



Salade

Selah House Salad – Mixed greens, tomatoes, black olives, feta, balsamic dressing	4.00
The Soho – slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon on field greens, with Selah’s homemade balsamic dressing	18.00

All entrees include home-made bread, butter, olive tapenade

Grand Pastas

Palumbo’s Classic Pasta and Meatballs – homemade red sauce and meatballs	18.75
<i>pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel</i>	
Mediterranean Pasta – mild olives, tomato, basil, finished with feta cheese	17.50
<i>pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay</i>	

Hand-worked Pastas

Three-cheese Tortellini – with fennel sausage. Comfort food.	20.00
<i>pairs with Riesling, Chardonnay, Pinot Noir</i>	
Homemade Ricotta Gnocchi – hand rolled, fresh cream, butter, asiago, spinach	20.00
<i>pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay</i>	
The Gnocchi Pair – one side ricotta gnocchi, the other side meatballs and sauce you get to blend the sauces to create one spectacular taste of your own	23.00
<i>pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel</i>	

Chicken Entrees

Coq au Vin – Breaded chicken with Portobello mushrooms, roasted red peppers, finished with a red wine reduction. Our interpretation of a French classic	22.00
<i>pairs with Chardonnay, Pinot Noir</i>	
Pecan Chicken – lightly-breaded chicken breast, richly adorned with caramelized sugar, pecan sauce.	22.50
<i>pairs with Riesling, Sauvignon Blanc, Pinot Grigio</i>	
Chicken Francaise – chicken breast, flour-dusted and sautéed with fresh lemon	22.00
<i>pairs with Sauvignon Blanc, Pinot Grigio</i>	

Appetizers

Spinach and Artichoke Dip	10	Fried Green Tomatoes (seasonal)	11
Blue Hill Mussels for two	19	Warm olives with bread	10
Crab and Shrimp Cakes	16	Fried smoked mozzarella	12
Aged meat and cheese board	12	Whipped Feta with Hot Honey	10
Selah House Salad	4	Soup	cup 3.95 bowl 4.95

All entrees include home-made bread, butter, olive tapenade

Seafood

Citrus Pan-Roasted Salmon – wild Alaskan sockeye, citrus-garlic marinade	29.00
<i>pairs with Riesling, Pinot Grigio, Chardonnay</i>	
Fried Haddock and Greens – Light and flakey fillet with sauteed greens	23.00
<i>pairs with Sauvignon Blanc, Pinot Grigio, Riesling</i>	
Pan Roasted Salmon – Skillet-seared wild Alaskan Sockeye, Bechamel sauce	29.00
<i>pairs with Riesling, Pinot Grigio, Chardonnay</i>	
Loaded Seafood Linguine – Shrimp, mussels, wine and garlic sauce	22.50
<i>pairs with Riesling, Pinot Grigio, Chardonnay</i>	

Steaks

Steak de Boucherie – This is our “Butcherman’s Steak”. A Flat-Iron steak, hand-cut, seared on a cast-iron skillet, with sautéed onions.	31.00
<i>pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel</i>	
Buttered Steak and Shrimp – A Flat-iron steak, seared on a cast-iron skillet cooked with butter, then sautéed with shrimp, then butter again	35.00
<i>pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel</i>	
Double up the Shrimp	37.00

Sides

with any entrée except pasta dishes

- Stock pot wild rice
- Garlic mashed potatoes
- Double red potatoes
- Sweet potato fries
- Vegetable of the day

We encourage payment by cash or by debit card. Those miles, cashback, and points cost real money and we are charged for your perks. If you choose to pay by credit card, credit card surcharges will be passed back to you at 3.5%.

Service note: large parties of eight or more will have 20% gratuity added. Vault seating will have 20% added.

Products containing tree nuts, peanuts, milk, egg, soy, shellfish, and wheat are stored in our kitchen and may have come into contact with other food items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming steaks that are specified rare or medium rare.