

BAR A HUITRES



LE GRANDE SHELLFISH TOWER

LE QUARTER PLATTER

perfect for two to share!

four oysters, three jumbo shrimp,
crab legs & mussels
\$35

LE HALF PLATTER

for four to six guests

eight oysters, five jumbo shrimp, crab legs,
mussels & a half lobster
\$60

JUMBO SHRIMP COCKTAIL \$16⁹⁵

FRESH SHUCKED OYSTERS \$3⁹⁵ EACH

Ask your server for today's varieties

APPETIZERS



FRENCH TABLE SNACKS

FRESH BAGUETTE \$2
whipped butter, red salt, marinated olives

GARLIC SHRIMP \$8²⁵
shrimp, roasted garlic, cherry tomatoes

CRISPY BRIE \$6²⁵
fig jam, grilled baguette

MOROCCAN MEATBALLS \$8²⁵
almonds, feta, harissa

ESCARGOT BOURGUIGNONNE \$13²⁵
*true Burgundy snails, garlic herb butter,
grilled ciabatta*

BEEF TARTARE \$10²⁵
grilled ciabatta, herb aioli

BUFFALO FROG LEGS \$6²⁵
butter milk blue cheese, frisée, bacon

LARGER FOR SHARING

POMMES FRITES \$8²⁵
hand-cut fries, sauce béarnaise

BLUE CRAB CAKE \$13²⁵
*panko crusted blue crab, boursin cheese,
spicy aioli*

CRISPY CALAMARI \$13²⁵
lemon aioli and peppers

ARTISIAN CHEESE PLATE \$15
*selection of cheeses, dried fruit, grapes,
olives, crostini*

MUSSELS 'CAFE DE PARIS' \$16²⁵
*white wine, parsley, shallots, garlic,
herb butter, grilled ciabatta*

LES SALADES

add chicken \$5 petite tender \$10 salmon \$7 shrimp \$8

SALUT CAESAR SALAD \$10²⁵
*romaine, Salut caesar dressing, garlic crouton
(anchovies upon request)*

GREEK SALAD \$12²⁵
*whole leaf romaine, cucumber, tomato, greek olives,
bell peppers, feta, red onion*

WATERMELON & BEET SALAD \$11²⁵
*roasted red beets, raw spiral golden beets, arugula, bleu
cheese, watermelon, citrus-pistachio vinaigrette*

SALADE NIÇOISE \$18²⁵
*grilled tuna, haricots verts, olives, tomato, fennel,
potato, egg, artichoke and pistou vinaigrette*

SALUT CHICKEN COBB \$18²⁵
*grilled chicken, bacon, avocado, tomatoes, blue cheese,
egg and beets with green goddess dressing*

LES SOUPES

SOUP OF THE DAY cup \$4²⁵ crock \$7²⁵

FRENCH ONION SOUP cup \$6²⁵ crock \$10²⁵

LE GRAND BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEF ROAST, BRAISED IN RED WINE, COOKED FOR 10 HOURS AND SERVED WITH CARROTS, ONIONS, BACON AND MUSHROOMS. ACCOMPANIED BY MASHED POTATOES AND SEASONAL VEGETABLES.

Serves 8-10 guests
72-hour notice required

Contact Private Dining at
Salut St Paul for details



*WALLEYE MEUNIÈRE \$31⁹⁵
haricots verts, lemon, herb butter, capers

*GRILLED SALMON \$24⁹⁵
dijon-thyme roasted potatoes, creamy cucumber dill salad, pickled onion

BOUILLABAISSE - SEAFOOD STEW \$35⁹⁵
shrimp, king crab, mussels, bay scallops, yukon potatoes, tomato-saffron broth, rouille, garlic bread

