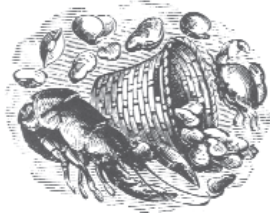


# BAR À HÙÎTRES



## SHELLFISH TOWER

perfect for two to share!

*four oysters, three jumbo shrimp, crab legs & mussels*

**\$35**

## LE GRANDE SHELLFISH TOWER

for four to six guests

*eight oysters, five jumbo shrimp, crab legs, mussels & a half lobster*

**\$60**

### MUSTARD SAFFRON MUSSELS

*white wine, mustard, saffron broth, scallion, grilled ciabatta*

**\$16<sup>95</sup>**

**MUSSELS 'CAFE DE PARIS'**  
*white wine, parsley, onion, grilled ciabatta*

**\$16<sup>95</sup>**

**VIETNAMESE MUSSELS**  
*coconut green curry, pickled fresno pepper, grilled ciabatta*

**\$16<sup>95</sup>**

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

*Ask your server for today's varieties*



## FRENCH TABLE SNACKS

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

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

**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*

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

**JUMBO SHRIMP COCKTAIL \$16<sup>25</sup>**

**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*

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

## 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*

**PEAR BEET SALAD . . . . . \$11<sup>25</sup>**  
*radicchio, arugula, roasted beets, bleu cheese, pears, spiced candied pecans, mustard pear 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, bleu 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 & 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*

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

\*SALMON MOUTARDE . . . . . \$25<sup>95</sup>  
*dijon-panko crust, french green lentils, pearl  
 onion marmalade*

SEARED SEA SCALLOPS . . . . . \$31<sup>95</sup>  
*japanese kabocha squash ravioli, kabocha purée, shaved  
 brussels sprouts, pumpkin seed pesto*

*\*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

VIETNAMESE BRUSSELS SPROUTS

GREEN BEANS AMANDINE

ROASTED GARLIC  
 MUSHROOMS

MASHED POTATOES

## 🍷 SPECIALTIES 🍷

POMODORACCIO ORECCHIETTI . . . . . \$13<sup>95</sup> . \$20<sup>95</sup>  
*spicy pork sausage, broccolini, roasted garlic, pomodoraccio  
 tomatoes, shaved parmesan*

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

SEARED DUCK BREAST . . . . . \$26<sup>95</sup>  
*cherry orange mostarda, parsnip purée, roasted  
 root vegetables*

BEELER'S DUROC PORK SHANK. . . . . \$25<sup>95</sup>  
*spinach, roasted garlic, cherry tomatoes, white bean ragoût*

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

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

## 🍷 MONDAYS 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 fries, small salad or soup du jour*

SMOKED TROUT TARTINE . . . . . \$15<sup>95</sup>  
*avocado purée, horseradish crème, radish, orange  
 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*

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

ZE 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, bleu cheese, bordelaise*

CLASSIC BURGER . . . . . \$11<sup>95</sup>  
*lettuce, tomato, onion*

*Make it Le Royale by adding aged cheddar and  
 smoked bacon for an additional \$4*

## SIGNATURE COCKTAILS AND MARTINIS

### FRENCH RIVIERA

*bacardi limon rum / blackberry purée  
fresh mint / lime*  
12

### SPICED HONEY CRUSTA

*ferrand 1840 Cognac / cointreau liqueur  
spiced honey simple syrup / apple / lemon  
reagan's orange bitters*  
11

### SALUT SAZERAC

*old overholt rye whiskey / simple syrup  
peychauds bitters / absinthe wash / lemon twist*  
10

### SMOKIN' SALUT COSMO

*new amsterdam citron vodka  
cranberry / pomegranate*  
12

### MAPLE BACON OLD FASHIONED

*bacon infused jim beam black bourbon  
maple syrup / bitters / orange / cherry*  
10

### THE QUEENS

*makers 46 bourbon / creme yvette liqueur  
pomegranate / cherry bark and vanilla bitters*  
12

## MOCKTAILS

*non-alcoholic cocktails*  
6

### PEACH GINGERINI

*peach purée / ginger syrup / soda*

### ORANGE SPARKLER

*muddle orange / 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*                      *Aqua Panna*  
11.5 oz \$4                      1 Liter \$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, *Veneto, 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 Hauterive Malbec, *Cahors, FR*                      13 / 50

## SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine, *France*                      11 / 42  
Rivarose Rosé, *Salon-de-Provence, France*                      13 / 50  
Riondo Prosecco Bambino, *187 mL bottle, Italy*                      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                      7.25                      SEASONAL ROTATING                      7.25  
STELLA ARTOIS PILSNER                      7.25                      INSIGHT ROTATING                      6.25  
SUMMIT EPA                      7.25                      KRONENBOURG 1664 LAGER                      6.25

## BOTTLES & CANS

MILLER LITE TALLBOY 16oz can, *WI*                      5.5  
BIG WOOD MORNING WOOD COFFEE STOUT 16oz can, *MN*                      7.5  
STIEGL GRAPEFRUIT RADLER 16oz can, *Austria*                      7.5  
URBAN GROWLER COWBELL CREAM ALE 16oz can, *MN*                      7.5  
BECK'S (N / A) 12 oz bottle, *Germany*                      5  
MICHELOB GOLDEN LIGHT 12 oz bottle, *MO*                      5  
TIN WHISKERS FLIP SWITCH IPA 16 oz can, *MN*                      7.5  
LIFT BRIDGE FIRESIDE FLANNEL BROWN ALE 12 oz can, *MN*                      6.5  
SOCIALBLE CIDER WERKS TRAINING WHEELS 16oz can, *MN*                      7.5