

STAFFORD HOUSE

APPETIZERS

CHARCUTERIE BOARD

Assorted artisan cheeses, meats, crackers, and accoutrements 21

STEAK CROSTINI

French baguette, caramelized onion, balsamic reduction, bacon, arugula, blue cheese béchamel 16

SALMON CROQUETTES

Caramelized onion, roasted bell pepper, garlic, lemon/lime zest, panko bread crumbs, cajun remoulade 15

SALMON SASHIMI TOWER

Rice, avocado, cucumber, sweet chili sauce, creamy sriracha, fried wonton, sesame seeds 19

BRUSCHETTA

French baguette, basil, mozzarella, feta, cherry heirloom tomatoes, balsamic reduction 13

LOADED FINGERLING POTATOES

Bacon, smoked gouda, caramelized onion, chives, sour cream sauce 14

STUFFED MUSHROOMS

Grilled chicken, caramelized onion, bacon, chives, smoked gouda, house-made barbecue sauce 15

LOBSTER NACHOS

Lobster, heirloom tomatoes, caramelized onion, lobster béchamel, micro arugula 19

SOUP, SALAD, & PASTA

GRILLED CHICKEN SALAD 15

Spring mix, tomatoes, cucumbers, croutons, parmesan cheese, truffle honey mustard

HOUSE SALAD 11

Spring mix, tomato, cucumbers, croutons, basil lime vinaigrette

FLAT IRON SALMON SALAD 17

Spring mix, pickled onion, croutons, avocado, cherry tomato, pecorino cheese, basil lime vinaigrette

SEARED DUCK BREAST SALAD 23

Spring mix, beets, butternut squash, feta, toasted butternut squash seeds, blackberries, blackberry vinaigrette, micro greens

Chef Recommended: Med Rare

LOBSTER MAC & CHEESE 19

Five cheese macaroni with caramelized onion, roasted garlic, lobster tail

LOBSTER BISQUE 11

add Lobster chunks +9

ENTREES

STUFFED AIRLINE CHICKEN 29

Roasted chicken breast stuffed with havarti, bacon, spinach, caramelized onions and tomatoes & topped with beurre blanc. Served with wild mushroom risotto and seasonal vegetable medley

BONE-IN PORK CHOP 38

Grilled pork chop with fig & bacon marmalade. Served with sweet potato grits and seasonal vegetable medley

PAN-SEARED CHILEAN SEA BASS 49

Chilean sea bass with hollandaise sauce. Served with roasted fingerling potatoes, sautéed spinach, onions, and cherry tomatoes

** SPLIT FEE \$5

A LA CARTE

*Compound Butter + Bordelaise Sauce

7 OZ PRIME CUT FILET MIGNON 49

15 OZ PRIME CUT NY STRIP 55

16 OZ PRIME CUT RIBEYE 69

SIDES

SAUTÉED WILD MUSHROOMS 10

FINGERLING POTATOES 10

SWEET POTATO GRITS 10

WILD MUSHROOM RISOTTO 11

SEASONAL VEGETABLE MEDLEY 9

DESSERTS

CHOCOLATE MOUSSE 8

CRÈME BRÛLÉE 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
**IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY, PLEASE LET YOUR WAITER KNOW.