

LES PETITES PLATS
FOR SHARING

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| FRESH BAGUETTE <i>whipped butter, red salt, marinated olives</i> 4 ⁹⁵ | PAN SEARED SCALLOPS* <i>capers, cauliflower, sauce verte</i> 17 ⁹⁵ |
| CRISPY CALAMARI <i>lemon aioli, zucchini and shallots</i> 16 ⁹⁵ | JUMBO SHRIMP COCKTAIL <i>cocktail sauce</i> 19 ⁹⁵ |
| POMMES FRITES <i>hand-cut fries, béarnaise sauce</i> 8 ⁹⁵ | GRILLED OCTOPUS* <i>oranges, radicchio, almond puree</i> 16 ⁹⁵ |
| ARTISAN CHEESE PLATE <i>chef's selection of french cheese, dried fruit, fresh grapes, crostini</i> 16 ⁹⁵ | GOAT CHEESE TART* <i>roasted asparagus, red pepper coulis, petite herb salad</i> 14 ⁹⁵ |
| BLUE CRAB CAKE <i>panko-crusted blue crab, boursin cheese, spicy aioli</i> 16 ⁹⁵ | MOULES PARISIENNE* <i>white wine, shallots, garlic, herb butter, fresh baguette</i> 16 ⁹⁵ |
| | ESCARGOT* <i>true Burgundy snails, garlic herb butter</i> 14 ⁹⁵ |

LES SOUPS

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| SOUP DU JOUR | Cup 5 ⁹⁵ Crock 8 ⁹⁵ |
| FRENCH ONION SOUP | Cup 6 ⁹⁵ Crock 10 ⁹⁵ |

LES SALADS

add: chicken 6 salmon 8 petite tender steak* 12 shrimp 8*

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| GARDEN FIELD GREENS <i>field greens, tomato, cucumber, fine herbs, sherry vinaigrette</i> | 9 ⁹⁵ |
| FAVA AND ARTICHOKE SALAD <i>with asparagus, haricot verts, fontina and balsamic orange vinaigrette</i> | 10 ⁹⁵ |
| CAESAR <i>romaine, Salut caesar dressing, parmesan garlic crouton, (anchovy upon request)</i> | 13 ⁹⁵ |
| TUNA NIÇOISE* <i>seared rare tuna, haricots verts, potato, marinated olives, hard cooked egg, anchovy vinaigrette</i> | 18 ⁹⁵ |
| ROASTED CHICKEN COBB <i>roasted chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, green goddess dressing</i> | 15 ⁹⁵ |
| ROASTED RATATOUILLE BOWL <i>farro, arugula, sherry vinaigrette</i> | 13 ⁹⁵ |



LES SANDWICHES & LES BURGERS



choice of hand-cut frites or small field greens salad

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| HEIRLOOM TOMATO TARTINE <i>burrata, arugula pistou, tomato jam, micro basil, ciabatta</i> | 15 ⁹⁵ |
| KNIFE & FORK CHICKEN CLUB <i>bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado, ciabatta bun</i> | 16 ⁹⁵ |
| ZE SALUT STEAK SANDWICH* <i>beef tenderloin tips, caramelized onions, swiss cheese, horseradish mustard crème fraîche, arugula, ciabatta bun</i> | 19 ⁹⁵ |
| CROQUE MONSIEUR <i>open-faced Parisienne-style ham & cheese sandwich, bechamel</i> | 16 ⁹⁵ |
| | <i>Make it a CROQUE MADAME, add fried egg* 2⁹⁵</i> |
| ZE FRENCH ONION SOUP BURGER* <i>caramelized onions, swiss cheese, side of onion broth</i> | 16 ⁹⁵ |
| CHEESEBURGER ROYALE* <i>aged cheddar, smoked bacon, lettuce, tomato, onion</i> | 16 ⁹⁵ |

