

**BAR A HUITRES**



**LE GRANDE SHELLFISH TOWER**

**LE QUARTER PLATTER**

*perfect for two to share!*

four oysters, three jumbo shrimp,  
crab legs & mussels  
\$35

**LE HALF PLATTER**

*for four to six guests*

eight oysters, five jumbo shrimp, crab legs,  
mussels & a half lobster  
\$60

**JUMBO SHRIMP COCKTAIL \$16<sup>95</sup>**

**FRESH SHUCKED OYSTERS \$3<sup>95</sup> EACH**

Ask your server for today's varieties

**APPETIZERS**



**FRENCH TABLE SNACKS**

FRESH BAGUETTE \$2  
*whipped butter, red salt, marinated olives*

GARLIC SHRIMP \$8<sup>25</sup>  
*shrimp, roasted garlic, cherry tomatoes*

CRISPY BRIE \$6<sup>25</sup>  
*fig jam, grilled baguette*

MOROCCAN MEATBALLS \$8<sup>25</sup>  
*almonds, feta, harissa*

ESCARGOT BOURGUIGNONNE \$13<sup>25</sup>  
*true Burgundy snails, garlic herb butter, grilled ciabatta*

BEEF TARTARE \$10<sup>25</sup>  
*grilled ciabatta, herb aioli*

BUFFALO FROG LEGS \$6<sup>25</sup>  
*butter milk blue cheese, frisée, bacon*

**LARGER FOR SHARING**

POMMES FRITES \$8<sup>25</sup>  
*hand-cut fries, sauce béarnaise*

BLUE CRAB CAKE \$13<sup>25</sup>  
*panko crusted blue crab, boursin cheese, spicy aioli*

CRISPY CALAMARI \$13<sup>25</sup>  
*lemon aioli and peppers*

ARTISIAN CHEESE PLATE \$15  
*selection of cheeses, dried fruit, grapes, olives, crostini*

MUSSELS 'CAFE DE PARIS' \$16<sup>25</sup>  
*white wine, parsley, shallots, garlic, herb butter, grilled ciabatta*

**LES SALADES**

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

SALUT CAESAR SALAD . . . . . \$10<sup>25</sup>  
*romaine, Salut caesar dressing, garlic crouton (anchovies upon request)*

GREEK SALAD . . . . . \$12<sup>25</sup>  
*whole leaf romaine, cucumber, tomato, greek olives, bell peppers, feta, red onion*

WATERMELON & BEET SALAD . . . . . \$11<sup>25</sup>  
*roasted red beets, raw spiral golden beets, arugula, bleu cheese, watermelon, citrus-pistachio vinaigrette*

SALADE NIÇOISE . . . . . \$18<sup>25</sup>  
*grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke and pistou vinaigrette*

SALUT CHICKEN COBB . . . . . \$18<sup>25</sup>  
*grilled chicken, bacon, avocado, tomatoes, blue cheese, egg and beets with green goddess dressing*

**LES SOUPES**

SOUP OF THE DAY cup \$4<sup>25</sup> crock \$7<sup>25</sup>

FRENCH ONION SOUP cup \$6<sup>25</sup> crock \$10<sup>25</sup>

**LE GRAND BOEUF**

**FAMILY-STYLE FEAST**

AN 8 LB. BEEF ROAST, BRAISED IN RED WINE, COOKED FOR 10 HOURS AND SERVED WITH CARROTS, ONIONS, BACON AND MUSHROOMS. ACCOMPANIED BY MASHED POTATOES AND SEASONAL VEGETABLES.

Serves 8-10 guests  
72-hour notice required

Contact Private Dining at Salut St Paul for details



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

\*GRILLED SALMON . . . . . \$24<sup>95</sup>  
*dijon-thyme roasted potatoes, creamy cucumber dill salad, pickled onion*

BOUILLABAISSE - SEAFOOD STEW . . . . . \$35<sup>95</sup>  
*shrimp, king crab, mussels, bay scallops, yukon potatoes, tomato-saffron broth, rouille, garlic bread*

