

**STRATFORD SPRINGS
STEAK AND SEAFOOD RESTAURANT
DINING ROOM MENU**

APPETIZERS

Stratford Bruschetta

Homemade French Loaf toasted on a pannini iron, topped with marinated artichokes, fresh tomatoes, green onion, olive oil, balsamic vinegar topped with fresh basil and a blend of imported chesses.

\$7.25

Crab Cake

Crusted with Panko bread crumbs and Lobster sauce.

\$8.25

Artichoke Dip

Artichokes, roasted garlic and a blend of creamed imported cheeses with Melba toast.

\$6.95

Baked Brie

Served in Phyllo pastry with fresh blackberries and garnished with sliced green apples and Melba toast.

\$8.95

Shrimp Cocktail (4 Jumbo)

Served with Stratford's cocktail sauce and a Lemon wedge.

\$10.50

Calamari

Dusted with seasoned flour and flash fried. Served on a bed of fresh dill butter.

\$8.25

Stratford's Asparagus

Tender asparagus spears nestled in thin tenderloin strips, char-grilled and crusted with a blend of sugars, served with a Hollandaise and sweet Teriyaki blend.

\$10.99

SOUPS

Soup Du Jour

Bowl \$3.95

Cup \$2.95

French Onion

Bowl \$4.50

Cup \$3.50

SALADS

Stratford Wedge

Fresh wedge of lettuce with crumbled bacon, candied pecans and accented with grape tomatoes and bleu cheese dressing.

\$6.95

Tomato & Cheese Wedges \$6.95

Red and yellow beefsteak tomatoes with fresh mozzarella, fresh basil and light balsamic vinaigrette.

Goat Cheese

Crisp mixed baby greens sprinkled with goat cheese, candied pecans and a light balsamic vinaigrette.

\$5.95

Classic Caesar

Romaine lettuce, toasted parmesan cheese and Ceasar dressing.

\$5.25

Stratford House

Crisp mixed greens accompanied by fresh tomatoes, cucumbers, olives, cheddar jack cheese and croutons.

\$3.50

ENTREES

Naked Fish (all Fresh Catch)

The following dinners are accompanied by homemade rolls, rice and vegetable du jour.

Chilean Sea Bass \$20.95

Salmon \$18.95

Canadian White \$16.95

Tilapia \$17.95

Prepared: Pan Served

Baked Broiled Blackened

Coatings: \$1.00 Each

* Panko crusted bread crumbs

* Toasted Almonds

* Lump Crab

* Parmesan Crusted

Sauces: \$1.00 Each

*Lemon Butter

* Puttanesca (Fresh tomatoes, black olives, capers, anchovies in a garlic lemon butter)

* Frangelica Buerre Blanc

* Citrus Butter

Ocean Favorites

Your Choice \$19.95

The following dinners are accompanied by homemade rolls, rice and garlic spinach.

Naked Shrimp (all Fresh Catch)

Prepared: Fried Coconut Scampi Cajun

Stratford Signature Crab Cakes

Delectable blend of jumbo lump crab, spices, creams, white wine and broiled in garlic butter and topped with our own Stratford Lobster sauce.

Diver Sea Scallops

Prepared sauteed, pan seared, Panko bread crumbs or bacon wrapped in Lemon Buerre Blanc sauce.

Naked Pasta

Accompanied by Stratford House Salad and toasted Garlic Bread.

Cappellini

Fettuccini

Gnocchi

Bowtie

\$12.95

Accompaniments : (choose two)

Additional \$1.00 each

*Broccoli, Olives

*Tomatoes, Bacon

*Mushrooms, Artichokes

*Onions, Peppers, Spinach

Sauces: (choose one)

* Alfredo, Marinara, Oil and Garlic,

* Mafaldo (blend of Alfredo and Marinara)

* Lemon and Butter

*Clam Sauce

Cheese (Pick One)

Feta

Gorgonzola

Parmesan

Goat

Pasta Additions :

Chicken \$3.00

Shrimp \$7.25 (Three Jumbo)

Naked Steaks

Band cut in house and of angus choice quality or higher

Accompanied by Choice of Side Dish and Vegetable Du Jour

Filet 4 oz. / \$19.95 Strip 12oz. / \$19.95 Ribeye 12 oz. / \$19.95
8 oz. / \$23.95 Flat Iron 12 oz. / \$16.95

Prepared : Char-Grilled Cast Iron Pittsburgh Blackened

Steak Additions : \$2.00 Each

- * Bleu Cheese
- * Crab
- * Wild Mushroom

Sauces: \$1.00 Each

- * Horseradish Bean Hollandaise
- * Wild Mushroom Demi-Glaze
- * Peppercorn
- * Port Wine Demi-Classic
- * Sweet Balsamic Reduction

Stratford Signature Features

The following dinners are accompanied by homemade rolls,
choice of side dish and vegetable du jour

Stratford Filet

\$27.95

8 oz. Filet Mignon wrapped in bacon, crusted with caramelized sugars, accented with a touch of whole bean Dijon hollandaise

Surf and Turf

\$45.95

4 oz. Tender Filet Mignon 1 whole stuffed lobster served with drawn butter

Chicken Picatta \$16.95

Tender chicken breast, sauteed in olive oil and flashed with white wine, capers and lemon.

