



SELANNE STEAK TAVERN TO-GO MENU

Available from 2 to 8 p.m.

Starters

Preparation time minimum 20 minutes

Caesar Salad 10

Gem lettuce, brioche crouton, crispy prosciutto, boquerones, house Caesar

Scarlet Beet "Ravioli" 12

Pastaless ravioli, artisanal goat cheese stuffing, hazelnut vinaigrette

Wedge Salad 14

Baby iceberg, baby tomato, bacon bits, chives, Point Reyes Blue Cheese dressing

Spot Prawns 18

Jean Marc citronette, chili oil

Pacific Diver Scallops 22

Cauliflower, pickled shimeji mushroom

Wagyu Beef

Preparation time minimum 30 minutes

8 oz. Flat Iron (Darling Downs, Aus.) 44

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. Skirt Steak (Darling Downs, Aus.) 62

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

Steaks and Entrées

Preparation time minimum 30 minutes

8 oz. Filet Mignon (Cedar River Farms) 48

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. Filet Mignon (Cedar River Farms) 62

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

14 oz. Ribeye (Cedar River Farms) 54

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

12 oz. New York Strip (Cedar River Farms) 48

Hand cut, smoked trumpet mushroom and cipollini garnish, truffle marrow butter, bordelaise sauce

Nordic Blu Salmon 36

Lump blue crab salad, marcona almond romesco

Mary's Chicken 26

Root vegetable mélange, truffle jus poulet

~ All items subject to availability ~

Fan Favorites

8 oz. "Flash" Burger 18

House ground wagyu blend, baconaise, white Tillamook cheddar, tomato, arugula, angry onions, pretzel bun

Sides

Preparation time minimum 15 minutes; seasonal subject to change

Acorn Squash 12

Puffed quinoa, cranberry, manchego

Rainbow Chard 10

Shallot, Chablis, pickled stem

Young Carrots 10

Lavender honey, Laura Chenel goat cheese

Romanesco 12

Truffle pistachio gremolata, cauliflower foam

Wild Mushrooms 14

Winter forage blend, madeira glaze

Yukon Gold Mashed 10

Phoenician olive oil, chives

Salt Baked Potato 10

Bacon, chives, sour cream, butter

Risotto 12

Seasonal truffle, mascarpone, parmesan

Selanne's Mac and Cheese 14

Signature mornay sauce, brioche crumbs



LIBATIONS TO-GO MENU

Lift your spirits with our craft cocktails to-go in a mason jar or craft brews in a limited-edition growler.

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CRAFT COCKTAILS

Available in 16-ounce mason jar (four cocktails) for \$40 or 30-ounce (eight cocktails) for \$80

The Hat Trick

PAU Maui Vodka, grapefruit, agave, St. Germaine

The Hot Friend

Casamigos Blanco Tequila, Ancho Reyes, agave, lime, salted rim

Hibiscus Cosmo

Tito's Vodka, lime, agave, Combier, hibiscus syrup & flower

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SPECIAL RESERVE BARREL AGED COCKTAILS

Available in 8-ounce (four pours) mason jars for \$40

Selanne Reserve Maple Bourbon | Selanne Reserve Manhattan

Selanne Reserve Old Fashioned | Selanne Reserve Sazerac

Selanne Reserve Negroni | Selanne Reserve Tequila

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CRAFT BEERS ON TAP

Available in a Limited Edition Teemu Selanne Gourmet Shoppe growler for \$60; no refills

Alesmith .394 Pale Ale | Bud Light | Weihenstephaner Lager | Asylum Brewing IPA

Chapman Crafted Pilsner | Chef's Tap Handle | Pacifico

Modern Times Coffee Stout | Beachwood Brewing IPA

Hofbräu Hefe Weizen | 'Seasonal' IPA | Pizza Port Chronic Amber Ale

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WINE LIST

Click [here](#) to review our award-winning wine list. All wines are available for purchase to-go.

~ All items subject to availability ~