

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