

Seafood

St Croix Platter – Fried haddock, fried clams, fried shrimp

21.75

pairs with Riesling, Pinot Grigio, Chardonnay

Citrus Pan-Roasted Salmon – wild Alaskan sockeye, citrus-garlic marinade

22.75

pairs with Riesling, Pinot Grigio, Chardonnay

Fried Haddock and Greens – Light and flakey fillet with sauteed greens

16.99

pairs with Sauvignon Blanc, Pinot Grigio, Riesling

Pan Roasted Salmon – Skillet-seared wild Alaskan Sockeye, Bechamel sauce

22.75

pairs with Riesling, Pinot Grigio, Chardonnay

Loaded Seafood Linguine – Shrimp, mussels, wine and garlic sauce

19.75

pairs with Riesling, Pinot Grigio, Chardonnay

Steaks

Bourbon Beef Tips – chunks of butcher-cut beef, seared on high heat, flamingly-deglazed with Kentucky straight bourbon.

23.75

pairs with Pinot Noir, Merlot, Cabernet, Zinfandel

Steak de Boucherie – This is our “Butcherman’s Steak”. A Flat-Iron steak, hand-cut, seared on a cast-iron skillet, with sautéed onions.

23.75

pairs with Cabernet, Chianti, Zinfandel

Buttered Steak and Shrimp – A Flat-iron steak, seared on a cast-iron skillet cooked with butter, then sautéed with shrimp, then butter again

25.75

pairs with Cabernet, Chianti, or Zinfandel

Double up the Shrimp

28.50

Sides

with any entrée except pasta dishes

- Stock pot wild rice

Double red potatoes

Vegetable of the day
- Garlic mashed potatoes

Sweet potato fries

Selah

Grand Pastas	
Shrimp Florentine Linguine – San Marzano tomatoes, garlic, asiago, spinach	15.75
<i>pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir</i>	
Palumbo’s Classic Pasta and Meatballs – homemade red sauce and meatballs	14.75
<i>pairs with Chianti, Cabernet Sauvignon</i>	
Pasta Elizabeth – linguine, seared chicken, mushrooms, capers	16.99
<i>pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir</i>	
Mediterranean Pasta – mild olives, tomato, basil, finished with feta cheese	13.25
<i>pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay</i>	

Hand-worked Pastas	
Three-cheese Tortellini – with fennel sausage. Comfort food.	15.75
<i>pairs with Riesling, Chardonnay, Pinot Noir</i>	
Sweet Sausage Ravioli – sauteed garden peppers, garlic, olive oil. Romano cheese	14.75
<i>pairs with Sauvignon Blanc, Pinot Grigio</i>	
Smoked Chicken Ravioli – brown butter thyme sauce, lemon, Romano cheese	14.75
<i>pairs with Riesling, Chardonnay, Pinot Noir</i>	
Homemade Ricotta Gnocchi – hand rolled, fresh cream, butter, asiago, spinach	15.75
<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	17.75
<i>pairs with Chianti, Cabernet, Zinfandel</i>	

We encourage payment by cash or debit. If you choose to pay by credit card, credit card fees will be passed on to you at 3.5%.

Service note: large parties of eight or more will have 18% 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.

Appetizers			
Spinach and Artichoke Dip	7.50	Fried Green Tomatoes (seasonal)	7.50
Blue Hill Mussels for two	14	Warm olives with bread	7.50
Crab and Shrimp Cakes	10.75	Fried smoked mozzarella	6.75
Aged meat and cheese board	9	Warm roasted peppers	7.50
		Soup	cup 3.95 bowl 4.95

Salade	
<i>Goes well with Sauvignon Blanc, Pinot Grigio, Riesling</i>	
Fu Fu Salad – upgrade a Selah salad w/ feta, dried cranberries, almonds, raspberry vinaigrette	3.75
The Soho – slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon on field greens, with Selah’s homemade balsamic dressing	12.75

Chicken Entrees	
Selah Chicken – Our house original. Fillet of chicken, lightly breaded and finished with a cream sauce.	16.75
<i>pairs with Sauvignon Blanc, Pinot Grigio, Riesling</i>	
Coq au Vin – Breaded chicken with Portobello mushrooms, roasted red peppers, finished with a red wine reduction. Our interpretation of a French classic	17.25
<i>pairs with Chardonnay, Pinot Noir</i>	
Pecan Chicken – lightly-breaded chicken breast, richly adorned with caramelized sugar, pecan sauce.	16.99
<i>pairs with Riesling, Sauvignon Blanc, Pinot Grigio</i>	
Tuscan Chicken – flour-dusted chicken with sundried tomatoes, artichokes, wine	17.25
<i>pairs with Sauvignon Blanc, Pinot Grigio, Riesling</i>	
Chicken Francaise – chicken breast, flour-dusted and sautéed with fresh lemon	16.75
<i>pairs with Sauvignon Blanc, Pinot Grigio</i>	