

Cory Anderson - Executive Chef  
 Travis Oltmann - General Manager

# SALUT

BAR AMÉRICAIN

## Weekend Brunch *Just waking up*

### ❖ Les Croissants ❖

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

\$8<sup>25</sup>

### ❖ Specialties ❖

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

### ❖ Les Crêpes ❖

#### SWEET

- BANANA CRÊPES . . . . . \$10<sup>25</sup>  
*banana, dark chocolate, vanilla pastry cream*

#### SAVORY

*served with Salut's creamy hash or small salad*

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

### 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<sup>25</sup>  
*ask your server for today's selection*
- QUICHE LORRAINE . . . . . \$12<sup>25</sup>  
*Bacon, swiss, caramelized onions*
- QUICHE AUX ÉPINARDS . . . . . \$12<sup>25</sup>  
*spinach, roasted garlic, goat cheese,  
 wild mushrooms*

### EGGS AND OMELETTES

*served with Salut's creamy hash or small salad*

- TWO EGG BREAKFAST . . . . . \$11<sup>25</sup>  
*two eggs any style and your choice of ham,  
 bacon or sausage . . . . . sub hanger steak . . . \$17<sup>25</sup>*
- SMOKED SALMON OMELETTE . . . . . \$15<sup>25</sup>  
*house smoked salmon, leeks, goat cheese*
- FRENCH COUNTRY OMELETTE . . . . . \$14<sup>25</sup>  
*pit ham, onion, swiss cheese*
- EGG WHITE OMELETTE . . . . . \$12<sup>25</sup>  
*spinach, mushrooms, onion, goat cheese*
- FLORENTINE BENEDICT . . . . . \$13<sup>25</sup>  
*spinach, tomato, poached eggs, toasted  
 english muffin, basil pistou hollandaise*
- EGGS BENEDICT. . . . . \$14<sup>25</sup>  
*poached eggs, toasted brioche, sliced ham,  
 hollandaise sauce*
- SMOKED TROUT BENEDICT. . . . . \$15<sup>25</sup>  
*english muffin, frisée, dill hollandaise*

**Weekend Brunch**  
*Been up for a while*

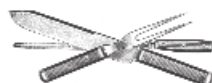
❖ *For Sharing* ❖

FRESH BAGUETTE . . . . .	\$2
<i>whipped butter, red salt, marinated olives</i>	
POMMES FRITES . . . . .	\$8 <sup>95</sup>
<i>hand- cut fries with sauce béarnaise</i>	
MOULES 'CAFE DE PARIS' . . . . .	\$16 <sup>95</sup>
<i>white wine, parsley, onion, grilled ciabatta</i>	
CRISPY CALAMARI . . . . .	\$13 <sup>95</sup>
<i>lemon aioli and peppers</i>	
JUMBO SHRIMP COCKTAIL . . . . .	\$16 <sup>95</sup>
BLUE CRAB CAKE . . . . .	\$13 <sup>95</sup>
<i>panko crusted blue crab, boursin, spicy aioli</i>	
ARTISAN CHEESE PLATE . . . . .	\$14 <sup>95</sup>
<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 <sup>50</sup>
<i>heart of romaine, caesar dressing, crostini (anchovy by request)</i>	
GREEK SALAD . . . . .	\$12 <sup>95</sup>
<i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese</i>	
PEAR & BEET SALAD . . . . .	\$11 <sup>95</sup>
<i>radicchio, arugula, roasted beets, bleu cheese, pears, spiced candied pecans, mustard pear vinaigrette</i>	
SALUT CHICKEN COBB . . . . .	\$18 <sup>95</sup>
<i>grilled chicken, bacon, avocado, beets, bleu cheese, egg, tomato, green goddess dressing</i>	
TUNA NIÇOISE . . . . .	\$18 <sup>95</sup>
<i>grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette</i>	



**LES BURGERS &  
LES SANDWICHES**

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

TURKEY BURGER . . . . .	mini - \$8 <sup>95</sup> full - \$13 <sup>95</sup>
<i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli</i>	
SMOKED TROUT TARTINE . . . . .	\$15 <sup>95</sup>
<i>avocado purée, horseradish crème, radish, orange, sourdough bread</i>	
ZE BURGER CLASSIQUE . . . . .	\$11 <sup>95</sup>
<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 <sup>95</sup>
<i>caramelized onions, swiss cheese, onion broth</i>	
BURGER BAR AMERICAIN . . . . .	\$15 <sup>95</sup>
<i>caramelized onions, bleu cheese, bordelaise</i>	
CROQUE MADAME . . . . .	mini - \$10 <sup>95</sup> full - \$15 <sup>95</sup>
<i>toasted open faced ham and cheese, bechamel, fried egg</i>	
KNIFE AND FORK CHICKEN CLUB . . . . .	\$13 <sup>95</sup>
<i>chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss cheese</i>	
ZE SALUT STEAK SANDWICH . . . . .	\$15 <sup>95</sup>
<i>tenderloin tips, caramelized onions, aged swiss, frisée</i>	

❖ **COFFEE** ❖

Morningstar Organic Coffee	\$4
Cafe latte	\$6
Cappucino	\$6
Cafe Mocha	\$6
Hot chocolate	\$6
Cafe au lait	\$6
Single espresso	\$4

❖ **JUICE** ❖

orange, tomato, cranberry, apple, pineapple	\$4
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## ❖ 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  
Châterive 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