

Weekend Brunch

Just waking up

EGGS AND OMELETTES

served with Salut's creamy hash or small salad

TWO EGG BREAKFAST	\$11 ²⁵
<i>two eggs any style and your choice of ham, bacon or sausage sub hanger steak . . .</i>	
SMOKED SALMON OMELETTE	\$15 ²⁵
<i>house smoked salmon, leeks, goat cheese</i>	
FRENCH COUNTRY OMELETTE	\$14 ²⁵
<i>pit ham, onion, swiss cheese</i>	
EGG WHITE OMELETTE	\$12 ²⁵
<i>spinach, mushrooms, onion, goat cheese</i>	
FLORENTINE BENEDICT	\$13 ²⁵
<i>spinach, tomato, poached eggs, toasted english muffin, basil pistou hollandaise</i>	
EGGS BENEDICT	\$14 ²⁵
<i>poached eggs, toasted brioche, sliced ham, hollandaise sauce</i>	
SMOKED TROUT BENEDICT	\$15 ²⁵
<i>english muffin, frisée, dill hollandaise</i>	

❖ Specialties ❖

CINNAMON FRENCH TOAST	\$12 ²⁵
<i>brioche, maple- sea salt butter, fresh fruit</i>	
ZE BRUNCH TARTINE	\$13 ²⁵
<i>pepper bacon sausage patty, cheddar, avocado, spicy aioli, sunny side up egg, brioche</i>	
LYONNAISE SALADE	\$12 ²⁵
<i>poached eggs, frisee, yukon potatoes warm bacon- walnut vinaigrette</i>	
CRAB CAKE OSCAR	\$20 ²⁵
<i>salut house crab cake, asparagus, poached egg, béarnaise</i>	
FRENCH ONION SOUP	cup . . . \$6 ²⁵
<i>topped with melted swiss cheese</i> crock . . \$10 ²⁵	

FOR THE KIDS
\$5
SCRAMBLED EGGS or FRENCH TOAST
kids meals include fresh fruit



QUICHE

served with a mini croissant and your choice of Salut's creamy hash or a small salad

QUICHE DU JOUR	\$12 ²⁵
<i>ask your server for today's selection</i>	
QUICHE LORRAINE	\$12 ²⁵
<i>Bacon, swiss, caramelized onions</i>	
QUICHE AUX ÊPINARDS	\$12 ²⁵
<i>spinach, roasted garlic, goat cheese, wild mushrooms</i>	

❖ Les Crêpes ❖

SWEET

BANANA CRÊPES	\$10 ²⁵
<i>banana, dark chocolate, vanilla pastry cream</i>	

SAVORY

served with Salut's creamy hash or small salad

TENDERLOIN CRÊPE	\$14 ²⁵
<i>herbed crêpe filled with seared tenderloin tips, bleu cheese, roasted mushrooms, balsamic glaze, pearl onion marmalade</i>	
CHICKEN CRÊPE	\$13 ²⁵
<i>herbed crêpe filled with roasted chicken, roasted root vegetables, bacon, kabocha squash crème, pumpkin seed pesto</i>	

❖ Les Croissants ❖

Two croissants served with raspberry preserves, smoked salmon cream cheese, salted maple butter

\$8²⁵

Weekend Brunch

Been up for a while

❖ For Sharing ❖

FRESH BAGUETTE	\$2
<i>whipped butter, red salt, marinated olives</i>	
POMMES FRITES	\$8 ⁹⁵
<i>hand- cut fries with sauce béarnaise</i>	
MOULES 'CAFE DE PARIS'	\$16 ⁹⁵
<i>white wine, parsley, onion, grilled ciabatta</i>	
CRISPY CALAMARI	\$13 ⁹⁵
<i>lemon aioli and peppers</i>	
JUMBO SHRIMP COCKTAIL	\$16 ⁹⁵
BLUE CRAB CAKE	\$13 ⁹⁵
<i>panko crusted blue crab, boursin, spicy aioli</i>	
ARTISAN CHEESE PLATE	\$14 ⁹⁵
<i>three cheeses, dried fruit, grapes, olives, crostini</i>	

LES SALADES

add chicken \$5 shrimp \$8 petite tender \$10 salmon \$7

SALUT CAESAR SALAD	\$10 ⁵⁰
<i>heart of romaine, caesar dressing, crostini (anchovy by request)</i>	
GREEK SALAD	\$12 ⁹⁵
<i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese</i>	
PEAR & BEET SALAD	\$11 ⁹⁵
<i>radicchio, arugula, roasted beets, bleu cheese, pears, spiced candied pecans, mustard pear vinaigrette</i>	
SALUT CHICKEN COBB	\$18 ⁹⁵
<i>grilled chicken, bacon, avocado, beets, bleu cheese, egg, tomato, green goddess dressing</i>	
TUNA NIÇOISE	\$18 ⁹⁵
<i>grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette</i>	



French Rustic GRILLED PIZZA

*pepper bacon sausage, swiss cheese,
caramelized onion, sunny side up egg*

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LES BURGERS & LES SANDWICHES

