

Cory Anderson - Executive Chef
Tavis 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

\$8²⁵

Specialties

CINNAMON FRENCH TOAST \$12²⁵
brioche, maple- sea salt butter, fresh fruit

CREOLE BREAKFAST HASH \$14²⁵
*andouille sausage, red & green bell pepper, Yukon
potatoes, onions, tomatoes, poached eggs,
creole hollandaise*

LYONNAISE SALADE \$12²⁵
*poached eggs, frisee, yukon potatoes
warm bacon- walnut vinaigrette*

CRAB CAKE OSCAR \$19²⁵
*salut house crab cake, asparagus
poached egg, bearnaise*

FRENCH ONION SOUP cup . . . \$6²⁵
topped with melted swiss cheese crock . . \$10²⁵

EGGS AND OMELETTES

served with Salut's creamy hash or small salad

TWO EGG BREAKFAST \$11²⁵
*two eggs any style and your choice of ham,
bacon or sausage* sub hanger steak . . . \$17²⁵

SMOKED SALMON OMELETTE \$15²⁵
house smoked salmon, leeks, goat cheese

FRENCH COUNTRY OMELETTE \$14²⁵
pit ham, onion, swiss cheese

EGG WHITE OMELETTE \$12²⁵
spinach, mushrooms, onion, goat cheese

FLORENTINE BENEDICT \$13²⁵
*spinach, tomato, poached eggs, toasted
english muffin, basil pistou hollandaise*

EGGS BENEDICT \$14²⁵
*poached eggs, toasted brioche, sliced ham,
hollandaise sauce*

QUICHE

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

QUICHE DU JOUR \$12²⁵
ask your server for todays selection

QUICHE LORRAINE \$12²⁵
Bacon, swiss, caramelized onions

QUICHE AUX ÊPINARDS \$12²⁵
*spinach, roasted garlic, wild mushrooms,
chevre*

Les Crêpes

SWEET

BANANA CRÊPES \$10²⁵
banana, dark chocolate, vanilla pastry cream

SAVORY

served with Salut's creamy hash or small salad

SEAFOOD OSCAR CRÊPES \$16²⁵
*shrimp, bay scallops, fresh sweet corn, green beans, cherry
tomatoes, summer squash, sunny side up egg, lobster cream*

CHICKEN CRÊPES \$14²⁵
*herbed crêpes filled with roasted chicken, artichoke &
asparagus, lemon caper beurre blanc, sunny side up egg*

FOR THE KIDS

\$5

SCRAMBLED EGGS or FRENCH TOAST
kids meals include fresh fruit

Weekend Brunch
Been up for a while

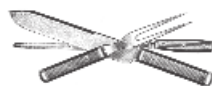
❖ *For Sharing* ❖

FRESH BAGUETTE	\$2
<i>whipped butter, red salt, marinated olives</i>	
POMMES FRITES	\$8 ⁹⁵
<i>hand- cut fries with sauce bearnaise</i>	
MOULES CAFE DE PARIS	\$16 ⁹⁵
<i>mussels steamed in white wine and herb butter</i>	
CRISPY CALAMARI	\$13 ⁹⁵
<i>lemon aioli and peppers</i>	
JUMBO SHRIMP COCKTAIL	\$16 ⁹⁵
BLUE CRAB CAKE	\$13 ⁹⁵
<i>panko, boursin, spicy mustard aioli</i>	
ARTISIAN CHEESE PLATE	\$14 ⁹⁵
<i>three cheeses, dried fruit, grapes, olives, crostini</i>	

LES SALADS

add chicken \$5 shrimp \$8 petite tender \$9 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>	
WATERMELON & BEET SALAD	\$11 ⁹⁵
<i>roasted red beets, raw spiral golden beets, arugula, bleu cheese, watermelon, citrus-pistachio 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>	



