



Artfully serving quality meats and sustainable seafood since 1981.

Dinner Menu

Appetizers

- Oven Roasted Crab and Artichoke Dip** Served with warm bread 17
- Oysters on the Half Shell*** Bloody Mary cocktail sauce, mignonette 18 gf
- Country Fried Calamari** Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 15
- Jumbo Prawn Cocktail** Wine poached, spicy chili aioli, Bloody Mary cocktail sauce 18 gf
- Warm Brie With Macadamia Nut Crust** Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg
- Seared Teriyaki Tenderloins*** Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 16
- Shrimp and Grits** New Orleans BBQ sauce, white cheddar grits, bacon, green onions, gremolata 15

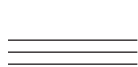
Stanley & Seafort's Tasting Sampler* Oven Roasted Crab & Artichoke Dip, Seared Teriyaki Tenderloins, Shrimp & Grits 35

Housemade Soups

- New England Clam Chowder** Bacon bread crumbs 10
- Lobster Bisque** Butter-poached lobster, crème fraîche, fresh herbs 12
- French Onion Soup** Caramelized onions, brandy, Swiss, aged parmesan 11

Starter Salads

- Point Reyes Farmstead Blue Cheese** Romaine, chopped eggs, slivered almonds 9 gf
- Hearts of Romaine Caesar** Caesar dressing, olive oil croutons, Asiago 9
- Broadway Pea Salad** Water chestnuts, bacon, creamy pepper dressing 8 gf
- Iceberg Lettuce Wedge** Bacon, hard-cooked egg, Monterey Jack, choice of dressing 10



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.

*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.

Full-flavored, classic cuts of meat combined with innovative culinary techniques.

Stanley & Seafort's is attentive to seasonal and regional changes, and will always take the necessary steps to ensure quality and taste.

Simply Grilled Steaks

Finished with Stanley & Seafort's steakhouse butter and served with our chef's market vegetables and choice of mashed Yukon potatoes, parmesan-herb fingerling potatoes or crispy green onion potato cakes

12 oz. New York* 45

10 oz. Filet Mignon* 49

7 oz. Filet Mignon* 42

8 oz. 40-Day Aged American
Wagyu Sirloin* 39

Add a classic to your steak:

Dungeness Crab & Béarnaise 10 gf | New Orleans BBQ Prawns 9

North Atlantic Lobster & Beurre Blanc 12 gf

Signature Preparations

American Wagyu Sirloin* 40-day aged, crispy green onion potato cakes, roasted green & cannellini beans, slivered almonds, 10yr. aged balsamic, mustard aioli, cabernet demi-glace 8 oz. 42

Char-Grilled Filet Mignon* Smoked mushrooms with truffle oil, mashed Yukon potatoes, cabernet demi-glace 7 oz. 45 / 10 oz. 52 gf

Seared Peppercorn Crusted New York Steak* Point Reyes Farmstead blue cheese, peppercorn demi-glace, parmesan-herb fingerling potatoes 12 oz. 48

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, au jus, spicy horseradish, chef's seasonal vegetables
12 oz. 39 / 16 oz. 45

Entrees

Fresh Herb Crusted Rack of Lamb Crispy green onion potato cakes, roasted green & cannellini beans, slivered almonds, 10yr. aged balsamic 42

Braised Short Ribs White cheddar corn grits, oven roasted Brussels sprouts, rainbow carrots & gold beets, braising reduction 35

Grilled Tomahawk Pork Chop Mashed Yukon potatoes, roasted rainbow carrots, cabernet demi-glace, seasonal fruit compote 32

American Wagyu Meatloaf Wellington Puff pastry, smoked Gouda, mashed Yukon potatoes, roasted rainbow carrots, smoked mushrooms, cabernet demi-glace 27

Seafood Louie Salad* Grilled salmon, Dungeness crab, poached jumbo prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 32 gf

Char-Grilled Chophouse Burger* All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged cheddar, thick bacon, brioche bun 19 - *Gluten-free bun available for an additional \$1 -*

Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, wilted spinach and bacon bread crumbs 25

Pasta

Grilled Chicken Tortellini Asiago, garlic confit, sun-dried tomatoes, pesto cream sauce 24

Wild Mushroom Ravioli with Braised Short Rib Fresh spinach, tomato, chili flakes, garlic cream sauce 25

Pan Seared Shellfish Fettuccine Jumbo prawns, clams, scallops, baby spinach, fresh tomatoes, smoked salmon cream sauce 31

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.