



SELANNE STEAK TAVERN TO-GO MENU

Available from 5 to 8 p.m.

Starters

Preparation time minimum 20 minutes

Caesar Salad

Baby gem lettuce, ciabatta, crispy prosciutto, lemon onion, shaved yolk

Scarlet Beet "Ravioli"

Pastaless ravioli, artisanal goat cheese stuffing, hazelnut vinaigrette

Wedge Salad

Baby iceberg, baby tomato, bacon bits, chives, Point Reyes Blue Cheese dressing

Spot Prawns

Jean Marc citronette, chili oil

Pacific Diver Scallops

Cauliflower, pickled shimeji mushroom

Wagyu Beef

Preparation time minimum 30 minutes

8 oz. Flat Iron (Darling Downs, Aus.)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. Skirt Steak (Darling Downs, Aus.)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

Steaks and Entrées

Preparation time minimum 30 minutes

8 oz. Filet Mignon (Cedar River Farms)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. Filet Mignon (Cedar River Farms)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

14 oz. Ribeye (Cedar River Farms)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. New York Strip (Cedar River Farms)

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

Nordic Blu Salmon

Israeli cous cous, herb crema, chili crunch

Halibut

English pea coulis, lobster risotto, brandy nage

Mary's Chicken

Leek puree, walnut crusted broccoli, cognac jus

Fan Favorites

8 oz. "Flash" Burger

House ground wagyu blend, baconaise, white Tillamook cheddar, tomato, arugula, angry onions, pretzel bun

Sides

Preparation time minimum 15 minutes

Sweet Corn

Smoked paprika, summer basil

Wild Mushrooms

Winter forage blend, madeira glaze

Yukon Gold Mashed

Phoenician olive oil, chives

Salt Baked Potato

Bacon, chives, sour cream, butter

Risotto

Seasonal truffle, mascarpone, parmesan

Selanne's Mac and Cheese

Signature mornay sauce, brioche crumbs

Maui Onion

Confit, minus 8 vinegar, rosemary

Charred Pencil Asparagus

Sauce gribiche

Young Carrots

Summer forage mix, madeira wine