

STAFFORD HOUSE

HORS D'OEUVRES

STEAK CROSTINI 16

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

SALMON CROQUETTES 15

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

STEAK CARPACCIO 24

Shaved tenderloin, micro green salad, capers, roasted garlic lemon aioli, balsamic glaze, toasted crisps

BRUSCHETTA 13

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

SHRIMP COCKTAIL 25 GF

4 U-10 Shrimp, avocado, zucchini, house-made cocktail sauce

STUFFED MUSHROOMS 15 GF

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

LOBSTER NACHOS 19

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

SOUP | SALAD | PASTA

HOUSE SALAD 11 VG

Spring mix, tomato, cucumbers, croutons, truffle honey mustard dressing

CLASSIC CAESAR SALAD 13

Romaine, shaved parmesan, croutons, house-made caesar dressing

STRAWBERRY ALMOND SALAD 14

Spinach, pickled onions, blue cheese, shaved almonds, strawberries, basil lime vinaigrette

LOBSTER MAC & CHEESE 19

Five cheese macaroni with caramelized onion, roasted garlic, lobster

LOBSTER BISQUE 11 GF

add Lobster meat +9

ENTRÉES

*Split Fee 5

STUFFED AIRLINE CHICKEN 31

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

SALMON & GNOCCHI 35

Flat-Iron Salmon, spinach, cherry tomatoes, onion, white wine cream sauce, hand-made gnocchi

LAMB T-BONE 38 GF

Lamb T-bones, demi-glaze, roasted garlic-parmesan fingerling potatoes, seasonal vegetable medley

BONE-IN PORK CHOP 40

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

SHRIMP FETTUCCINE 42

5 Sautéed U-10 Shrimp, blistered tomatoes, shaved asparagus, parmesan, creamy scampi sauce

SHRIMP & GRITS 42 GF

5 Blackened U-10 Shrimp, sweet potato grits, and seasonal vegetable medley

BONE-IN SHORT RIB 50 GF

Short rib, garlic thyme mashed potatoes, wild mushroom demi-glaze, seasonal vegetable medley

PAN-SEARED CHILEAN SEA BASS 51

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

A LA CARTE

* Optional Add-On | Compound Butter 3 | Mushroom Demi-Glaze 4 | Horseradish 1

7 OZ PRIME CUT FILET MIGNON

49

15 OZ PRIME CUT NY STRIP

55

16 OZ PRIME CUT RIBEYE

69

LOBSTER TAIL
with clarified butter

36

ACCOMPANIMENTS

9

SAUTÉED WILD MUSHROOMS

SWEET POTATO GRITS

GF, VG

SEASONAL VEGETABLE MEDLEY

PARMESAN FINGERLING POTATOES

GF, VG

WILD MUSHROOM RISOTTO

GF

GARLIC THYME MASHED POTATOES

GF, VG

GF - Gluten Free

VG - Vegetarian.

V - Vegan

Ask your server for Gluten Free, Vegetarian and Vegan Option Specialties

*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.