



## LES SOUPS & SALADS

- JUMBO SHRIMP COCKTAIL\* ..... 16<sup>95</sup>  
 MUSSELS CAFE DE PARIS\* ..... 17<sup>95</sup>

- FRENCH ONION SOUP ..... Cup 7 ... Crock 11

### TABLE SNACKS

- FRESH BAGUETTE  
*whipped butter, red salt, marinated olives* ..... 2<sup>95</sup>  
 ESCARGOT BOURGUIGNON  
*burgundy snails with garlic herb butter* ..... 13<sup>95</sup>  
 CRISPY CALAMARI\*  
*with lemon aioli & peppers* ..... 13<sup>75</sup>  
 POMMES FRITES  
*hand-cut fries, béarnaise sauce* ..... 7<sup>95</sup>

- TUNA NIÇOISE\*  
*grilled yellowfin tuna, green bean, olive, tomato, potato, radish, artichoke, fennel, hard cooked egg, pistou vinaigrette* ..... 18<sup>95</sup>

- CHICKEN COBB\*  
*grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing* ..... 18<sup>95</sup>

- CAESAR\*  
*romaine, Salut caesar dressing, parmesan garlic crouton, (anchovy upon request)* ..... 11<sup>95</sup>

- PICKLED BEET & PEAR SALAD  
*baby kale, sliced brussels, fennel, dried cherries, pinenuts, goat cheese, walnut & maple vinagrette* ..... 18<sup>95</sup>

- FIELD GREENS DINNER SALAD\*  
*parmesan* ..... 7<sup>95</sup>

*add: chicken 5 salmon 7 steak 9 shrimp 8*

## LES SANDWICHES & LES BURGERS

*choice of hand-cut frites or small field greens salad*

- KNIFE & FORK CHICKEN CLUB\* *bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado, ciabatta bun* ..... 15<sup>95</sup>  
 ZE SALUT STEAK SANDWICH\* *marinated beef tenderloin, arugula, ciabatta bun, garlic mushrooms, mustard sauce* ..... 16<sup>95</sup>  
 CROQUE MONSIEUR\* *open-faced Parisienne style ham & melty cheese sandwich, bechamel* ..... 14<sup>95</sup>  
*Make it a CROQUE MADAME, add fried egg* 2<sup>00</sup>  
 CHEESEBURGER ROYALE\* *aged cheddar, smoked bacon, lettuce, tomato, onion* ..... 15<sup>95</sup>  
 IMPOSSIBLE™ BURGER\* *vegetarian burger that tastes like beef, swiss cheese, lettuce, tomato, onion* ..... 17<sup>95</sup>



### STEAK FRITES

- HANGER STEAK\* *10oz hanger steak with house garlic butter & pommes frites* ..... 29<sup>95</sup>  
 LE FILET\* *8oz with house garlic butter & pommes frites* ..... 36<sup>95</sup>

### FRESH FISH



- WALLEYE MEUNIÈRE\* *haricots verts, lemon, herb butter, capers, yukon potatoes* ..... 28<sup>95</sup>  
 SALMON PROVENCAL\* *pan seared salmon, sauce Provencal, yellow squash & zucchini, arugula, balsamic reduction, pickled fennel* 26<sup>95</sup>



### ENTRÉES

- HERB-ROASTED HALF CHICKEN\* *thyme-roasted chicken, chicken jus, hand-cut frites* ..... 25<sup>95</sup>  
 CACIO E PEPE *spaghetti pasta, brown butter, fresh Parmesan cheese, cracked black pepper* ..... 19<sup>95</sup>  
*add: chicken 5 salmon 7 steak 9 shrimp 8*  
 MARGHERITA PIZZA *rustic grilled crust, burrata, tomato sauce, fresh basil, extra virgin olive oil* ..... 14<sup>95</sup>  
 MOULES FRITES *herb butter, white wine, garlic confit, shallots* ..... 19<sup>95</sup>

## SHAREABLE SIZED SIDES

*serves two or more*

**9.95 EACH**

MAC & FROMAGE AU GRATIN • LYONNAISE POTATOES

VEGETABLE DU JOUR • POMMES PUREE

ROASTED GARLIC MUSHROOMS • ROASTED ASPARAGUS WITH BÉARNAISE

*In order to maintain quality benefit programs, Salut Bar Américain adds a 4% employee benefits and safety and sanitation service charge to our guest check. 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.

