Grand Dinner Menu

Appetizers		R	7 7 m
Spinach and Artichoke Dip	10	10-02-00	-
Blue Hill Mussels for two	19	A STOCK NOW YOUR TO	
Crab and Shrimp Cakes	16		191
Aged meat and cheese board	12		
Fried Green Tomatoes (seasonal)	11		
Warm olives with bread	10		E ALVANO SE
Fried smoked mozzarella	12		11 (11 E
Whipped Feta with Hot Honey	10		1
Pasta			
Three-cheese Tortellini	20	Seafood and Steaks	
with crumbled fennel sausage. Comfort food.		Citrus Pan-Roasted Salmon	29
		wild Alaskan sockeye, citrus-garlic marinade	
Homemade Ricotta Gnocchi	20		
hand rolled, fresh cream, butter, asiago, spinach		Fried Haddock and Greens light and flakey fillet with sauteed greens	23
The Gnocchi Pair	23	G	
one side ricotta gnocchi, the other side meatballs and sauce.		Steak de Boucherie*	31
Blend the sauces to create one spectacular taste of ye	our own	A Flat-Iron steak, seared on a cast-iron skillet, with	sautéed onions.
		*Steaks tonight are only prepared to medium doneness	
Palumbo's Classic Pasta & Meatballs	18.75		
homemade red sauce and meatballs		Buttered Steak* and Shrimp	35
Mediterranean Pasta mild olives, tomato, basil, finished with feta cheese	17.50	a Flat-iron steak, seared on a cast-iron skillet cooked then sautéed with shrimp, then butter again. *Steaks tonight are only prepared to medium doneness.	l with butter,
		Double up the Shrimp	37
Chicken			
		Salad	
Pecan Chicken	22.50	Fu Fu Salad upgrade	5
lightly-breaded chicken breast, richly adorned with		upgrade a Selah salad w/ feta, dried cranberries, almonds,	
caramelized sugar, pecan sauce.		raspberry vinaigrette	·
Chicken Française	22	The Soho Salad	18

All dinners include homemade bread, Selah butter, and house salad.

chicken breast, flour-dusted and sautéed with fresh lemon

We encourage payment by cash or debit, your free miles, cashback, and points cost real money. If you choose to pay by credit card, credit card surcharges will be passed on to you at 3.5%.

A 20% gratuity may be added to your order for large groups There is a \$10 charge for bringing in outside cakes. $\label{eq:sigma} S~i~d~e~s$ with any entrée except pasta dishes and salads

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

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

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