prime rib to refreshing salads and mouth-watering appetizers, plus creative cocktails, local draft beers, and regional wines.

With locations in Clackamas, Hillsboro and Jantzen Beach, Oregon, as well as the Seattle neighborhood of Northgate, Stanford's is committed to providing a contemporary, flavorful, classic steakhouse experience to locals and visitors alike.

Coming soon: Downtown Tacoma, WA; Downtown Salt Lake City, UT





## THE AHG DIFFERENCE

In October 2019, Stanford's was acquired by Ascend Hospitality Group (AHG), a Black-and female-run, independent restaurant group based in Bellevue, Washington. The restaurant group, a collection of concepts ranging from fine-dining to fast-casual, proudly employs more than 500 people in Washington, Oregon and Utah.

With the purchase of iconic Northwest steakhouse Stanford's, AHG set out to reinvigorate and elevate the 31-year-old restaurant concept. A complete brand refresh commenced with the Tanasbourne location in spring 2021, with the other three locations following in suit. This restoration of the time-honored brand included the launch of a new, state-of-the-art website, interior design remodel, and innovative menu expansion.

In fall of 2021, Stanford's will open its new Washington flagship location in the historic Waddell Building of downtown Tacoma. Shortly after, Stanford's first location to open outside of the Northwest will open its doors in the heart of Salt Lake City, Utah.





## FAST FACTS ON STANFORD'S

**CONCEPT:** Stanford's is a classic American steakhouse focused on traditional ingredients with complex flavors, featuring quintessential steakhouse favorites, creative cocktails, local draft beers, and regional wines.

**PRESS CONTACT:** Erin James, Ascend Hospitality Group [erin@ascendhg.com](mailto:erin@ascendhg.com), 425-454-2290

**HOURS:** Monday-Thursday from 11am-9pm, Friday from 11am-10pm, Saturday from 12pm-10pm, Sunday from 12pm-9pm

**LOCATIONS:** Four in operation, two in development

**OWNERS:** Elaina Morris, Paul Herber

**GENERAL MANAGERS:** Mia Langley (Clackamas, OR), Rebecca Hibbard (Jantzen Beach, OR), Stephanie Fockler (Tanasbourne), Lukas Bartl (Northgate)

**CUISINE:** Steakhouse

**MENUS:** Regularly offering four unique menus, from the dining room and bar to lunch and private dining.

**YEAR OPENED:** 1990

# STANFORD'S

Classic American Steakhouse

We focus on traditional ingredients with complex flavors. Our experienced restaurant team is eager to please and delight you with quintessential steakhouse favorites, plus creative cocktails, local draft beers, and regional wines.

## APPETIZERS

**Iconic Cheese Bread** (VG)  
italian herb focaccia bread,  
four cheese spread 8

**Creamed Spinach & Artichoke Dip** (VG)  
grilled flatbread, tri color tortilla chips 15

**Crispy Brussels Sprouts**  
balsamic glaze, spicy aioli & garlic aioli  
dipping sauces 7

**Pan Seared Crab Cakes**  
angula, roasted red pepper remoulade,  
parsley 15

**Onion Rings**  
shaved parmesan, buttermilk garlic  
dipping sauce 9

**Stanford's Wings**  
your choice of classic buffalo, bbq, or soy ginger 9

**Prawn Cocktail**  
prawns, old bay seasoning,  
housemade cocktail sauce 13

**Hamachi Crudo** (V)  
hamachi (yellowtail), cucumber, fried jalapeno,  
tamari vinaigrette 17

**Ahi Tuna Poke**  
ahi (tuna), poke marinade, avocado,  
crispy wontons & cucumber slices 16

**Crispy Fried Calamari**  
garlic aioli, house made cocktail sauce,  
charred lemon 14

**Spinach Stuffed Mushroom Caps** (VG)  
large mushrooms stuffed with creamy spinach and artichoke,  
served with garlic pesto aioli 8

**Pan Seared Scallops**  
citrus cajun cream sauce, toast points 18

## SOUP & SALADS

**Hand-Crafted Soup of the Day**  
made fresh daily cup 6 | bowl 9

**House**  
grape tomatoes, pepper bacon, egg, cucumber, monterey  
& cheddar, crostons, choice of dressing half 7 | full 13

**Southwest Chop**  
black beans, corn, grape tomatoes, tortilla strips, monterey  
jack & cheddar cheeses, chipotle bbq sauce,  
creamy pesto dressing half 8 | full 14

**Caesar**  
romaine hearts, aged parmesan, housemade  
garlic crostons, caesar dressing half 7 | full 12

**Cobb**  
crisp romaine, pepper bacon, avocados, hard boiled egg, grape  
tomatoes, blue cheese crumbles, blue cheese dressing  
half 8 | full 14

**Romaine Wedge**  
pepper bacon, danish blue cheese crumbles, grape tomatoes,  
chives, loaded housemade bread crumbs, blue cheese  
dressing 9

