

STAFFORD HOUSE

HORS D'OEUVRES

LUMP CRAB & GOAT CHEESE DIP
Jumbo lump crab, goat cheese, toasted
breadcrumbs, artisanal bread 18

BURRATA

Grilled French baguette, tomato &
roasted garlic, balsamic glaze, micro
basil 16

MEDITERRANEAN HUMMUS
Housemade hummus topped with
roasted red pepper and olive tapenade.
Served with warm pita 14

SHRIMP COCKTAIL (5)
Chilled, jumbo shrimp served with our
spicy, housemade cocktail sauce 22

GUINNESS MEATBALLS
5 housemade wagyu meatballs,
Guinness cream sauce, arugula,
parmesan 16

CHARCUTERIE BOARD
locally sourced seasonal offerings
22 | 40 | 65
Serves 2 | 4 | 6

SALADS

Protein Add-Ons:

Chicken 10 | Shrimp 12 | Lump Crab Bearnaise 15 | Salmon 16
Steak 20

CLASSIC WEDGE

Fresh, crisp greens with cherrywood-smoked bacon, bleu cheese
crumbles, tomato, cucumber, scallions, housemade bleu cheese
dressing 12

POACHED PEAR & SHAVED BRUSSEL SPROUT

Shaved brussel sprouts, crispy prosciutto, poached pear, feta,
pickled red onion, candied pecans, housemade honey mustard
vinaigrette 14

STAFFORD ITALIAN CHOPPED

Chopped iceberg & romaine, salami, chickpeas, mozzarella with a
parmesan red wine vinaigrette 13

GIRL DINNER

Serves 2+

Pairs well with your favorite cocktail

**BLEU CHEESE KETTLE CHIPS & CAESAR SALAD
TOWER**

28

SOUP

SMOKED GOUDA & ROASTED RED PEPPER

7

SOUP DU JOUR

ENTRÉES

STEAKHOUSE BURGER 18
Toasted brioche bun, wagyu beef, Irish
beer cheddar cheese, romaine, heirloom
tomato, pickle & red onion served with
kettle chips.

STATLER CHICKEN BREAST 31
12 oz pan-seared & roasted chicken
breast topped with a creamy lemon
garlic sauce. Served with grilled
asparagus.

BLACKENED TEXAS REDFISH 32
Blackened and pan-seared Texas
Redfish served over garlic potato puree
with pico de gallo and bourbon cream
sauce.

MISO BRONZED SALMON 35
Pan Roasted Salmon with miso glaze.
Served over parmesan mushroom risotto.

BONE-IN PORK CHOP 38
Double bone-in pork chop with peach
chutney. Served with garlic roasted
haricot verts.

CHILEAN SEA BASS 49
7 oz pan-seared Chilean Sea Bass
served over garlic potato puree and
finished with dry guajillo chile sauce .

FILET MIGNON 55
7 oz filet mignon topped with compound
truffle butter and red wine demi-glaze.
Served over garlic potato puree.

RIBEYE 65
16 oz ribeye with tarragon béarnaise
and sautéed shallots. Served with loaded
twice-baked potato.

ADDITIONS

**GARLIC ROASTED HARICOT
VERTS**
7

PARMESAN RISOTTO
8

HONEY ROASTED CARROTS
8

BLEU CHEESE KETTLE CHIPS
7

**ROASTED MISO BRUSSEL
SPROUTS**
8

**LOADED TWICE-BAKED
POTATO**
7

GRILLED ASPARAGUS
7

GARLIC POTATO PUREE
8