

# STANFORD'S

RESTAURANT & BAR

"A Scratch-Recipe Kitchen"

*Walnut Creek  
Restaurant Week  
Lunch*

3 COURSES FOR 20

## 1<sup>ST</sup> COURSE

MIXED BABY GREENS SALAD  
Candied walnuts, grapes, chèvre,  
apple vinaigrette

HOUSEMADE SOUP OF THE DAY

## 2<sup>ND</sup> COURSE

MEAT LOVER'S LASAGNA  
Fresh egg pasta, hot Italian sausage,  
pepper bacon, ground chuck, ricotta  
cheese, spinach, marinara

GRILLED COLUMBIA RIVER  
KING SALMON SALAD\*  
Seasonal greens, chèvre, walnuts,  
grape tomatoes, Granny Smith apples,  
green apple vinaigrette

EGGPLANT PARMESAN  
Provolone cheese, grilled zucchini,  
marinara sauce

GRILLED CHICKEN LINGUINE  
Roasted mushrooms, sun-dried  
tomatoes, baby spinach, basil  
pesto cream sauce, fried leeks

## 3<sup>RD</sup> COURSE

CHEF'S SEASONAL DESSERT  
Housemade with the finest ingredients.  
The perfect finish to your meal.

\*Hamburgers, steaks and prime rib are cooked to order. Ahi served seared or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially in people with certain illnesses.

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.

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