

BREADS

|                                                             |                                                        |
|-------------------------------------------------------------|--------------------------------------------------------|
| WARM BAGUETTE                                               | WARM GOUGERES                                          |
| <i>whipped butter, red salt, marinated olives . . . .</i>   | <i>French cheese puffs with honey butter . . . . .</i> |
| 5 <sup>95</sup>                                             | 6 <sup>95</sup>                                        |
| PAIN AU TOMATE                                              |                                                        |
| <i>grilled ciabatta, tomato, virgin olive oil . . . . .</i> |                                                        |
| 8 <sup>95</sup>                                             |                                                        |

HORS D’OEUVRES TO SHARE  
( O R N O T )

|                                                    |                                                  |
|----------------------------------------------------|--------------------------------------------------|
| FRESH SHUCKED OYSTERS*                             | JUMBO SHRIMP COCKTAIL                            |
| <i>ask your server for today’s varieties</i>       | <i>cocktail sauce . . . . .</i>                  |
| <i>. . . . . six</i>                               | 19 <sup>95</sup>                                 |
| 23 <sup>95</sup> / dozen                           |                                                  |
| 43 <sup>95</sup>                                   |                                                  |
| CRISPY CALAMARI                                    | MARGHERITA FLATBREAD PIZZA                       |
| <i>lemon aioli, zucchini and shallots. . . . .</i> | <i>San Marzano tomatoes, burrata,</i>            |
| 16 <sup>95</sup>                                   | <i>olive oil, fresh basil . . . . .</i>          |
|                                                    | 16 <sup>95</sup>                                 |
| POMMES FRITES                                      | MOULES PARISIENNE                                |
| <i>hand-cut fries, béarnaise sauce . . . . .</i>   | <i>white wine, parsley, shallots, garlic,</i>    |
| 8 <sup>95</sup>                                    | <i>herb butter, garlic bread . . . . .</i>       |
|                                                    | 18 <sup>95</sup>                                 |
| ARTISAN CHEESE PLATE                               | ESCARGOT A LA BOURGUIGNONNE*                     |
| <i>chef’s selection of cheese, dried fruit,</i>    | <i>true Burgundy snails, garlic herb butter,</i> |
| <i>fresh grapes, crostini . . . . .</i>            | <i>garlic bread . . . . .</i>                    |
| 16 <sup>95</sup>                                   | 15 <sup>95</sup>                                 |
| BLUE CRAB CAKE                                     | MOROCCAN MEATBALLS                               |
| <i>panko-crusted blue crab,</i>                    | <i>lamb &amp; beef meatballs, spiced</i>         |
| <i>boursin cheese, spicy aioli . . . . .</i>       | <i>tomatoes, garlic-mint yogurt . . . . .</i>    |
| 16 <sup>95</sup>                                   | 14 <sup>95</sup>                                 |

LES SOUPS

|                             |                           |                        |
|-----------------------------|---------------------------|------------------------|
| SOUP DU JOUR . . . . .      | Cup 6 <sup>95</sup> . . . | Crock 9 <sup>95</sup>  |
| FRENCH ONION SOUP . . . . . | Cup 7 <sup>95</sup> ..    | Crock 11 <sup>95</sup> |

LES SALADS

add: chicken 8 salmon\* 10 hanger steak\* 18 shrimp 10

|                                                                                                  |                        |
|--------------------------------------------------------------------------------------------------|------------------------|
| ARUGULA SALAD                                                                                    |                        |
| <i>parmesan, sherry vinaigrette . . . . .</i>                                                    | 9 <sup>95</sup>        |
| GARDEN FIELD GREENS                                                                              |                        |
| <i>field greens, tomato, cucumber, fines herbs, sherry vinaigrette, parmesan cheese. . . . .</i> | 10 <sup>95</sup>       |
| CAESAR                                                                                           |                        |
| <i>romaine, Salut caesar dressing, parmesan garlic crouton . . . . .</i>                         | <i>add anchovy \$1</i> |
|                                                                                                  | 13 <sup>95</sup>       |
| BELGIAN ENDIVE & ROQUEFORT                                                                       |                        |
| <i>candied walnuts, honeycrisp apple, honey vinaigrette . . . . .</i>                            | 15 <sup>95</sup>       |
| ROASTED BEETS                                                                                    |                        |
| <i>watercress, lemon yogurt, kalamata olives, pistachios, dill. . . . .</i>                      | 10 <sup>95</sup>       |

ENTRÉE SALADS

|                                                                                                            |                  |
|------------------------------------------------------------------------------------------------------------|------------------|
| TUNA NIÇOISE*                                                                                              |                  |
| <i>seared rare tuna, haricots verts, asparagus, potato, marinated olives,</i>                              |                  |
| <i>fennel, artichokes, hard cooked egg, anchovy vinaigrette . . . . .</i>                                  | 20 <sup>95</sup> |
| ROASTED CHICKEN COBB                                                                                       |                  |
| <i>roasted chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, green goddess dressing . . .</i> | 19 <sup>95</sup> |