BURGERS & SANDWICHES

HEIRLOOM TOMATO TARTINE	\$13 ⁹⁵
<i>sourdough bread, basil pistou, whipped ricotta, micro radish, aged balsamic</i>	
SMOKED TROUT TARTINE	\$15 ⁹⁵
<i>sourdough bread, avocado mousse, horseradish cream, radish, dill pollen</i>	
TURKEY BURGER	mini - \$8 ⁹⁵ full - \$13 ⁹⁵
<i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli</i>	
ZEE BURGER CLASSIQUE	\$11 ⁹⁵
<i>lettuce, tomato, onion or make it Zee Royale for an additional \$4</i>	
FRENCH ONION SOUP BURGER	\$15 ⁹⁵
<i>caramelized onions, swiss cheese, onion broth</i>	
BURGER BAR AMERICAIN	\$15 ⁹⁵
<i>caramelized onions, blue 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>	
SALUT STEAK SANDWICH	\$15 ⁹⁵
<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
Double espresso \$6

JUICE

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

BAR AMÉRICAIN

❖ 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
10

ELECTRIC RELAXATION

st. germaine elderflower / sparkling wine
grapefruit juice / strawberry
11

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 house made 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

BEER

TALLBOY CANS

MILLER LITE WI 5.5

GUINNESS EXTRA STOUT 6.5

INSIGHT TERROR BEAR MN 7.5

CASTLE DANGER CREAM ALE MN 7.5

STIEGL RADLER GRAPEFRUIT *Austria* 7.5

SOCIABLE CIDER

TRAINING WHEELS MN 7.5

IN A BOTTLE

BECK'S (N / A) *Germany* 5

MICH GOLDEN LIGHT MO 5

LIFT BRIDGE FARM GIRL MN 5

LAGUNITAS IPA CA 6

BELLS TWO HEARTED IPA MI 6

ON DRAFT

STELLA ARTOIS PILSNER 7.25

SUMMIT EPA 7.25

INDEED SEASONAL TAP 7.25

FULTON SEASONAL TAP 6.25

KRONENBOURG 1664 LAGER 6.25

INSIGHT TROLLWAY IPA 6.25

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

Chloe Pinot Grigio, *Valdadige, Italy* 10

Overstone Sauvignon Blanc, *Marlborough, New Zealand* 11

Schlumberger Pinot Blanc, *Alsace, France* 12.5

Chateau Tour de Mirambeau, *Bordeaux, France* 13

- CHARDONNAY -

Boomtown by Dusted Valley Chardonnay, *Columbia Valley, WA* 12

Joseph Drouhin Mâcon Villages, *Burgundy, France* 13.5

Ferrari Carano Chardonnay, *Sonoma County, CA* 15

Napa Cellars Chardonnay, *Napa Valley, CA* 15.5

- INTERESTING WHITES -

Lucien Albrecht Riesling, *Alsace, France* 13

Pine Ridge Chenin Blanc - *Viognier, California* 11

- ROSÉS -

Campuguet Rosé, *Rhône, France* 12.5

A to Z Still Rosé, *Oregon* 12

Rivarose Sparkling Rosé, *Salon-de-Provence, France* 12

RED

- SYRAH & RHONE BLENDS -

Jean Luc Colombo, *Côtes du Rhône, France* 10.5

C.Smith Boom Boom Syrah, *Columbia Valley, WA* 13

- PINOT NOIR -

Pali "Alphabets", *Willamette Valley, OR* 15

Bouchard Peré et Fils, *Burgundy, France* 14.5

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, *California* 10.5

Les Hauts de Lagarde, *Bordeaux, France* 11

Charles+Charles Merlot Blend, *Columbia Valley, WA* 12

- INTERESTING REDS -

L'Agnostique Merlot, *France* 9.5

Clancy's Red Blend, *Barossa Valley, Australia* 11.5

Château Hauterive Malbec, *Cahors, France* 13

The Federalist Zinfandel, *Lodi, CA* 12.5