**Salad Add Ons**  
grilled chicken 4 | grilled filet mignon\* 9 | grilled fresh steakhead\* 9

## SEAFOOD

**Fresh Catch**  
served with lime basmati rice & grilled asparagus MP

**Cajun Prawn Linguini**  
andouille sausage, roasted peppers, tomatoes,  
grilled mushrooms, cajun cream sauce 21

**Prawn & Scallop Linguini**  
creamy Alfredo sauce, prawns,  
pan seared scallops 28

**Scallop & Parmesan Risotto**  
pan seared scallops, creamy parmesan risotto, garlic cream,  
fried bread 26

**Prawns & Chips**  
hand breaded crispy prawns, fries, housemade  
cocktail sauce 18

**Fish & Chips**  
hand breaded beer battered halibut, fries, tartar sauce 22

## POULTRY

**Herb Roasted Chicken**  
bone-in half chicken, herbs and spices, garlic mashed potatoes  
& green beans 19

**Hand Breaded Buttermilk Chicken Tenders**  
housemade buttermilk batter, fries, cole slaw 16

**Smoked Chicken Linguini**  
roasted mushrooms, sundried tomatoes, garlic  
cream sauce, aged parmesan 17

**Fried Chicken Dinner**  
bone-in half chicken, house made buttermilk batter,  
mac & cheese, cole slaw 18

## HANDHELDS

served with choice of french fries, side house salad, cup of soup, or coleslaw

**Steakhouse Stack**  
angus beef blend, cheese, BBQ sauce, pepper bacon,  
onion rings, lettuce, tomato, pickles 18

**Stanford's Burger**  
angus beef blend, mayonnaise, pickles, cheddar,  
lettuce, tomato, red onion, brioche bun 17

**Portobello Mushroom Burger** (VG)  
portobello mushroom cap, provolone, garlic aioli, tomato, red  
onion, angula, balsamic glaze, brioche bun 17

**Prime Rib Dip\***  
rock salt marinated prime rib, ciabatta roll, au jus,  
horseradish sauce 20

**Grilled Chicken Clubhouse**  
pepper bacon, provolone, cheddar, tomato, angula,  
avocado, grilled brioche bread 18

**Knife & Fork Crab-In-Artichoke Sandwich**  
rock crab, artichoke hearts, sliced tomato, cheddar, Italian herb  
focaccia bread 21

**Handheld Add Ons**  
substitute beyond patty (VG) 3 | substitute gluten free bun 2 | substitute onion rings 2 | pepper bacon 3  
avocado 4 | caramelized onions 2 | roasted mushrooms 3 | blue cheese crumbles 3

## LUNCH SPECIALS

available 11am to 3pm everyday

**Half - Half Combo**  
soup of the day, house salad, caesar,  
chop salad, BLT, clubhouse, or crab n'  
artichoke sandwiches 14

**Herb Roasted Chicken**  
1/4 bone-in chicken, garlic mashed  
potatoes & green beans 13

**Stanford's BLT**  
bacon, lettuce, tomato, brioche  
bread, french fries 15

## STEAKS & PORK

We partner with suppliers who work directly with farmers all over the country to provide perfectly aged and flavorful Angus Beef.

**Rock Salted Roasted Prime Rib\*** (V)  
slow roasted prime rib, herbs & spices, au jus & horseradish  
sauce, served with green beans & choice of potato  
founders cut 16oz. 45 | classic cut 12oz. 37

**Grilled Baby Back Ribs** (V)  
signature cajun and chili rubbed, housemade bacon bbq  
sauce, french fries, coleslaw  
full rack 34 | half rack 23

**Filet Mignon Cabernet Tips\***  
beef tenderloin, mushroom, demi-glace, parmesan garlic  
mashed potatoes, green beans 29

**Pepper Bacon Mac & Cheese**  
swiss, fontina, cheddar, blue cheese, black pepper bacon 17  
add grilled chicken +4 | add andouille sausage +4

**Double Cut Pork Chop** (V)  
mediterranean style, sun dried tomatoes,  
artichoke hearts, garlic mashed potatoes, green beans 27

## PREMIUM CUTS

Our premium cuts are hand-trimmed, grilled to your liking & served with your choice of two sides.  
loaded baked potato, mac & cheese, or creamed spinach +2

**30oz TOMAHAWK RIBEYE\*** (V)  
bone-in angus ribeye, this long bone steak is marbled to perfection, grilled bone-in  
with house seasoning blend for maximum flavor, served with your choice of two sides.  
30oz | 104

**Filet Mignon** (V)  
9 oz. 49

**Petite Filet** (V)  
6 oz. 39

**Rib Eye** (V)  
16 oz. 49 | 12 oz. 37

**New York Strip** (V)  
14 oz. 43

**Baseball Cut Sirloin** (V)  
10 oz. 30

**Steak Toppers**  
caramelized onions (V) 2 | whiskey peppercorn sauce 4 | roasted mushrooms (V) 3  
crumbed blue cheese (V) 3 | grilled prawns (V) 9 | oscar style 12 | 4oz. lobster tail (V) 22