LES SANDWICHES & LES BURGERS

choice of hand-cut frites, small arugula salad or small field greens salad



|                                                                                         |                                                                                 |                  |
|-----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|------------------|
| MAINE LOBSTER ROLL                                                                      | <i>celery, lemon aioli, Old Bay seasoning on a butter toasted bun . . . . .</i> | 29 <sup>95</sup> |
| KNIFE & FORK CHICKEN CLUB                                                               | <i>bacon, lettuce, tomato, lemon aioli,</i>                                     |                  |
| <i>swiss cheese, avocado, ciabatta bun . . . . .</i>                                    |                                                                                 | 17 <sup>95</sup> |
| ZE SALUT STEAK SANDWICH*                                                                | <i>beef tenderloin tips, caramelized onions,</i>                                |                  |
| <i>swiss cheese, horseradish-mustard crème fraîche, arugula, ciabatta bun . . . . .</i> |                                                                                 | 19 <sup>95</sup> |
| CROQUE MONSIEUR                                                                         |                                                                                 |                  |
| <i>open-faced Parisienne-style ham &amp; swiss cheese sandwich, bechamel . . . . .</i>  |                                                                                 | 18 <sup>95</sup> |
|                                                                                         | <i>Make it a CROQUE MADAME, add fried egg*</i>                                  | 2 <sup>95</sup>  |
| ZE FRENCH ONION SOUP BURGER*                                                            | <i>caramelized onions, swiss cheese, side of onion broth . . . . .</i>          | 19 <sup>95</sup> |
| CHEESEBURGER ROYALE*                                                                    | <i>aged cheddar, smoked bacon, lettuce, tomato, onion . . . . .</i>             | 19 <sup>95</sup> |

In order to maintain quality benefits for our employees, Salut Bar Americain will add a 5% employee wellness 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 - 21<sup>95</sup> 10oz - 38<sup>95</sup>  
HANGER STEAK AU POIVRE\* - *10 oz black pepper, cognac green peppercorn sauce* . . . 39<sup>95</sup>  
LE FILET\* *8 oz with bearnaise sauce* . . . 47<sup>95</sup>

## LES ENTRÉES

SALMON D'AUTOMNE  
*squash puree, broccolini, blood orange coulis, pickled fennel.* . . . . . 32<sup>95</sup>

WALLEYE MEUNIÈRE\*  
*haricots verts, lemon herb butter, capers, yukon potatoes* . . . . . 31<sup>95</sup>

BOUILLABAISSE  
*Provençal classic stew with mussels, littleneck clams, shrimp, salmon, scallops, tomato-saffron broth, sauce rouille, garlic bread* . . . . . petite 26<sup>95</sup> full 45<sup>95</sup>

POULET PAILLARD  
*panko crusted chicken breast, spinach, onion, yukon gold potatoes, lemon-thyme beurre blanc* . . . 28<sup>95</sup>

MOULES FRITES  
*white wine, shallots, garlic, herb butter, pommes frites & garlic bread* . . . . . 29<sup>95</sup>

ROASTED HALF CHICKEN  
*with herbed pan jus and pommes frites* . . . . . 29<sup>95</sup>

VEGETABLE CHASSEUR PASTA  
*handmade rotini pasta, fennel & herb roasted mushroom sauce, tomato, rapini* . . . . . 23<sup>95</sup>

BEEF BOURGUIGNONNE  
*red wine braised beef, pearl onions, mushroom, lardon bacon, roasted root vegetables* . . . . . 32<sup>95</sup>

CRAB CAKE OSCAR\*  
*Salut house crab cake, asparagus, poached egg, sauce béarnaise* . . . . . 29<sup>95</sup>

## TABLE SIZED SIDES

*serves two or more* **10<sup>95</sup> EACH**

ASPARAGUS MILANESE • POMMES PUREE • HERB ROASTED MUSHROOM  
HARICOTS VERTS AMANDINE • MACARONI AU GRATIN • GRATIN DAUPHINOIS  
ROASTED ROOT VEGETABLES WITH PISTACHIOS

## WINE FEATURE

**\$12 GLASS**

**\$46 BOTTLE**

**Terres Dorées Beaujolais  
'L'Ancien' Vieilles Vignes**  
BEAUJOLAIS, FRANCE

### TASTING NOTES:

100% Gamay from 40+ old vines, Jean-Paul Brun vinifies his Beaujolais in an old-style, producing concentrated and incredibly food-friendly wines

**Terres Dorées  
Beaujolais Blanc**  
BEAUJOLAIS, FRANCE

### TASTING NOTES:

Lighter than its Burgundian counterpart, this Beaujolais Blanc is produced from organically farmed and hand-harvested Chardonnay

