

BREADS

WARM BAGUETTE

whipped butter, red salt, marinated olives 6⁹⁵

WARM GOUGERES

French cheese puffs with honey butter 6⁹⁵

HORS D'OEUVRES TO SHARE

(O R N O T)

FRESH SHUCKED OYSTERS*

east or west coast available; ask your server for today's varieties

. six 25⁹⁵ / dozen 48⁹⁵

CRISPY CALAMARI

lemon aioli, zucchini and shallots. 17⁹⁵

POMMES FRITES

hand-cut fries, béarnaise sauce 9⁹⁵

ARTISAN CHEESE PLATE

Roquefort, triple crème mushroom brie and Manchego cheeses with Marcona almonds, dried apricots, fig jam and crostini. 18⁹⁵

BLUE CRAB CAKE

panko-crusted blue crab, boursin cheese, spicy aioli 16⁹⁵

JUMBO SHRIMP COCKTAIL

cocktail sauce 23⁹⁵

MARGHERITA FLATBREAD PIZZA

San Marzano tomatoes, burrata, olive oil, fresh basil 16⁹⁵

MOULES PARISIENNE

PEI mussels steamed in white wine with parsley, shallots, garlic, herb butter and warm baguette 18⁹⁵

ESCARGOT A LA BOURGUIGNONNE*

true Burgundy snails, garlic herb butter, warm baguette 16⁹⁵

BAKED BRIE

pistachio, dried figs & cherries, honey, apple & warm baguette 12⁹⁵

LES SOUPS

SOUP DU JOUR Cup 5⁹⁵ . . . Crock 8⁹⁵

FRENCH ONION SOUP Cup 6⁹⁵ . . . Crock 9⁹⁵

LES SALADS

add: chicken 6 salmon 9 hanger steak* 15 shrimp 8*

GREENMARKET SALAD

field greens, tomato, cucumber, fines herbs, parmesan cheese, sherry vinaigrette. 9⁹⁵

BELGIAN ENDIVE & ROQUEFORT

candied walnuts, honeycrisp apple, honey vinaigrette 9⁹⁵

CAESAR

romaine, Salut caesar dressing, parmesan garlic crouton, (anchovy upon request). . . half 9⁹⁵ full 13⁹⁵

BLUE CRAB SALAD

butter lettuce, pink grapefruit, avocado, cucumber, toasted almonds, honey vinaigrette 13⁹⁵

LE BISTRO SALADE

roasted beets, warm goat cheese croûte, candied walnuts, fines herbes, sherry vinaigrette 13⁹⁵

ENTRÉES SALADS

TUNA NIÇOISE*

seared rare ahi tuna, haricots verts, potato, marinated olives, hard cooked egg, anchovy vinaigrette 19⁹⁵

ROASTED CHICKEN COBB

roasted chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, green goddess dressing . . . 19⁹⁵



LES SANDWICHES & LES BURGERS



choice of hand-cut fries, petite field greens salad or fresh fruit

MAINE LOBSTER ROLL

celery, lemon aioli, Old Bay seasoning on a butter toasted bun petite 19⁹⁵ full 32⁹⁵

KNIFE & FORK CHICKEN CLUB

bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado, ciabatta bun 18⁹⁵

ZE SALUT FRENCH DIP*

shaved prime rib, jus, horseradish, toasted baguette 19⁹⁵

add swiss cheese or caramelized onions 1⁰⁰ each

CROQUE MONSIEUR

open-faced Parisienne-style ham & swiss cheese sandwich, bechamel petite 12⁹⁵ full 18⁹⁵

make it a CROQUE MADAME, add fried egg 2⁹⁵*

ZE FRENCH ONION SOUP BURGER*

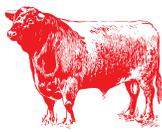
caramelized onions, swiss cheese, side of onion broth 18⁹⁵

CHEESEBURGER ROYALE*

aged cheddar, smoked bacon, lettuce, tomato, onion 18⁹⁵

In order to maintain quality benefits for our employees, Salut Bar Americain adds a 5% employee benefits service charge to our guest checks. This is not an employee gratuity.

*Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions.



STEAK FRITES

served with hand-cut frites

HANGER STEAK* - *with house garlic butter* . . . 5oz - 19⁹⁵ 10oz - 37⁹⁵
HANGER STEAK AU POIVRE* - 10 oz *black pepper, cognac green peppercorn sauce* . . . 39⁹⁵
LE FILET* 8 oz *with béarnaise sauce* . . . 47⁹⁵

LES ENTRÉES

PAN ROASTED ATLANTIC COD*

Manila clams, caramelized fennel and tomato broth 34⁹⁵

WALLEYE EN MEUNIÈRE*

haricots verts, lemon herb butter, capers, yukon potatoes 32⁹⁵

BOUILLABAISSSE

Provençal classic stew with mussels, littleneck clams, shrimp, salmon, snow crab leg, tomato-saffron broth, sauce rouille & garlic bread petite 25⁹⁵ full 44⁹⁵

MAINE LOBSTER POT PIE

cognac cream, spring vegetables, puff pastry crust 38⁹⁵

POULET PAILLARD

breaded Amish chicken breast, spinach, onion, yukon potatoes, lemon-thyme beurre blanc 27⁹⁵

MOULES FRITES

white wine, shallots, garlic, herb butter, pommes frites with a warm baguette 28⁹⁵

ROASTED AMISH HALF CHICKEN

with a garlic-thyme pan jus and pommes frites 31⁹⁵

CACIO E PEPE

spaghetti, butter, pecorino romano cheese, cracked black pepper, extra virgin olive oil 23⁹⁵

CRAB CAKE OSCAR*

Salut house crab cake, asparagus, poached egg, sauce béarnaise 29⁹⁵

TABLE SIZED SIDES

serves two or more **9.95 EACH**

ASPARAGUS MILANESE • POMMES PUREE • HERB ROASTED MUSHROOM
HARICOTS VERTS AMANDINE • MACARONI AU GRATIN

WINE FEATURE

\$14 GLASS

\$51 BOTTLE



Bieler Wines
'Shatter'
Varietal: Grenache
COTE ROUSSILLON, FR

TASTING NOTES:
black currant, spice, toasted oak. Pure and powerful



Ladoucette
'Les Deux Tours'
Varietal: Sauvignon Blanc
LOIRE VALLEY, FR

TASTING NOTES:
lemon and white fruit with a bright acidity and fruit-forward aromatic finish