LES ENTRÉES

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| EGG WHITE OMELETTE* <i>wild mushrooms, tomato, spinach, onion chèvre</i> | 12 ⁹⁵ |
| BOUILLABAISSÉ* <i>Provençal classic stew with mussels, shrimp, salmon, bay scallops, tomato-saffron broth, sauce rouille, grilled ciabatta</i> | 22 ⁹⁵ |
| MOULES FRITES* <i>white wine, parsley, shallots, garlic, herb butter, fresh baguette</i> | 21 ⁹⁵ |
| PAPPARDELLE PRIMAVERA <i>asparagus, peas, roasted red peppers, garlic cream sauce, and Pecorino Romano</i> | 20 ⁹⁵ |
| STEAK FRITES* <i>5 oz hanger steak with house garlic butter & pommes frites</i> | 19 ⁹⁵ |
| SALMON FRITES* <i>fresh Atlantic salmon with hand cut fries and sauce vierge</i> | 18 ⁹⁵ |
| POULET PAILLARD <i>panko crusted chicken breast, spinach, onion, yukon gold potatoes, lemon-thyme beurre blanc</i> | 17 ⁹⁵ |



In order to maintain quality benefit programs, Salut Bar Américain adds a 5% 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.

LES COCKTAILS

PINATA COLADA 12

*Bacardi coconut rum / pineapple juice
Coco Loco /sprinkles*

KENTUCKY TEA 12

*Jim Beam / house ginger simple syrup
lemon / ice tea*

DISCO TINI 13

*cirtus vodka / cranberry juice / triple sec
Brew Glitter / lemon wheel*

PEACH CRUSH MARGARITA 12

*tequila / peach schnapps / peach pure / lime simple
syrup / over crushed ice / tajin rim*

BACK IN FASHION 15

*old forester bourbon / Licor 43 /angostura
cherry syrup / orange peel*

GRAND PATIO TEA 13

*House style long island / vodka / gin / tequila
rum / house sour / butterfly pea flower syrup
soda / lemon, lime garnish*

ALCOHOL FREE

MOCKTAILS NON-ALCOHOLIC COCKTAILS 6.5

RASPBERRY GINGERINI
*raspberry purée / ginger syrup
soda water*

SALUT GINGER ALE
with house-made ginger syrup

HOUSE MADE LEMONADE & LIMEADE 6

**Ask your server for the
flavors of the moment*

CHERRY LIMEADE
*housemade limeade
cherry syrup / soda*

NON-ALCOHOLIC BEVERAGES

BOTTLE OF ROOTBEER
*Boylan Bottle Company
5*

BOTTLED WATER
PERRIER **AQUA PANNA**
11.5 oz \$4 1 Liter \$6

LES VINS

LES BLANCS

GLS / BTL

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|---|-----------------------------------|
| Proverb Pinot Grigio, California | 8 ⁵⁰ |
| Flying Solo Grenache Blanc Viognier, France | 9 ⁵⁰ |
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| Domaine de Lauriers Picpoul De Pinet | 10 ⁷⁵ 40 ²⁵ |
| Lange Pinot Gris <i>Willamette Valley, OR - asian pear, medium body</i> | 12 ⁷⁵ 48 ⁷⁵ |
| Overstone Sauvignon Blanc <i>Marlborough, NZ - fresh, grapefruit, gooseberry</i> | 11 ⁷⁵ 44 ⁵⁰ |
| Dmne Eric Louis Sauvignon Blanc <i>Loire Valley, FR - bright, mineral, citrus</i> | 11 ⁷⁵ 44 ⁵⁰ |
| Talbott Kali Hart Chardonnay <i>Santa Maria Valley, CA - fuller bodied, light oak</i> | 12 ⁷⁵ 48 ⁷⁵ |
| V. Robert 'Les Charmes' Vouvray <i>Loire Valley, FR - chenin blanc, dry, honeysuckle, citrus</i> | 13 50 |
| Dmne William Fevre 'Chablis Champs Royaux' | 76 |
| <i>Chablis, FR - chardonnay</i> | |
| Drouhin Macon Chardonnay | 12 45 |