*\*Fish can also be served simply grilled with a vegetable*

## TABLE SIZED SIDES

*serves 2 or more*

**\$9<sup>95</sup> EACH**

ROASTED ASPARAGUS W/  
 BÉARNAISE

MACARONI AU GRATIN

PARMESAN ROASTED CAULIFLOWER

GREEN BEANS AMANDINE

ROASTED GARLIC  
 MUSHROOMS

MASHED POTATOES

## SPECIALTIES

FRESH SAFFRON FETTUCCINE . . . . . \$15<sup>95</sup> . . . . . \$23<sup>95</sup>  
*shrimp, bay scallops, tomato, peas, carrots, saffron butter sauce, parsley, pickled Fresno pepper*

HERB ROASTED HALF CHICKEN. . . . . \$26<sup>95</sup>  
*thyme roasted chicken, chicken jus, hand-cut frites*

DUCK A L'ORANGE . . . . . \$26<sup>95</sup>  
*seared duck breast, baby carrots, leeks, yukon gold potatoes, brandy-orange reduction*

BEELER'S DUROC BONE-IN PORK CHOP . . . . . \$25<sup>95</sup>  
*creamy cider cabbage-carrot slaw, bacon peach chutney*

POULET PAILLARD . . . . . \$26<sup>95</sup>  
*panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc*

CRAB CAKE OSCAR . . . . . \$20<sup>95</sup>  
*Salut house crab cake, asparagus, poached egg, béarnaise*

BLACKENED SASHIMI RED SNAPPER . . . . . \$25<sup>95</sup>  
*andouille sausage, roasted carrot & potatoes, cilantro-lime salsa*

## MONDAY'S WITH JULIA

Every Monday night, Chef Anderson features his version of classic Julia Child recipes

**ASK YOUR SERVER FOR DETAILS**



## STEAK FRITES

PETITE TENDER . . . . . \$25<sup>95</sup>  
*8oz petite tender with house garlic butter and pommes frites*

HANGER STEAK. . . . . \$29<sup>95</sup>  
*10oz hanger steak with house garlic butter and pommes frites*

LE FILET . . . . . \$36<sup>95</sup>  
*8oz filet with house garlic butter and pommes frites*

STEAK AU POIVRE . . . . . \$28<sup>95</sup>  
*8oz petite tender with green peppercorn sauce and pommes frites*

## LES SANDWICHES & LES BURGERS

hand-cut frites, small salad or soup of the day

HEIRLOOM TOMATO TARTINE . . . . . \$13<sup>95</sup>  
*whipped ricotta, pistou, micro radish, aged balsamic on sourdough bread*

SMOKED TROUT TARTINE . . . . . \$15<sup>95</sup>  
*avocado mousse, horseradish cream, radish, dill pollen on sourdough bread*

CROQUE MADAME. . . . . \$15<sup>95</sup>  
*open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs*

KNIFE AND FORK CHICKEN CLUB. . . . . \$13<sup>95</sup>  
*bacon, lettuce, tomato, lemon aioli, avocado, swiss cheese*

"ZEE FRENCH ONION SOUP" BURGER . . . . . \$15<sup>95</sup>  
*caramelized onion, swiss cheese, side of onion broth*

BURGER BAR AMÉRICAIN. . . . . \$15<sup>95</sup>  
*caramelized onion, blue cheese, bordelaise*

CLASSIC BURGER . . . . . \$11<sup>95</sup>  
*lettuce, tomato, onion  
 Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4*

ZEE SALUT STEAK SANDWICH . . . . . \$15<sup>95</sup>  
*beef tenderloin tips, caramelized onions, swiss cheese, horseradish mustard crème fraîche, frisée*

**SIGNATURE COCKTAILS AND MARTINIS**

<p><b>FRENCH RIVIERA</b> <i>bacardi limon rum / blackberry purée fresh mint / lime</i> 12</p> <p><b>SILK ROAD SOUR</b> <i>opihir spiced gin / cointreau fresh lemon juice / peach / bitters</i> 12</p> <p><b>FROGGYSTYLE</b> <i>hendrick's gin / simple syrup lime / mint / cucumber / soda water</i> 12</p>
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<p><b>SMOKIN' SALUT COSMO</b> <i>new amsterdam citron vodka cranberry / pomegranate</i> 12</p> <p><b>POOL BOY</b> <i>grapefruit vodka / grapefruit &amp; pineapple juices blood orange purée / sugar rim</i> 12</p> <p><b>SALUT 75</b> <i>bloom gin / sparkling wine fresh lemon juice / sugar / bitters</i> 12</p>
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**MOCKTAILS**