**Fish can also be served simply grilled with a vegetable*

TABLE SIZED SIDES

serves 2 or more

\$9⁹⁵ EACH

ROASTED ASPARAGUS W/
 BÉARNAISE

MACARONI AU GRATIN

PARMESAN ROASTED CAULIFLOWER

GREEN BEANS AMANDINE

ROASTED GARLIC
 MUSHROOMS

MASHED POTATOES

SPECIALTIES

FRESH SAFFRON FETTUCCINE \$15⁹⁵ . . . \$23⁹⁵
shrimp, bay scallops, tomato, peas, carrots, saffron butter sauce, parsley, pickled Fresno pepper

HERB ROASTED HALF CHICKEN. \$26⁹⁵
thyme roasted chicken, chicken jus, hand-cut frites

DUCK A L'ORANGE \$26⁹⁵
seared duck breast, baby carrots, leeks, yukon gold potatoes, brandy-orange reduction

BEELER'S DUROC BONE-IN PORK CHOP \$25⁹⁵
creamy cider cabbage-carrot slaw, bacon peach chutney

POULET PAILLARD \$26⁹⁵
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc

CRAB CAKE OSCAR \$20⁹⁵
Salut house crab cake, asparagus, poached egg, béarnaise

BLACKENED SASHIMI RED SNAPPER \$25⁹⁵
andouille sausage, roasted carrot & potatoes, cilantro-lime salsa

MONDAY'S WITH JULIA

Every Monday night, Chef Anderson features his version of classic Julia Child recipes

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

PETITE TENDER \$25⁹⁵
8oz petite tender with house garlic butter and pommes frites

HANGER STEAK. \$29⁹⁵
10oz hanger steak with house garlic butter and pommes frites

LE FILET \$36⁹⁵
8oz filet with house garlic butter and pommes frites

STEAK AU POIVRE \$28⁹⁵
8oz petite tender with green peppercorn sauce and pommes frites

LES SANDWICHES & LES BURGERS

hand-cut frites, small salad or soup of the day

HEIRLOOM TOMATO TARTINE \$13⁹⁵
whipped ricotta, pistou, micro radish, aged balsamic on sourdough bread

SMOKED TROUT TARTINE \$15⁹⁵
avocado mousse, horseradish cream, radish, dill pollen on sourdough bread

CROQUE MADAME. \$15⁹⁵
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs

KNIFE AND FORK CHICKEN CLUB. \$13⁹⁵
bacon, lettuce, tomato, lemon aioli, avocado, swiss cheese

"ZEE FRENCH ONION SOUP" BURGER \$15⁹⁵
caramelized onion, swiss cheese, side of onion broth

BURGER BAR AMÉRICAIN. \$15⁹⁵
caramelized onion, blue cheese, bordelaise

CLASSIC BURGER \$11⁹⁵
*lettuce, tomato, onion
 Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4*

ZEE SALUT STEAK SANDWICH \$15⁹⁵
beef tenderloin tips, caramelized onions, swiss cheese, horseradish mustard crème fraîche, frisée

SIGNATURE COCKTAILS AND MARTINIS

<p align="center">FRENCH RIVIERA <i>bacardi limon rum / blackberry purée</i> <i>fresh mint / lime</i> 12</p> <p align="center">SILK ROAD SOUR <i>opihir spiced gin / cointreau</i> <i>fresh lemon juice / peach / bitters</i> 12</p> <p align="center">FROGGYSTYLE <i>hendrick's gin / simple syrup</i> <i>lime / mint / cucumber / soda water</i> 12</p>
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<p align="center">SMOKIN' SALUT COSMO <i>new amsterdam citron vodka</i> <i>cranberry / pomegranate</i> 12</p> <p align="center">POOL BOY <i>grapefruit vodka / grapefruit & pineapple juices</i> <i>blood orange purée / sugar rim</i> 12</p> <p align="center">SALUT 75 <i>bloom gin / sparkling wine</i> <i>fresh lemon juice / sugar / bitters</i> 12</p>