## SIDES

**Baked Potato**  
served with butter, chives & sour cream 4

**Loaded Baked Potato**  
butter, sour cream, bacon crumbles, chives, cheddar 5

**Mashed Potato**  
garlic parmesan mash potatoes 4

**Stanford's Fries**  
served with ketchup 4

**Onion Rings**  
buttermilk garlic dipping sauce 4

**Fresh Vegetables**  
choice of green beans, brussels sprouts,  
or asparagus 4

**Creamed Spinach**  
spinach, parmesan and fontina cheeses 5

**Cole Slaw**  
shredded cabbage, cole slaw dressing 4

**Mac & Cheese**  
swiss, fontina, cheddar, blue cheese 5

## COCKTAILS

**Huckleberry Raindrop**  
Heritage Huckleberry Vodka,  
lemon, rosemary infused simple syrup 11

**Lavender Cosmo**  
Pearl Vodka, Giffard Crème de Violette,  
Cointreau, lime, cranberry, lavender sugar rim 10

**Ginger Pear Martini**  
Absolut Pear Vodka, Triple Sec,  
lemon, ginger 10

**Raspberry Lemon Drop**  
Pearl Vodka, Triple Sec, lemon,  
raspberry liqueur, citrus sugar rim 11

**Sazerac**  
Sazerac Rye Whiskey, Lacord Absinthe,  
bitters, simple syrup 15

**Hemingway**  
Bacardi Superior Rum, Luxardo Maraschino  
liqueur, grapefruit, lime, simple syrup 11

**Mojito Classico**  
Cruzan Rum, mint, lime, soda 10  
make it mango or raspberry +1

**Old Fashioned**  
Larceny Bourbon, orange bitters,  
simple syrup 13

**Grand Manhattan**  
Larceny Bourbon, sweet vermouth,  
bitters, amaretto cherry syrup 13

**American Mule**  
 Tito's Vodka, ginger beer, lime 11

**Long Island Iced Tea**  
Captain Morgan Rum, Pearl Vodka,  
Borinquen Dry Gin, Lucifero Tonic, lemon 11

**Scratch Made Margarita**  
Eucosco Tequila, Triple Sec, scratch made  
fresh margarita mix 9

**Strawberry Basil Citronade**  
Pearl Vodka, strawberry puree,  
basil, lemon, soda 11

## WINE

**SPARKLING**

	6oz	9oz	8TL
St Michelle Brut, WA	9	--	34
Zenin Prosecco (spillo), ITA	10	--	--
Nicholas Feuillate, FRA	--	--	79

**OTHER WHITES**

Villa Vea Rosé, FRA	10	15	38
Eola Hills Pinot Gris, OR	9	12	34
King Estate Pinot Gris, OR	12	15	46
Villa Maria Sauvignon Blanc, NZ	10	15	38
Chateau Ste Michelle Riesling, WA	8	10	29

**CHARDONNAY**

Columbia, WA	8	10	29
Mimi Horse Heaven Hills, WA	12	15	46
Kendall Jackson Reserve, CA	10	15	38
Domaine Serene, OR	--	--	79

**PINOT NOIR**

Portlandia, OR	12	15	46
Pike Road, OR	15	17	49
Stoller Dundee Hills, OR	15	19	58
Belle Glas Les Alturas, CA	--	--	79

**OTHER REDS**

Columbia Crest Grand Estates Merlot, WA	10	15	38
Maryhill Red Blend, WA	10	15	38
Columbia Red Blend, WA	8	10	29
Mercer Estates Malbec, WA	11	14	42
Tenet Pundé Syrah, WA	12	15	46
Amancaya Reserve Malbec/Cab, ARG	15	17	49

**CABERNET SAUVIGNON**

Drumheller, WA	10	15	38
Owem Rice Shannockers, WA	15	17	49
Amavi Cellars, WA	--	--	59
Va Piano, WA	--	--	99
Stags Leap Napa Valley 'Artemis', CA	--	--	109

## NO PROOF

**Strawberry Lemonade**  
scratch made lemonade, fresh  
strawberry puree (refills +1) 4.50

**Berry Spice Cooler**  
seasonal berries, cinnamon, lemon,  
simple syrup, soda 5.50

**Tropical Ginger Cooler**  
pineapple, orange, ginger beer, mint 5

Iced Tea (free refills) 3.75  
Lemonade (free refills) 4  
San Pellegrino 4

Red Bull (original or sugar free) 5  
Bottled Root Beer 4.50  
Coca Cola Sodas 3.95  
Custom Blend Organic Coffee 3.75  
Premium Hot Tea 3.75

## BEER

ask your server about our local beers on draft,  
available in 16 oz pints or 25 oz steins

Bud Light 5  
Guinness Stout 6  
Rotating Hard Cider  
Corona Extra 5.50  
Beck's Non-Alcoholic 5.50  
Heineken 6