*non-alcoholic cocktails*  
6

**PEACH GINGERINI**

*peach purée / ginger syrup / soda*

**GRAPE SPARKLER**

*muddled grapes / san pellegrino aranciata  
raspberry purée / soda*

**BLACKBERRY LEMONITO**

*lemonade / mint / blackberry purée / soda*

**NON-ALCOHOLIC BEVERAGES**

**SALUT GINGER ALE**

*with house-made ginger syrup*  
5.5

**FRESH LEMON OR LIMEADE**

*house-made to order*  
5.5

**BOTTLED WATER**

*Perrier* 11.5 oz \$4      *Aqua Panna* 1 Liter \$6

**WINES BY THE GLASS**

**WHITE**

**- BLANCS & PINOTS -**

Chloe Pinot Grigio, <i>Valdadige, Italy</i>	10
Overstone Sauvignon Blanc, <i>Marlborough, New Zealand</i>	11
Schlumberger Pinot Blanc, <i>Alsace, France</i>	12.5
Chateau Tour de Mirambeau, <i>Bordeaux, France</i>	13

**- CHARDONNAY -**

Boomtown by Dusted Valley Chardonnay, <i>Columbia Valley, WA</i>	12
Joseph Drouhin Mâcon Villages, <i>Burgundy, France</i>	13.5
Ferrari Carano Chardonnay, <i>Sonoma County, CA</i>	15
Napa Cellars Chardonnay, <i>Napa Valley, CA</i>	15.5

**- INTERESTING WHITES -**

Lucien Albrecht Riesling, <i>Alsace, France</i>	13
Pine Ridge Chenin Blanc - Viognier, <i>California</i>	11

**- ROSÉS -**

Campuget Rosé, <i>Rhône, France</i>	12.5
A to Z Brut Rosé, <i>Oregon</i>	12

**RED**

**- SYRAH & RHONE BLENDS -**

Jean Luc Colombo, <i>Côtes du Rhône, France</i>	10.5
C.Smith Boom Boom Syrah, <i>Columbia Valley, WA</i>	13

**- PINOT NOIR -**

Bouchard Peré et Fils, <i>Burgundy, France</i>	14.5
Pali "Alphabets", <i>Willamette Valley, OR</i>	15

**- CABERNET & BORDEAUX -**

Storypoint Cabernet Sauvignon, <i>California</i>	10.5
Les Hauts de Lagarde, <i>Bordeaux, France</i>	11
Charles+Charles Merlot Blend, <i>Columbia Valley, WA</i>	12

**- INTERESTING REDS -**

L'Agostique Merlot, <i>France</i>	9.5
Clancy's Red Blend, <i>Barossa Valley, Australia</i>	11.5
The Federalist Zinfandel, <i>Lodi, CA</i>	12.5
Château Hauterive Malbec, <i>Cahors, France</i>	13

\* Organic, Non-GMO yeast, Vegan

**SPARKLING WINES BY THE GLASS**

Baron de Seillac Blanc de Blancs Sparkling Wine, <i>France</i>	11
Rivarose Rosé, <i>Salon-de-Provence, France</i>	12
Riondo Prosecco Bambino, <i>187 mL bottle, Italy</i>	13

**HOUSE WINES BY THE GLASS**

**DOMESTIC HOUSE WINES**

8

*California Pinot Grigio  
California Merlot*

**FRENCH HOUSE WINES**

9

*Cabernet Sauvignon / Syrah  
Chardonnay / Viognier*

**BEER ON TAP**

INDEED SEASONAL TAP 7.25	FULTON SEASONAL TAP 6.25
STELLA ARTOIS PILSNER 7.25	INSIGHT TROLLWAY IPA 6.25
SUMMIT EPA 7.25	KRONENBOURG 1664 LAGER 6.25

**BOTTLES & CANS**

MILLER LITE TALLBOY 16oz can WI	5.5	BECK'S (N / A) Germany	5
GUINNESS EXTRA STOUT 16oz can	6.5	MICHELOB GOLDEN LIGHT MO	5
INSIGHT TERROR BEAR 16oz can MN	7.5	LAGUNITAS IPA CA	6
STIEGL RADLER GRAPEFRUIT 16oz can Austria	7.5	BELLS TWO HEARTED IPA MI	6
CASTLE DANGER CREAM ALE 16oz can MN	7.5	LIFT BRIDGE FARM GIRL MN	6
SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can	7.5		