MOCKTAILS

non-alcoholic cocktails
6

PEACH GINGERINI

peach purée / ginger syrup / soda

GRAPE SPARKLER

muddled grapes / san pellegrino aranciata
raspberry purée / soda

BLACKBERRY LEMONITO

lemonade / mint / blackberry purée / soda

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE

with house-made ginger syrup
5.5

FRESH LEMON OR LIMEADE

house-made to order
5.5

BOTTLED WATER

<i>Perrier</i>	<i>Aqua Panna</i>
11.5 oz \$4	1 Liter \$6

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

Chloe Pinot Grigio, <i>Valdadige, Italy</i>	10
Overstone Sauvignon Blanc, <i>Marlborough, New Zealand</i>	11
Schlumberger Pinot Blanc, <i>Alsace, France</i>	12.5
Chateau Tour de Mirambeau, <i>Bordeaux, France</i>	13

- CHARDONNAY -

Boomtown by Dusted Valley Chardonnay, <i>Columbia Valley, WA</i>	12
Joseph Drouhin Mâcon Villages, <i>Burgundy, France</i>	13.5
Ferrari Carano Chardonnay, <i>Sonoma County, CA</i>	15
Napa Cellars Chardonnay, <i>Napa Valley, CA</i>	15.5

- INTERESTING WHITES -

Lucien Albrecht Riesling, <i>Alsace, France</i>	13
Pine Ridge Chenin Blanc - Viognier, <i>California</i>	11

- ROSÉS -

Campuget Rosé, <i>Rhône, France</i>	12.5
A to Z Brut Rosé, <i>Oregon</i>	12

RED

- SYRAH & RHONE BLENDS -

Jean Luc Colombo, <i>Côtes du Rhône, France</i>	10.5
C.Smith Boom Boom Syrah, <i>Columbia Valley, WA</i>	13

- PINOT NOIR -

Bouchard Peré et Fils, <i>Burgundy, France</i>	14.5
Pali "Alphabets", <i>Willamette Valley, OR</i>	15

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, <i>California</i>	10.5
Les Hauts de Lagarde, <i>Bordeaux, France</i>	11
Charles+Charles Merlot Blend, <i>Columbia Valley, WA</i>	12

- INTERESTING REDS -

L'Agnostique Merlot, <i>France</i>	9.5
Clancy's Red Blend, <i>Barossa Valley, Australia</i>	11.5
The Federalist Zinfandel, <i>Lodi, CA</i>	12.5
Château Hauterive Malbec, <i>Cahors, France</i>	13

** Organic, Non-GMO yeast, Vegan*

SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine, <i>France</i>	11
Rivarose Rosé, <i>Salon-de-Provence, France</i>	12
Riondo Prosecco Bambino, <i>187 mL bottle, Italy</i>	13

HOUSE WINES BY THE GLASS

DOMESTIC HOUSE WINES

8

California Pinot Grigio
California Merlot

FRENCH HOUSE WINES

9

Cabernet Sauvignon / Syrah
Chardonnay / Viognier

BEER ON TAP

INDEED SEASONAL TAP 7.25	FULTON SEASONAL TAP 6.25
STELLA ARTOIS PILSNER 7.25	INSIGHT TROLLWAY IPA 6.25
SUMMIT EPA 7.25	KRONENBOURG 1664 LAGER 6.25

BOTTLES & CANS

MILLER LITE TALLBOY 16oz can WI	5.5	BECK'S (N / A) Germany	5
GUINNESS EXTRA STOUT 16oz can	6.5	MICHELOB GOLDEN LIGHT MO	5
INSIGHT TERROR BEAR 16oz can MN	7.5	LAGUNITAS IPA CA	6
STIEGL RADLER GRAPEFRUIT 16oz can Austria	7.5	BELLS TWO HEARTED IPA MI	6
CASTLE DANGER CREAM ALE 16oz can MN	7.5	LIFT BRIDGE FARM GIRL MN	6
SOCIABLE CIDER WERKS TRAINING WHEELS			
16oz can	7.5		