

## FRENCH TABLE SNACKS

FRENCH BAGUETTE	2
<i>whipped Salut butter &amp; extra virgin olive oil</i>	
DEVILED EGGS BASQUEZ	3.5
<i>chorizo sausage, pepper relish</i>	
SMOKED SALMON CARPACCIO	9
<i>smoked salmon, citrus, horseradish creme, dill, petite greens</i>	
BAKED BRIE	7
<i>fig and almond compote, grilled ciabatta</i>	
POMMES FRITES	8
<i>hand cut fries, bearnaise sauce</i>	
MUSSELS "CAFE DE PARIS"	17
<i>white wine, garlic herb butter</i>	
CRISPY CALAMARI	14
<i>lemon aioli, cherry peppers</i>	
JUMBO SHRIMP COCKTAIL	17
<i>cocktail sauce, lemon</i>	
BLUE CRAB CAKE	14
<i>lemon, spicy aioli</i>	
<b>SOUPS</b>	
SOUP OF THE DAY CUP	5
CROCK	8
FRENCH ONION SOUP CUP	7
CROCK	11
<i>crostini, gruyère cheese</i>	

## CREPES, EGGS & OMELETTES

CHICKEN CREPE	15
<i>grilled chicken, roasted mushrooms, asparagus, cream sherry velouté, parmesan</i>	
SMOKED SALMON CREPE	15
<i>smoked salmon, watercress, herbed crème fraîche, tomato-caper relish</i>	
FRENCH COUNTRY OMELETTE	14
<i>smoked ham, shallots and swiss</i>	
CHAMPIGNON OMELETTE	14
<i>garlic mushrooms, goat cheese, spinach</i>	
EGGS BENEDICT	14
<i>poached eggs, smoked ham, hollandaise, toasted brioche</i>	

## ❖ LUNCH SPECIALTIES ❖

HANGER STEAK	16
<i>with frites and herb butter</i>	
PETITE BOUILLABAISSÉ	18
<i>mussels, salmon, shrimp, mahi mahi, potato, ciabatta, tomato-saffron broth, sauce rouille</i>	

## LES SALADS

add chicken \$5 petite steak \$9 salmon \$7

CHICKEN COBB	19
<i>grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing</i>	
TUNA NIÇOISE	19
<i>grilled tuna, green beans, olives, tomato, potato, radish, artichokes, fennel, hard cooked egg, pistou vinaigrette</i>	
GREEK	14 \ 8
<i>romaine, cucumber, tomato, kalamata olives, bell peppers, feta, red onion</i>	
CAESAR	14 \ 7
<i>romaine, Salut caesar dressing, parmesan garlic crouton, poached egg, (anchovies upon request)</i>	
STRAWBERRY SALAD	14 \ 8
<i>arugula, frisee, fresh strawberry, avocado, toasted pistachio, red onion, strawberry vinaigrette</i>	
"SALUT BLEU"	12 \ 7
<i>bibb lettuce, buttermilk bleu cheese dressing, radish, green onion</i>	

## SANDWICHES & BURGERS

*choice of soup of the day, salad or frites*

SALUT STEAK SANDWICH	17
<i>petite tender, crispy leeks, garlic mushrooms, arugula, mustard cremé</i>	
KNIFE AND FORK CHICKEN CLUB	16
<i>lemon aioli, bacon, swiss, avocado</i>	
PETITE CROQUE MADAME	11
<i>open faced smoked ham and cheese, béchamel, fried egg</i>	
GRILLED CHEESE AMÉRICAIN	13
<i>chevre, swiss, asparagus, red pepper, mushrooms, balsamic onion, arugula</i>	
TURKEY BURGER	15
<i>cheddar, avocado, lettuce, tomato, spicy aioli</i>	
CHEESE BURGER ROYALE	16
<i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>	
"ZE FRENCH ONION SOUP" BURGER	16
<i>caramelized onions, swiss, onion broth</i>	
BURGER BAR AMÉRICAIN	16
<i>caramelized onions, blue cheese, bordelaise</i>	

## TARTINES

*choice of soup of the day, salad or frites*

TUNA PAN BAGNA	15
<i>olive tapenade, arugula, hard boiled egg, tomato, grilled sourdough</i>	
AVOCADO-CRAB	14
<i>avocado, crab fromage blanc, poached egg, lemon confit, petite greens</i>	
TURKEY & BACON	15
<i>balsamic red onion, gruyere, smoked tomato sauce, arugula, port wine</i>	

## LIGHTER LUNCHES

TRIO OF MINI SALADS	13
<i>beet salad, bleu salad, greek salad</i>	
EGG WHITE OMELETTE FLORENTINE	13
<i>tomato, shallots, fresh basil, spinach, sliced avocado, petite greens</i>	
DUET OF FISH	15
<i>grilled salmon, citrus, petite greens, tuna tartare, avocado</i>	
QUICHE LORRAINE	13
<i>caramelized onion, bacon, gruyère cheese, fines herb, side salad</i>	