



## **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, golden beet vinaigrette

#### **Wedge Salad**

Baby iceberg, baby tomato, bacon bits, chives, Point Reyes blue cheese dressing

#### **Patagonian Pink Prawns**

Jean Marc citronette, chili oil

#### **Pacific Diver Scallops**

Cauliflower, pickled shimeji mushroom

### **Wagyu Beef**

*Preparation time minimum 30 minutes*

#### **8 oz. Flat Iron (Carrara Farms, Aus.)**

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

#### **12 oz. Skirt Steak (Westholme, 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

### **Ora King Salmon**

Charred leek relish, beluga lentils, carrot coulis

### **Chilean Seabass**

Potato fondant, leek hears, beurre blanc

### **Half Mary's Chicken**

Yellow polenta, marinated olive, sauce chasseur

## **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 items subject to change*

### **Broccoli Gratin**

Tillamook cheddar bechamel, bacon, panko

### **Green Beans “Almondine”**

Sundried tomato, sliced almond, lemon pepper

### **Rainbow Carrots**

Harissa, maple syrup, pistachio crumb

### **Creamed Spinach**

Garlic cream, panko parmesan crumb

### **Wild Mushrooms**

Winter forage blend, madeira wine

### **Yukon Gold Mashed Potatoes**

Phoenician olive oil, chives

### **Salt Baked Potato**

Bacon, chives, sour cream, butter

### **Parmesan Truffle Risotto**

Arborio, porcini powder, black truffle

### **Selanne's Mac and Cheese**

Signature mornay sauce, brioche crumbs