

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

Seafood

- St Croix Platter** – fried haddock, fried clams, fried shrimp 27.00
pairs with Riesling, Pinot Grigio, Chardonnay
- Citrus Pan-Roasted Salmon** – wild Alaskan sockeye, citrus-garlic marinade 29.00
pairs with Riesling, Pinot Grigio, Chardonnay
- Fried Haddock and Greens** – Light and flakey fillet with sauteed greens 23.00
pairs with Sauvignon Blanc, Pinot Grigio, Riesling
- Pan Roasted Salmon** – Skillet-seared wild Alaskan Sockeye, Bechamel sauce 29.00
pairs with Riesling, Pinot Grigio, Chardonnay
- Loaded Seafood Linguine** – Shrimp, mussels, wine and garlic sauce 22.50
pairs with Riesling, Pinot Grigio, Chardonnay

Steaks

- Bourbon Beef Tips** – chunks of butcher-cut beef, seared on high heat, 31.00
flamingly-deglazed with Kentucky straight bourbon.
pairs with Pinot Noir, Merlot, Cabernet, Zinfandel
- Steak de Boucherie** – This is our “Butcherman’s Steak”. A Flat-Iron steak, 31.00
hand-cut, seared on a cast-iron skillet, with sautéed onions.
pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel
- Buttered Steak and Shrimp** – A Flat-iron steak, seared on a cast-iron skillet 35.00
cooked with butter, then sautéed with shrimp, then butter again
pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel
- 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



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Grand Pastas

Shrimp Florentine Linguine – San Marzano tomatoes, garlic, asiago, spinach 22.00

pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir

Palumbo's Classic Pasta and Meatballs – homemade red sauce and meatballs 18.75

pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel

Pasta Elizabeth – linguine, seared chicken, mushrooms, capers 22.00

pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir

Mediterranean Pasta – mild olives, tomato, basil, finished with feta cheese 17.50

pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay

Hand-worked Pastas

Cavatelli Del Sol – sauteed Portobello mushrooms, chicken, jumbo shrimp, creamy alfredo blush sauce (light cream with San Marzano tomatoes) 26.25

pairs with Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir

Three-cheese Tortellini – with fennel sausage. Comfort food. 20.00

pairs with Riesling, Chardonnay, Pinot Noir

Sweet Sausage Ravioli – sauteed garden peppers, garlic, olive oil. Romano cheese 20.00

pairs with Sauvignon Blanc, Pinot Grigio

Homemade Ricotta Gnocchi – hand rolled, fresh cream, butter, asiago, spinach 20.00

pairs with Sauvignon Blanc, Pinot Grigio, Chardonnay

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

pairs with Chianti, Red Blend, Cabernet Sauvignon, Zinfandel

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

Soup cup 3.95 bowl 4.95

Salade

pairs with Sauvignon Blanc, Pinot Grigio, Riesling

Selah House Salad – Mixed greens, tomatoes, black olives, feta, balsamic dressing 4.00

Fu Fu Salad – a Selah salad w/ feta, dried cranberries, almonds, raspberry vinaigrette 5.00

The Soho – slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon on field greens, with Selah's homemade balsamic dressing 18.00

Chicken Entrees

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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
pairs with Chardonnay, Pinot Noir

Pecan Chicken – lightly-breaded chicken breast, richly adorned with caramelized sugar, pecan sauce. 22.50
pairs with Riesling, Sauvignon Blanc, Pinot Grigio

Tuscan Chicken – flour-dusted chicken with sundried tomatoes, artichokes, wine 22.00
pairs with Sauvignon Blanc, Pinot Grigio, Riesling

Chicken Francaise – chicken breast, flour-dusted and sautéed with fresh lemon 22.00
pairs with Sauvignon Blanc, Pinot Grigio

Sorrentine Chicken – sauteed chicken and shrimp, capers, lemon, olive oil, feta. 24.00
pairs with Sauvignon Blanc, Pinot Grigio

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.