



## SELANNE STEAK TAVERN TO-GO MENU

*Available from 2 to 8 p.m.*

### Starters

*Preparation time minimum 20 minutes*

#### Caesar Salad

Gem lettuce, brioche crouton, crispy prosciutto, boquerones, house Caesar

#### 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

Lump blue crab salad, marcona almond romesco

#### Mary's Chicken

Leek puree, walnut crusted broccoli, cognac jus

*~ All items subject to availability ~*

## **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; seasonal subject to change*

Romanesco

Truffle pistachio gremolata, cauliflower foam

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

French Green Beans

Togarashi spice, black sesame, madeira shallots

Spinach

Garlic cream, parmesan, panko

Rainbow Carrots

Piquant honey, shaved Manchego, 15yr aged balsamic