## SIGNATURE COCKTAILS AND MARTINIS

### SMOKIN' SALUT COSMO 13

*Citron vodka, triple sec,  
Tattersall cranberry, pomegranate*

### IT'S ABOUT THYME 12

*Gin, blood orange puree, thyme simple, club  
soda*

### THE WOODSMAN 12

*Woodford Reserve, sage-honey simple syrup,  
lemon juice*

### LE FRENCH JAMESON 12

*Jameson Irish Whiskey, Canton Ginger, soda,  
ginger syrup, lime juice*

### MANFASHION 12

*Knob Creek bourbon, Tattersall sour cherry,  
bourbon cherries*

### BLACKBERRY MOJITO 11

*Bacardi Limon rum, limeade, blackberry puree,  
mint leaves, lime*

## MOCKTAILS

*non-alcoholic cocktails*  
\$6

### POMARITA

*Pomegranate puree, lime juice, sour, so*

### SIMPLY JUICY

*Orange juice, sage simple syrup, soda*

## NON-ALCOHOLIC BEVERAGES

### SALUT GINGER ALE

*with house-made ginger syrup*

6

### FRESH LEMON OR LIMEADE

*house-made to order*

6

### BOTTLED WATER

*Perrier 500 ml \$5*

## WINES BY THE GLASS

### WHITE

#### - HOUSE WINES -

	GLS / BTL
Pinot Grigio, <i>California</i>	8
White Blend, <i>France</i>	9

Overstone Sauvignon Blanc, <i>Marlborough, NZ</i>	11 / 42
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Baron de Seillac Sparkling, <i>Brignoles, FR</i>	11 / 42
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Schlumberger Pinot Blanc, <i>Alsace, FR</i>	13 / 50
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Cave de Lugny Chardonnay, <i>Lugny, FR</i>	11 / 42
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Napa Cellars Chardonnay, <i>Napa Valley, CA</i>	15 / 58
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Pacific Rim Riesling, <i>Columbia Valley, WA</i>	10 / 38
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Riondo Prosecco Bambino, <i>Italy, 187 ml</i>	13
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### RED

#### - HOUSE WINES -

	GLS / BTL
Merlot, <i>California</i>	8
Red Blend, <i>France</i>	9

Delas Côtes du Rhône, <i>France</i>	10 / 38
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McManis Pinot Noir, <i>California</i>	12 / 46
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Hess Allomi Cabernet, <i>Napa Valley, CA</i>	18 / 70
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Stoller Pinot Noir, <i>Dundee Hills, OR</i>	10 / 34
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Coeur de Terre Pinot Noir, <i>Willamette Valley, OR</i>	15 / 58
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Waterbrook Reserve Cabernet Sauvignon, <i>WA</i>	12 / 46
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Les Hauts de Lagarde, <i>Bordeaux, France</i>	11 / 42
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Seghesio Zinfandel, <i>Sonoma, CA</i>	12 / 44
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Château Hauterive Malbec, <i>Cahors, France</i>	12 / 46
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Remy Ferbras Château-du-Pape, <i>Rhone Valley FR</i>	110
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## ROSE - STILL & SPARKLING

	GLS / BTL
CHAMPS DE PROVENCE, <i>PROVENCE, FR</i>	11 / 40
RIVAROSE SPARKLING ROSÉ, <i>PROVENCE, FR</i>	13 / 50
WHISPERING ANGEL, <i>COTES DE PROVENCE, FR</i>	14 / 48
LE GRAND NOIR BRUT ROSE, <i>FRANCE</i>	8 / 25

## BEER ON TAP

UTE PILS PILS	7
BENT PADDLE ESB	7
SUMMIT SAGA	7
STELLA ARTOIS	7.5
INDEED DAY TRIPPER PALE ALE	7
SURLY FURIOUS IPA	7

## CHAMPAGNE BOTTLES

LOUIS ROEDERER BRUT CHAMPAGNE RESERVE, <i>FR</i>	84
VEUVE CLICQUOT CHAMPAGNE, <i>FR</i>	95
MOËT CHANDON BRUT CHAMPAGNE, <i>FR</i>	95
DOM PÉRIGNON BRUT CHAMPAGNE, <i>FR</i>	195
LOUIS ROEDERER "CRISTAL" CHAMPAGNE, <i>FR</i>	235

## BOTTLES AND CANS

GUINNESS DRAUGHT STOUT	7
DELIRIUM TREMENS, STRONG PALE BLONDE 750 ml	18
BELL'S TWO HEARTED ALE	7
BELL'S LIGHT HEARTED LO-CAL IPA	5.5
BELL'S OBERON WHEAT ALE	7
LA FIN DU MONDE, BELGIAN-STYLE TRIPEL	7
MICHELOB GOLDEN LIGHT	5.5
O'DOULS (N / A)	6
STELLA CIDRE	6.5