

STANLEY'S

S T E A K H O U S E

STARTERS

PRAWN COCKTAIL 15
With cocktail sauce and lemon wedges

SALMON CROSTINI 10
House cured and smoked, with lemon crème fraiche

MUSHROOM BRUSCHETTA 11
Mushroom, garlic, shallots, mornay sauce, and parmesan

BACON WRAPPED BEEF MEDALLIONS 14
Candied bacon wrapped tenderloin with a romesco sauce

CALAMARI 11
With a choice of tartar, sweet chili or cocktail sauce

ARANCINI 10
Rice balls, with pork, beef and chicken,
deep fried with a sweet chili sauce

SALADS AND SOUPS

CAPRESE SALAD 10
Heirloom tomatoes, fresh mozzarella, basil, and balsamic
vinegar

CHOPPED CAESAR 7
With parmesan and croutons

HOUSE SALAD 9
Mixed greens, cherry tomatoes, red onion, and croutons with
your choice of dressing.
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or a smaller side salad \$6

CENTER WEDGE SALAD 9
Wedge of iceberg with ranch dressing, bacon, blue cheese,
tomatoes, and pickled shallots

SPINACH & BACON SALAD 7
Egg, red onion, and sun dried tomato vinaigrette

LOADED BAKED POTATO SOUP
Bacon, cheddar and green onions 6

PASTA AND RICE

**MARINATED & GRILLED
PORTOBELLO** 21
Roasted squash, red peppers, rice,
and a pesto balsamic glaze

LINGUINI & CLAMS
17
Baby clams with a white wine pesto
sauce, and toasted baguette

**CHIPOTLE MACARONI &
CHEESE** 21
Three cheese blend with chipotle, bacon,
and marinated chicken breast

STEAKS

Served with your choice of seasonal vegetables or snow peas,
and potato gratin, baked or garlic mashed potatoes.

RIB EYE 35
14-ounce with garlic herb butter

BEEF TENDERLOINS 28
Finished with a red wine orange reduction

NEW YORK 31
12-ounce with "Stanley Steakhouse" rub

FILET MIGNON 42
7-ounce, center-cut filet finished with a bacon bourbon sauce

OTHER FAVORITES

PORK LOIN CHOP 21
House cured and smoked with potato gratin
and bourbon candied apples

MARINATED WILD PRAWNS 25
In a spicy diablo sauce,
served with rice, and squash

CHICKEN MARSALA 21
Served with mushrooms, smoked onions, and marsala wine,
served with rice, and squash

RACK OF LAMB 34
Served with a balsamic reduction,
garlic mashers, and snow peas

MISSISSIPPI CATFISH 23
Blackened and served with sauteed green beans
and garlic mashers

ATLANTIC SALMON 21
Seared and finished with an orange maple glaze served with
garlic mashers, sautéed spinach,