

STANFORD'S | STEAK

Contemporary Steakhouse & Lounge

DESSERTS

Crème Brûlée (GF)

vanilla custard, caramelized sugar crust 9

Apple Crisp Skillet

served warm with vanilla ice cream,
salted caramel sauce 9

Chocolate Mousse Cake

house-made bittersweet
chocolate mousse cake 10

New York Style Cheese Cake

scratch-made cheesecake,
fresh raspberry sauce, seasonal berries 10

ESPRESSO

fresh organic ground espresso drinks

Single Shot 4 | Double Shot 5

Latte 5 | Mocha 5

AFTER DINNER DRINKS

Chocolate Martini

stoli vanilla vodka, godiva chocolate liqueur, crème
de cacao white, fresh whipped cream, chocolate shavings 12

Coffee Nudge

kahlúa, crème de cacao dark, brandy, coffee
and fresh whipped cream 10

Spanish Coffee

cruzan hurricane, kahlúa, triple sec,
coffee and fresh whipped cream 10

PORTS & COGNACS

Hennessey Black 16

Remy Martin VSOP 21

Courvoisier VS 14

Graham 20 year Tawny Port 26

(VEG) Vegetarian. May contain eggs and/or dairy. Please ask your server for details.
(GF) Gluten Free. Prepared gluten free, but we are not a gluten free kitchen and do not
have separate cooking equipment to prepare 100% gluten free items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially in people with certain illnesses.