



## APPETIZERS

**Oven Roasted Crab and Artichoke Dip**  
Served with warm bread 16

**Country Fried Calamari**  
Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 13

**Fresh Seasonal Oysters\***  
Bloody Mary cocktail sauce, mignonette, blistered lemon 16 gf

**Grilled Teriyaki Tenderloins\***  
Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 14

**Jumbo Prawn Cocktail**  
Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 16 gf

## HOUSEMADE SOUPS

**New England Clam Chowder**  
Caramelized leeks, bacon 9

**French Onion Soup**  
Caramelized onions, brandy, Swiss, aged parmesan 9

## STARTER SALADS

**Point Reyes Farmstead Blue Cheese**  
Romaine, chopped eggs, slivered almonds 9 veg/gf

**Hearts of Romaine Caesar**  
Caesar dressing, olive oil croutons, Asiago 9

**Broadway Pea Salad**  
Water chestnuts, bacon, creamy pepper dressing 7.5 gf

**Iceberg Lettuce Wedge**  
Bacon, deviled egg, Monterey Jack, choice of dressing 8

**Organic Mixed Greens**  
Point Reyes Farmstead blue cheese-pecan spring rolls, radish, bell peppers, fennel, tomatoes, balsamic reduction 10 veg

- Make any starter salad an entree with one of the following: - - -

**Grilled Jumbo Prawns 8 gf**  
**Citrus-Herb Chicken Breast 5 gf**  
**Herb-Rubbed Fresh Salmon\* 7 gf**

\*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## BRUNCH ENTREES

**Traditional Benedict\***  
The classic with two poached eggs, English muffin, cured pork loin Canadian bacon, housemade hollandaise sauce and bacon breadcrumbs, parmesan herb potatoes 16

**Braised Short Rib Benedict\***  
Poached eggs, caramelized onions, smoked mushrooms, potato cakes, housemade béarnaise sauce, served with grilled asparagus 19

**California Benedict\***  
Poached eggs, Dungeness crab, tomatoes and avocado over grilled baguette, housemade béarnaise sauce, parmesan herb potatoes 20  
-Gluten free bread available upon request for an additional \$1

**The Classic Breakfast\***  
Three eggs any style, parmesan herb potatoes, English muffin and choice of applewood smoked bacon or cured pork loin Canadian bacon 15

**Chilaquiles Rancheros\***  
Pulled pork, fried tortillas, sunny-side up egg, tomato chipotle salsa, black beans, queso fresco, Monterey Jack, avocado salsa 12

"Mucho Grande" Double Order 18

**Blueberry Muffin French Toast**  
Dipped in ginger beer batter, fried, topped with blueberry sauce, powdered sugar, fresh blueberries and whipped cream 15

**Prime Rib Hash\***  
Poached eggs, roasted potatoes, caramelized onions, roasted red peppers, housemade Mornay sauce, arugula salad 19

**Croissant Breakfast Sandwich**  
Cured pork loin Canadian bacon, eggs over-easy, applewood smoked bacon, brie, housemade Mornay sauce, arugula salad, served with French fries 16

**Croque Madame\***  
Poached eggs, cured pork loin Canadian bacon, garlic mustard aioli, housemade Mornay sauce, toasted sourdough, bacon breadcrumbs, arugula salad 18

### - - Brunch Extras - - - - -

**Loaded Brunch Potatoes 6**  
Caramelized onions, smoked mushrooms, applewood smoked bacon, housemade Mornay sauce, bacon breadcrumbs

**Applewood Smoked Bacon 6**  
**Cured Pork Loin Canadian Bacon 7**

## ENTREE SALADS

**Grilled Maple Chicken**  
Organic mixed greens, Point Reyes Farmstead blue cheese-pecan spring rolls, sliced apples and pears, candied pecans, maple vinaigrette 17

**Grilled Smoked Sirloin Salad\***  
Organic mixed greens, red bell pepper, fennel, red radishes, Point Reyes Farmstead blue cheese, spiced pecans, balsamic reduction 19 gf

**Seafood Louie\***  
Grilled salmon, Dungeness crab, poached jumbo prawn, deviled egg, housemade 1000 Island dressing 25 gf

## LUNCH ENTREES

**Beer Battered Fish and Chips**  
Pacific cod fillets, Anchor Steam beer batter, malt vinegar, housemade artichoke caper tartar sauce 17

**Oven-Roasted Chicken Dijon**  
Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish 16

**Steamed Fresh Clams**  
White-wine broth, chili flakes, garlic, fries 16

**Crispy Cod Tacos**  
Avocado salsa, chipotle-lime sour cream, corn tortillas 16

**Grilled Smoked Sirloin\***  
Applewood smoked, grilled beefsteak tomatoes, herb oil, mustard garlic aioli, fries 24 gf

## SANDWICHES

All sandwiches come with choice of housemade potato chips or French fries. Substitute sweet potato or bacon-Asiago fries 2

**Open-Faced Crab Sandwich**  
Artichokes, tomatoes, parmesan, cheddar on toasted sourdough 16

**Turkey Club**  
Fresh avocado, bacon, tomatoes, lettuce, mayo, Dijon mustard on whole wheat 14

**Prime Rib French Dip\***  
Garlic butter, horseradish, housemade jus on French bread 17

**Chophouse Burger\***  
All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of Swiss, brie, blue or cheddar cheese on a brioche bun 15  
Add thick-cut bacon 2 -Gluten free bun available upon request for an additional \$1 -