Stratford Pork Chops \$17.95

Basted with tomato bacon glaze to a golden brown.

Chicken Romano \$16.95

Chicken breasts hand-breaded and coated with a parmesan batter, sauteed to a golden brown and accented with a splash of lemon.

Chesapeake Chicken \$16.95

Chicken breast topped with spinach, crabmeat, Swiss cheese and a creamy Hollandaise sauce.

Add to any Entree:

Single Sides

\$2.00

Garlic Red Smashed Potatoes, Baked Potato, Rice Pilaf,
Sauteed Mushrooms and Grilled Vegetables

* 20 % Gratuity will be added to tables of eight or more*

Espresso Coffee Bar

Café Latte	\$3.00	Espresso	\$2.50
Latte Macchiato	\$3.50	Mocha	\$3.25
Cappuccino American	\$3.50	Flavored Lattes	\$3.75

Special Lattes

Snickers \$5.00
 Espresso, steamed milk, chocolate, caramel and hazelnut syrup topped with chopped nuts and shaved chocolate.

Milky Way \$4.50
 Espresso, steamed milk, chocolate and caramel syrup.

Irish Nut \$5.00
 Espresso, steamed milk, Irish cream and hazelnut syrup, Topped with whipped cream and nutmeg.

May we cordially suggest a Cappuccino, Reg. or Decaf. Coffee with:

Amaretto, Bailey's Irish Cream, Chambord, Drambuie, Frangelica, Grand Marnier, Kahlua, Sambuca or Tia Maria.....All Perfect Cappuccino Additions

Dessert Martini's \$6.95

Creme Brulle
 Vanilla vodka, butterscotch liqueur and cream

Apple Crisp
 Apple schnapps and cinnamon schnapps with a splash of cream

Banana Foster
 Rum and banana liqueur, cream and a splash of Amaretto

Turtle
 Vodka and chocolate Godiva with Frangelica

Cloud Nine
 Vodka and Blue Curacao

Chocolate Mint
 Godiva White and white and green Creme de menthe

~~ Please ask your Server for our Special Dessert Selections ~~
 We also offer Vanilla Ice Cream and Raspberry Sherbert

HOUSE WINES - WALNUT CREEK

	Glass	Carafe
Merlot	\$4.00	\$20.00
Cabernet Sauvignon	\$4.00	\$20.00
Chardonnay	\$4.00	\$20.00

WHITE WINE SELECTIONS

Cool & Crisp Whites

Chardonnay

	Glass	Bottle		Glass	Bottle
Beringer, Pinot Grigio	\$5.25	\$20.00	Beringer	\$5.00	\$22.00
Trinity Oaks, Pinot Grigio	\$5.25	\$20.00	Fat Bastard	\$5.00	\$20.00
Santa Margherita, Pino Grigio		\$40.00	Jordan		\$28.00
Chateau St. Michele, Reisling	\$4.50	\$18.00	Sterling	\$6.00	\$22.00
Rosemount, Riesling	\$5.00	\$20.00	Foley	\$5.50	\$22.00
Beringer Zinfandel	\$5.25	\$18.00	Yellow Tail	\$5.50	\$22.00
			Stag's Leap	\$4.50	\$50.00
			Cake Bread		\$60.00

RED WINE SELECTIONS

Pinot Noir

	Glass	Bottle
Wild Horse	\$6.50	\$33.00
King Estates		\$35.00
Rosemont	\$6.00	\$22.00

Cabernet Sauvignon

	Glass	Bottle
Wild Horse	\$6.25	\$30.00
Meridan		\$40.00

Merlot

	Glass	Bottle
Fat Bastard	\$6.50	\$30.00
Meridan	\$5.50	\$23.00
Markham		\$36.00
Cake Bread		\$80.00
Stags Leap		\$60.00
Raymond	\$6.50	\$34.00
Wild Horse	\$6.50	\$33.00
Trincherio	\$6.50	\$33.00

Zinfandel

	Glass	Bottle
Beringer	\$5.00	\$23.00
Rabbit Ridge	\$6.50	\$28.00

BEER SELECTIONS

Domestic

Bud Lite - Regular	\$2.50
Bud Select	\$2.75
Michelob Lite - Ultra	\$2.75
Rolling Rock	\$2.50
Miller Lite	\$2.50
Coors Lite	\$2.50

Imported (All \$3.25)

Amstel Lite
 Samuel Adams
 Beck's - Lite
 Molson Golden
 Guinness
 Heineken
 Bass
 Killians
 Corona

Martini's \$7.95

The Stratord Martini
 Green Apple Martini
 Sky Blue Martini
 Chocolate Martini
 Dirty Martini
 London Lemonade Martini

Specialty Drinks \$7.95

"The Lido"
 South Beach
 Blue Hawaiian
 The Stratford Feeling
 The Stratford Cosmopolitan
 Belize Bullet
 A Nutty Colada