



**3 COURSES
FOR \$27**

**Honoring All Those in the
Education Industry**

starters

New England Clam Chowder Caramelized leeks, bacon

Hearts Of Romaine Caesar

Caesar dressing, olive oil croutons, Asiago

Broadway Pea Salad

Water chestnuts, bacon, creamy pepper dressing **gf**

entrees

Rock Salt Roasted Prime Rib* (10oz)

Mashed Yukon potatoes, herb jus, spicy horseradish, seasonal vegetables

Beer Battered Fish & Chips

Pacific cod fillets, locally selected artisan beer batter, malt vinegar, housemade artichoke caper tartar sauce

Oven-Roasted Chicken Dijon

Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon leek relish

dessert

Burnt Cream Fresh seasonal berries, whipped cream

Key Lime Pie

Nellie and Joe's famous Key West lime juice, lemon sorbet

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.

**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.*

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.