ROSÉ & SPARKLING ROSÉ

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| Champs de Provence, Rosé <i>France - light rose, white raspberry</i> | 11 ⁷⁵ 42 ⁵⁰ |
| Château de Campuget, Rosé <i>Rhône, FR - bright and dry, ripe strawberry</i> | 12 ⁷⁵ 48 ⁷⁵ |
| Maison Foucher, Cremant de Loire Brut Rosé <i>Loire FR - brioche nose, light red fruits</i> | 13 ⁷⁵ 53 |
| Peyrassol 'La Croix' still rose | 11 ⁷⁵ 42 ⁵⁰ |

LES ROUGES

GLS / BTL

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|---|-----------------------------------|
| Proverb Merlot, California | 8 ⁵⁰ |
| Flying Solo Grenache Syrah, France | 9 ⁵⁰ |
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| McManis Pinot Noir <i>California - fruity with bright cherry</i> | 12 ⁷⁵ 48 ⁷⁵ |
| Coeur de Terre Pinot Noir <i>Willamette Valley, OR - earthy balance, dark cherry</i> | 16 61 ⁵⁰ |
| Albert Bichot Pinot Noir <i>Burgundy, FR - light bodied, red fruits</i> | 16 61 ⁵⁰ |
| Dmne de Noire 'Soif de Tendresse' <i>Chinon, Loire, FR - cabernet franc, violets, red fruit, spice</i> | 43 |
| Pierre Amadieu 'Roulepiere' <i>Côtes du Rhône, FR - grenachesyrah</i> | 43 |
| Château Hauterive Malbec <i>Cahors, FR - classic French malbec, dry & floral</i> | 12 ⁷⁵ 48 ⁷⁵ |
| Edna Valley, Cabernet Sauvignon <i>Paso Robles, CA - clean, fruity, balanced acidity</i> | 12 ⁷⁵ 48 ⁷⁵ |
| Domaine Chante Cigale <i>Chateauneuf-du-Pape, FR - grenachesyrah, full bodied, intense</i> | 80 ⁵⁰ |

CHAMPAGNE & SPARKLING WINE

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| V. Robert 'Troglydte' Brut Sparkling Vouvray <i>Loire Valley, FR</i> | 13 50 |
| Baron de Seillac Blanc de Blancs <i>Provence, France</i> | 11 ⁷⁵ 44 ⁵⁰ |
| Le Grand Courtâge Blanc de Blancs 187mL <i>France</i> | 14 |
| Champagne Drappier Brut "Carte d'Or" <i>Urville, France</i> | 104 |

LES BIÈRES ET LES CIDRES

ON DRAFT

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| FULTON BREWING, Seasonal, MN | 7 ⁷⁵ |
| STELLA ARTOIS, Pilsner, Belgium | 7 ⁷⁵ |
| SUMMIT BREWING, Extra Pale Ale, MN | 7 ⁷⁵ |
| URBAN GROWLER, Kentucky Uncommon, MN | 7 ⁷⁵ |
| KRONENBOURG BREWERY, France | 6 ⁷⁵ |
| RUSH RIVER BREWING, Rotating Tap, WI | 7 ⁷⁵ |

BOTTLES

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| MILK & HONEY Cider 10oz, MN | 7 ⁷⁵ |
| MICHELOB Golden Light 12oz, MO | 5 ²⁵ |
| BECK'S Non-Alcoholic 12oz, Germany | 5 ²⁵ |

NOT BOTTLES

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| MILLER LITE 16oz, WI | 5 ⁷⁵ |
| PRYES BREWING COMPANY <i>Royal Raspberry Sour 16oz, MN</i> | 7 ⁷⁵ |
| URBAN GROWLER BREWING <i>De-Lovely Porter 16oz, MN</i> | 7 ⁷⁵ |
| FAIR STATE BREWING COMPANY <i>Mirror Universe IPA 16oz, MN</i> | 7 ⁷⁵ |