



## SELANNE STEAK TAVERN TO-GO MENU

*Available from 2 to 8 p.m.*

### Starters

*Preparation time minimum 20 minutes*

Caesar Salad	10
Gem lettuce, brioche crouton, crispy prosciutto, boquerones, house Caesar	
Scarlet Beet "Ravioli"	12
Pastaless ravioli, artisanal goat cheese stuffing, hazelnut vinaigrette	
Wedge Salad	14
Baby iceberg, baby tomato, bacon bits, chives, Point Reyes Blue Cheese dressing	
Spot Prawns	18
Jean Marc citronette, chili oil	
Pacific Diver Scallops	22
Cauliflower, pickled shimeji mushroom	

### Wagyu Beef

*Preparation time minimum 30 minutes*

8 oz. Flat Iron (Darling Downs, Aus.)	44
Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce	
12 oz. Skirt Steak (Darling Downs, Aus.)	62
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)	54
Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce	
12 oz. Filet Mignon (Cedar River Farms)	68
Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce	
14 oz. Ribeye (Cedar River Farms)	64
Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce	
12 oz. New York Strip (Cedar River Farms)	56
Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce	
Nordic Blu Salmon	38
Lump blue crab salad, marcona almond romesco	
Mary's Chicken	32
Leek puree, walnut crusted broccoli, cognac jus	

*~ All items subject to availability ~*

## Fan Favorites

8 oz. "Flash" Burger 18  
House ground wagyu blend, baconaise, white Tillamook cheddar, tomato, arugula, angry onions, pretzel bun

## Sides

*Preparation time minimum 15 minutes; seasonal subject to change*

Romanesco 12  
Truffle pistachio gremolata, cauliflower foam  
Wild Mushrooms 16  
Winter forage blend, madeira glaze  
Yukon Gold Mashed 10  
Phoenician olive oil, chives  
Salt Baked Potato 10  
Bacon, chives, sour cream, butter  
Risotto 12  
Seasonal truffle, mascarpone, parmesan  
Selanne's Mac and Cheese 14  
Signature mornay sauce, brioche crumbs  
French Green Beans 12  
Togarashi spice, black sesame, madeira shallots  
Spinach 12  
Garlic cream, parmesan, panko  
Rainbow Carrots 12  
Piquant honey, shaved Manchego, 15yr aged balsamic