

Selah *at home*

We have daily specials
 Call in your order: 330 755 2759
 Pick up: 130 S Bridge St, Struthers, OH

Lunch Salade

- Le Marche – artichoke hearts, bacon, feta, tomato, olives, and hard-boiled \$6 ¾
 on field greens with Selah’s own balsamic dressing
- The Islander – plump tiger shrimp, artichoke hearts, feta, tomato, baby spinach \$ 7
 with a lemon citrus splash
- The Soho – slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon \$ 6 ¾
 on delicate field greens, with Selah’s balsamic dressing
- Pesto Pasta Poulet – slow-roasted chicken, roasted red peppers, tomato, feta, olives .. \$ 6 ¾
 on penne pasta with our homemade basil pesto sauce

Soups from Scratch \$ 3 ¾

Traditional-Style Sandwiches

- The Lexington – Mozzarella, tomato, homemade pesto, field greens \$ 5
- The South Street Club – roasted turkey, baked ham, bacon, mozzarella, \$ 6 ½
 tomato and field greens. Served hot or cold
- The Hudson – Roasted turkey, mozzarella, tomato, and field greens \$ 5 ¼
 on delicate field greens, with Selah’s balsamic dressing
- Chipotle Chicken on Ciabatta – breaded chicken, lettuce, tomato, chipotle sauce \$ 6 ¾

Urban-Style Flats

- The Tuscan – Artichoke hearts, bacon, feta, tomato, olives, baby spinach \$ 5 ¼
- The Rustic – Mozzarella, baby spinach, tomato, herb-infused olive oil \$ 5 ¼
- The Bohemian – Feta, sun-dried Roma tomatoes, spinach, herb-infused olive oil \$ 5 ¼
- The Fifth Avenue – Feta, tomato, fresh pesto \$ 5 ¼
- The Americana – Oven-roasted chicken, bacon, mozzarella, spinach, tomato \$ 5 ¾

Kitchen Melts

- Turkey Melt – Hot roasted turkey, melted mozzarella, tomato, field greens \$ 5 ½
- Ham Melt – Hot baked ham, melted mozzarella, tomato, field greens \$ 5 ½
- Chicken Melt – oven-roasted chicken, mozzarella, roasted red peppers, field greens .. \$ 5 ¾
- Roasted Red Pepper Melt – Fire-roasted red peppers, melted mozzarella, olives, \$ 5 ¼
 on delicate field greens, with Selah’s balsamic dressing

Staff Originals

- Feta and Tomato Burger – Our own burger recipe, cooked to order, on Ciabata \$ 6 ½
- Bacon and Mozzarella Burger – Our own burger recipe, cooked to order, on Ciabata .. \$ 6 ½
- Portobello Burger – Our burger with sauteed Portobello mushrooms on Ciabata \$ 6 ½
- Tuna Melt – Tuna, cheese, tomato, roasted red peppers, olives, field greens \$ 6
- Portobello Wrap – Sauteed Portobello, roasted red peppers, mozzarella, spinach \$ 6
 We think this person wants to eat healthy, but secretly loves cheese
- Monte Cristo – Roasted turkey, baked ham, fresh-baked bread, dipped and pan-grilled \$ 6 ¾
 Definitely from the South, definitely a reward for the hard-worker
- Tilapia Sandwich – Pan-seared Tilapia fillet, roasted red peppers, baby spinach \$ 6 ¾
 with Provincial lime sauce.
- Pasta de Provence – Squash, zucchini, tomatoes, roasted red peppers, mushrooms \$ 7 ½
 tossed with penne pasta, garlic, and olive oil. Add chicken \$ 2
- Pasta Asiago Alfredo with Spinach – Penne with homemade Alfredo, aged Asiago, \$ 7 ½
 Add chicken \$ 2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dinner Appetizers

Spinach and Artichoke Dip – with Mesa corn chips.....	\$ 4 ¾
Roasted Red Pepper Hummus – with unleavened flat bread points	\$ 5
Stuffed Grape Leaves with feta	\$ 4 ¾
Blue Hill Mussels – from Maine, sauteed in white wine and garlic.....	\$ 8 ½
Marinated Shrimp and Avocado – with a tomato-citrus drizzle	\$ 6 ½
Southwest Chicken Dip – shredded chicken with homemade Southwest cream sauce...	\$ 6 ¾
Crab and Shrimp Cakes – with chipotle cream sauce	\$ 7 ¼
Fried Greens – sauteed with fresh garlic and olive oil	\$ 5 ¼