*served with hand-cut fries, Salut's creamy hash,
or small salad*

TURKEY BURGER	mini - \$8 ⁹⁵	full - \$13 ⁹⁵
<i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli</i>		
*ZE BURGER CLASSIQUE	\$11 ⁹⁵	
<i>lettuce, tomato, onion</i>		
<i>Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4</i>		
*ZE FRENCH ONION SOUP BURGER	\$15 ⁹⁵	
<i>caramelized onions, swiss cheese, onion broth</i>		
*BURGER BAR AMERICAIN	\$15 ⁹⁵	
<i>caramelized onions, bleu cheese, bordelaise</i>		
CROQUE MADAME	mini - \$10 ⁹⁵	full - \$15 ⁹⁵
<i>toasted open faced ham and cheese, bechamel, fried egg</i>		
KNIFE AND FORK CHICKEN CLUB	\$13 ⁹⁵	
<i>chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss cheese</i>		
*ZE SALUT STEAK SANDWICH	\$15 ⁹⁵	
<i>tenderloin tips, caramelized onions, aged swiss, frisée</i>		

❖ COFFEE ❖

<i>Morningstar Organic Coffee \$4</i>	
<i>Cafe au lait or latte \$6</i>	<i>Cappucino \$6</i>
<i>Cafe Mocha \$6</i>	<i>Hot chocolate \$6</i>
<i>Single espresso \$4</i>	<i>Double espresso \$6</i>

❖ JUICE ❖

*orange, tomato, cranberry,
apple, pineapple \$4*

❖ **COCKTAILS DE LA MAISON** ❖

RASPBERRY SUNRISE

new amsterdam vodka / orange juice / raspberry pureé
10

KIR ROYALE

seillac blanc de blanc sparkling wine / cassis liqueur
13.5

MIMOSA

sparkling wine with your choice of juices
peach, orange, cranberry, pomegranate, pineapple
9

GRAPEFRUIT SPARKLER

grapefruit juice / campari / sparkling wine / simple syrup
12

ELECTRIC RELAXATION

st. germain elderflower liqueur / sparkling wine
grapefruit juice / strawberry
12

SALUT ROYALE

seillac blanc de blanc sparkling wine / ginger / pomegranate
12.5

MOCKTAILS

PEACH GINGERINI 6

peach purée / ginger syrup / soda

BLACKBERRY LEMONITO 6

lemonade / mint / blackberry / soda

GRAPE SPARKLER 6

muddled grapes / san pellegrino aranciata rossa

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE 5.5

with housemade ginger syrup

FRESH LEMONADE OR LIMEADE 5.5

house made to order

San Pellegrino Blood Orange Soda 3.5

Perrier (sparkling) 11.5 oz \$4

Aqua Panna (still) 1L \$6

WINES BY THE GLASS

WHITE

- **BLANCS & PINOTS** - GLS / BTL

Chloe Pinot Grigio, *Valdadige, IT* 10 / 38
Overstone Sauvignon Blanc, *Marlborough, NZ* 11 / 42
Schlumberger Pinot Blanc, *Alsace, FR* 13 / 50
Chateau Tour de Mirambeau, *Bordeaux, FR* 13 / 50

- **CHARDONNAY** -

Cave de Lugny, *Lugny, FR* 11 / 42
Joseph Drouhin Mâcon Villages, *Burgundy, FR* 14 / 54
Napa Cellars Chardonnay, *Napa Valley, CA* 15 / 58

- **INTERESTING WHITES** -

Lucien Albrecht Riesling, *Alsace, FR* 13 / 50
Pine Ridge Chenin Blanc-Viognier, *CA* 12 / 46
Seven Daughters Moscato, *Vento, IT* 10 / 38
Campuget Rosé, *Rhône, FR* 12 / 46

RED

- **SYRAH & RHONE BLENDS** - GLS / BTL

Jean Luc Colombo, *Côtes du Rhône, FR* 10 / 38
C.Smith Boom Boom Syrah, *Columbia Valley, WA* 13 / 50

- **PINOT NOIR** -

McManis, *California* 12 / 46
Albert Bichot, *Burgundy, FR* 15 / 58
Coeur de Terre, *Willamette Valley, OR* 15 / 58

- **CABERNET & BORDEAUX** -

Storypoint Cabernet Sauvignon, *CA* 10 / 38
Les Hauts de Lagarde, *Bordeaux, FR* 11 / 42
Folie à Deux Cabernet Sauvignon, *Sonoma, CA* 17 / 66

- **INTERESTING REDS** -

L'Agnostique Merlot, *France* 10 / 38
The Federalist Zinfandel, *Lodi, CA* 13 / 50
Château de Hauterive Malbec, *Cahors, FR* 13 / 50

BEER

BOTTLES & CANS

MILLER LITE WI 5.5
BIG WOOD MORNING WOOD COFFEE
STOUT MN 7.5
TIN WHISKERS FLIPSWITCH IPA MN 7.5
STIEGL GRAPEFRUIT RADLER *Austria* 7.5
SOCIALE CIDER WERKS
TRAINING WHEELS MN 7.5
BECK'S (N / A) *Germany* 5
MICH GOLDEN LIGHT MO 5
LIFT BRIDGE FIRESIDE FLANNEL
BROWN ALE MN 6.5
URBAN GROWLER COWBELL CREAM
ALE MN 7.5

ON DRAFT

STELLA ARTOIS PILSNER 7.25
SUMMIT EPA 7.25
INDEED SEASONAL 7.25
SEASONAL ROTATING 7.25
KRONENBOURG 1664 LAGER 6.25
INSIGHT ROTATING 6.25