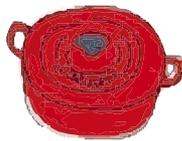
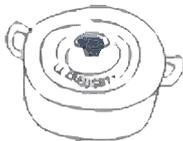


Sunday Supper



3 COURSE MENU (CHOOSE 1 ITEM FROM EACH COURSE)

— 1ST COURSE —

Choice of Mixed Green Salad or Shrimp Cocktail

— 2ND COURSE —

Peppercorn Crusted Salmon

Broiled Norwegian brined salmon, served with roasted asparagus, pickled onion, and buerre blanc sauce
33.⁹⁵

*Beef Medallions**

Tenderloin beef lightly sautéed in Maderia wine and demi glace. Served with mashed potatoes
34.⁹⁵

Chicken Meunière

Pounded chicken breast, lightly covered in seasoned flour and sautéed. Topped with a lemon caper butter sauce with haricots verts sautéed and sundried tomatoes
31.⁹⁵

— 3RD COURSE —

Dark Chocolate Mousse

SALUT

BAR AMÉRICAIN

*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.

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.