Soups from Scratch	\$ 3 ¾
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Burgers, Sandwiches, Salads

All burgers are handmade and skillet-cooked to order. Includes sweet potato fries

Build-your-own burger – includes lettuce and tomato, plus two toppings of your choice	\$ 8 ½
Choose mushrooms, onions, mozzarella, feta, or bacon. For avocado (add \$2)	
Chipotle Chicken on Ciabatta – Breaded chicken breast, lettuce, tomato, chipotle sauce	\$ 8 ½
Portobello on Ciabatta – A sauteed Portobello mushroom cap, with balsamic, L&T	\$ 6 ½
Selah House Salad – field greens, tomato, olives, feta, Selah house balsamic dressing...	gratis
Fu Fu Salad – upgrade a Selah salad with feta, granny smith apples, walnuts.....	\$ 2 extra
raspberry vinaigrette	
The Islander – plump tiger shrimp, artichoke hearts, feta, tomato, spinach	\$ 8 ¾
with Selah's creamy dill dressing	
The Soho – slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon	\$ 8 ½
on delicate field greens, with Selah's balsamic dressing	

Grand Pastas

Palumbo's Classic Pasta and Meatballs – red sauce and meatballs, made from scratch	\$ 9
Shrimp Florentine Linguine – San Marzano tomatoes, garlic, wine, asiago	\$ 11
Pasta de Provence – Fresh vegetables, wine, garlic, asiago	\$ 9 ½
add chicken	\$ 2 ½
Homemade Ricotta Gnocchi – fresh gnocchi, cream, butter, asiago, and spinach	\$ 11
Penne with Chicken and Sundried tomatoes – sliced chicken breast, wine, cream	\$ 11
Penne a la Vodka sauce – garlic, basil, tomato, cream, vodka	\$ 9 ½
add chicken	\$ 2 ½
Pasta with Artichoke and Crumbled Bacon – garlic, wine, asiago afredo sauce	\$ 10
Penne with Pesto and Portabella – fresh basil pesto, butter, and wine	\$ 10

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Entrees

Selah Chicken – Our house original. Fillet of chicken, lightly breaded and finished with	\$ 12 ½
a flavorful cream sauce. Something to say about great food made simple	
Coq au Vin – Chicken with Portobello mushrooms, roasted red peppers	\$ 13 ½
finished with a red wine reduction. Our bistro-interpretation of a French classic	
Pecan Chicken – lightly breaded chicken, adorned w/ carmelized-sugar-pecan sauce	\$ 13 ½
Tuscan Chicken – breaded chicken with sundried tomatoes, artichoke, in a wine sauce.....	\$ 13 ¾
Midtown Bistro Chicken – chicken breast with feta, Portobello, spinach with port win.....	\$ 13 ½
Chicken Francaise – pounded and floured chicken, sauteed in a fresh lemon wine	\$ 13 ½
This dish always makes you happy	
Encrusted Fillet of Pork Loin – with apple-bacon-pecan-chutney. A generous portion of ...	\$ 14 ¾
tenderloin slow-seared and finished with homemade chutney.	
Tilapia Francaise – A light and flakey Tilapia fillet sauteed in a fresh lemon wine sauce.....	\$ 12 ¾
Tilapia Florentine – A Tilipia fillet skillet-cooked with fresh tomato, spinach, and Asiago.....	\$ 13
Tilapia and Tiger Shrimp – Light and flakey fillet, with sauteed shrimp and he.....	\$ 13 ¾
Citrus Pan-Roasted Salmon – wild Alaskan Sockeye, seared with a citrus-garlic	\$ 15
marinade.	
Bourbon Beef Tips – Chunks of butcher-cut beef, seared on high heat, deglazed wit.....	\$ 6 ¾
Kentucky bourbon sauce.	
Steak de Boucherie – This is our 'Butcherman's Steak', hand-cut and aged, seared	\$ 17 ¼
then smothered in carmelized onions.	
Steak de Chateau – Hand-cut steak, seared, finished with grilled Portobello and Burgundy	\$ 17 ¾
The Devonshire – a seared steak, Portobello, onions, spinach deglazed with fresh cream...	\$ 17 ¾

Kitchen Hours

Tuesday-Thursday 11am – around 9pm
Friday-Saturday 11am – around 10pm
Closed Sunday and Monday
We may close our kitchen early if our guests are done eating

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A more complete menu is available online selahrestaurant.com