

Jan. 20
to Feb. 5
2023

- EST.  1982 -

STANLEY'S

BAR & GRILL

DINE OUT MENU 2023

\$35 PER PERSON

STARTER - CHOOSE ONE

DAILY SOUP  
Served with bread

QUINOA SALAD  
*Seasonal greens, arugula, red quinoa, blistered tomatoes,
dried cranberries, candied pecans, feta, sumac*
Wine pairing: Inniskillin Pinot Grigio - \$8.5 | \$10.5

MAINS - CHOOSE ONE

CASSOULET
Duck leg confit, white beans, pork sausage, smoked bacon, green beans
Wine pairing: See Ya Later Ranch Meritage - \$12.5 | \$15.50

ARCTIC CHAR
*Warm farro, sweet potatoes, arugula, and kale salad
curried winter squash puree, cranberry yuzu reduction*
Wine pairing: Laughing Stock Blind Trust (red blend) - \$13 | \$16

MUSHROOM STRUDEL 
*Wild and cultivated mushrooms, artichokes, goat feta, pine nuts, parsley,
popped wild rice roasted heritage carrot, walnut oil and sherry wine vinaigrette*
Wine pairing: See Ya Later Ranch Chardonnay - \$10.50 | \$12.50

DESSERT

WARM STICKY TOFFEE PUDDING
Accompanied with vanilla ice cream
Wine pairing: Culmina Decora Riesling - \$11 | \$15

 - gluten friendly

 - vegetarian

We are committed to using the highest quality ingredients, sourced from federally inspected and approved food purveyors. We will do our best to assist with food allergies, however we are unable to guarantee an allergen-free environment. Prices do not include taxes.