## -- BRUNCH COCKTAILS

**Stanley & Seafort's Bloody Mary** | Smirnoff vodka, housemade Bloody Mary mix 9.5

**Classic Mimosa** | Fresh orange juice, sparkling wine 9

**Blueberry Crush** | Stoli Blueberi vodka, muddled blueberries, fresh sweet and sour 10

**Pink Lemonade** | Finlandia Grapefruit vodka, Caravella Limoncello, fresh lemon sour 9

**Ultimate Mai Tai** | Mount Gay Black Barrel and Myers's Dark rums, Gran Gala, fresh lime, orange and pineapple juices, orgeat syrup 11

## -- MARTINIS

**Lavender Cosmo** | Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar 10

**Jasmine** | Botanist gin, Campari, Gran Gala, lemon bitters, lemon peel 10

**Supernova** | Ketel One vodka, strawberry puree, sparkling wine float 11

**Martinez** | Nolet's Dry gin, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters 11

**3 Berry Cosmo** | Absolut Berri Açai vodka, Chambord, fresh lime sour, cranberry 10

**Lemon Drop** | Absolut Citron vodka, Caravella Limoncello, fresh lemon sour 10

**Stanley & Seafort's Martini** | Grey Goose vodka or Hendrick's gin, Noilly Prat dry vermouth, choice of Point Reyes Farmstead blue cheese s tuffed olives or lemon twist 13

## -- TIMELESS

**Moscow Mule** | Smirnoff vodka, ginger beer, lime, served in a traditional copper cup 10

**Scratch Margarita** | El Jimador 100% agave tequila, housemade margarita mix, lime 10

**Grand Scratch Margarita** | Herradura Silver 100% agave tequila, Cointreau, Grand Marnier, housemade margarita mix 12

**Manhattan** | Woodford Reserve, Antica Formula vermouth, Bing cherry 13



### Cask Aged Old Fashioned

Old Forester bourbon, barrel-aged in-house for 30 days, Solerno Blood Orange liqueur, cherry bitters 12

## -- MOJITOS

**Classic** | Bacardi Superior rum, mint, lime 9

**Strawberry Habanero** | Captain Morgan's Spiced rum, strawberry puree, habanero syrup 9.5

**Tropical Fruit** | Bacardi Coconut rum, pineapple juice, passion fruit puree 9.5

**Pomegranate & Blood Orange** | Mount Gay Black Barrel rum, Solerno Blood Orange liqueur 10

**Sparkling Raspberry** | Cruzan Raspberry rum, raspberry puree, sparkling wine 9.5

## WINE BY THE GLASS

### -- WHITE

	<b>6oz</b>
Ruffino Prosecco IT	9.75
Roederer Estate Brut Anderson Valley CA	12.5
VillaViva Rosé Côtes de Thau FR	7.5
Ménage à Trois Moscato CA	8.5
Chateau Ste Michelle Dry Riesling Columbia Valley WA	8
Estancia Pinot Grigio CA	9.75
King Estate Pinot Gris Willamette Valley OR	11.5
Villa Maria Sauvignon Blanc Marlborough NZ	9
Charles Krug Sauvignon Blanc Napa Valley CA	10.5
Stanley & Seafort's House White - Avalon Chardonnay CA	8.75
Chateau Ste Michelle Chardonnay Columbia Valley WA	9.5
St Francis Chardonnay Sonoma County CA	11
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5

### -- RED

	<b>6oz</b>
Pike Road Pinot Noir Willamette Valley OR	12
Erath Resplendent Pinot Noir OR	13
WillaKenzie Gisèle Pinot Noir OR	15
14 Hands Merlot WA	8.25
Boomtown Syrah Columbia Valley WA	9.75
Bodegas Salentein Portillo Malbec Mendoza ARG	8.5
Three Rivers Winery River's Red Columbia Valley WA	9
Seven Falls Cellars "Rapids Red" Wahluke Slope WA	9.75
Stag's Leap Wine Cellars "Hands of Time" Red Blend Napa CA	16
Stanley & Seafort's House Red - Avalon Cabernet Sauvignon CA	8.75
J. Lohr Cabernet Sauvignon Seven Oaks Paso Robles CA	10
Chateau Ste Michelle Indian Wells Cabernet Sauvignon WA	12
Intrinsic Cabernet Sauvignon Columbia Valley WA	14

## BEVERAGES

Iced Tea (free refills) 3.95	San Pellegrino 3.95/5.95
Arnold Palmer (free refills) 3.95	Red Bull Energy Drink 3.95
Strawberry-Basil Antioxidant	Original, Sugarfree, Tropical
Refresher Cranberry juice, fresh lemon, agave syrup, soda 4.95	Iced Latte 3.55
Lemonade (free refills) 3.95	Iced Mocha 3.95
Strawberry Lemonade (free refills) 4.25	Custom Blend Organic Coffee 3.25



Stanley & Seafort's is a proud partner with Uli's Famous Sausage and procures seasonal produce from Inaba Farms, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon

*gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.*

*veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.*

*Stanley & Seafort's includes a living wage charge in your bill to offset the cost of Tacoma's minimum wage. This is not a charge for services provided.*

*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.*