



Dinner Features

Stanley & Seafort's is proud to partner with seafood companies committed to responsible, sustainable harvesting practices to ensure the longevity of our resources for great tasting seafood now and for generations to come. Our goal is to serve outstanding food responsibly.

Mixed Berry Salad

Organic mixed greens, shaved fennel, fresh blackberries, strawberries, blueberries, raspberry vinaigrette, Laura Chenel chevré cheese, candied pecans. 9.00

Rosé Martini

Hangar One Rosé vodka, elderflower liqueur, Cointreau, ruby red grapefruit juice. 12.00

Angry Orchard Rosé Cider

Made from rare, red flesh apples from France, creating a beautiful pink rose hue, with a crisp and refreshingly rich apple taste. 6.00

Pan Seared Mahi

Pesto crust, heirloom tomato and gulf shrimp risotto, balsamic reduction, micro greens. 27.00

Grilled Columbia River Steelhead

Apricot -ginger glaze, fresh charred corn and summer vegetable meadley, blistered heirloom tomatoes, curried pistachio crumble, green onion. gf 27.00

Grilled Alaskan Halibut

Potato cakes, sweet corn bisque, wilted spinach with bacon bread crumbs, grilled corn salsa, cilantro oil, Dungeness crab. 37.00

Pan Seared Parmesan Asiago Crusted Scallops

Fava bean succotash, bacon, roasted baby heirloom potatoes, fava bean puree, beurre blanc, rainbow micro greens. 33.00

Flash Seared Ahi

Blackened seasonings, pineapple salsa, coconut rice, sweet chili sauce, toasted coconut. 30.00

Grilled King Salmon

Roasted rainbow cauliflower, blackberry gastrique, watermelon "pico de gallo", micro flowers. gf 35.00

Baked Lobster Tails Dinner

Roasted herb parmesan fingerling potatoes, seasonal vegetables, blistered lemon, beurre blanc. 49.00

Seasonal Mixed Berry Cobbler

Vanilla bean ice cream, fresh berries, lemon zest. 9.00

Willakenzie Estate Rose, Willamette Valley OR 2017

A delicious dry rose with beautiful notes on strawberry, citrus blossom, white peach and watermelon. Finishes on the palate clean and crisp. 11

Executive Chef: Anthony Radelich

**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.*

