

FRENCH TABLE SNACKS

FRENCH BAGUETTE 2
whipped Salut butter & extra virgin olive oil

DEVILED EGGS BASQUEZ 3.5
chorizo sausage, pepper relish

SMOKED SALMON CARPACCIO 9
smoked salmon, citrus, horseradish creme, dill, petite greens

BAKED BRIE 7
fig and almond compote, grilled ciabatta

POMMES FRITES 8
hand cut fries, bearnaise sauce

MUSSELS "CAFE DE PARIS" 17
white wine, garlic herb butter

CRISPY CALAMARI 14
lemon aioli, cherry peppers

JUMBO SHRIMP COCKTAIL 17
cocktail sauce, lemon

BLUE CRAB CAKE 14
lemon, spicy aioli

SOUPS

SOUP OF THE DAY CUP 5 CROCK 8

FRENCH ONION SOUP CUP 7 CROCK 11
crostini, gruyère cheese

LES SALADS

add chicken \$5 petite steak \$9 salmon \$7

CHICKEN COBB 19
grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing

TUNA NIÇOISE 19
grilled tuna, green beans, olives, tomato, potato, radish, artichokes, fennel, hard cooked egg, pistou vinaigrette

GREEK 14 \ 8
romaine, cucumber, tomato, kalamata olives, bell peppers, feta, red onion

CAESAR 14 \ 7
romaine, Salut caesar dressing, parmesan garlic crouton, poached egg, (anchovies upon request)

STRAWBERRY SALAD 14 \ 8
arugula, frisee, fresh strawberry, avocado, toasted pistachio, red onion, strawberry vinaigrette

"SALUT BLEU" 12 \ 7
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion

SANDWICHES & BURGERS

choice of soup of the day, salad or frites

SALUT STEAK SANDWICH 17
petite tender, crispy leeks, garlic mushrooms, arugula, mustard cremé

KNIFE AND FORK CHICKEN CLUB 16
lemon aioli, bacon, swiss, avocado

PETITE CROQUE MADAME 11
open faced smoked ham and cheese, béchamel, fried egg

GRILLED CHEESE AMÉRICAIN 13
chevre, swiss, asparagus, red pepper, mushrooms, balsamic onion, arugula

TURKEY BURGER 15
cheddar, avocado, lettuce, tomato, spicy aioli

CHEESE BURGER ROYALE 16
aged cheddar, smoked bacon, lettuce, tomato, onion

"ZE FRENCH ONION SOUP" BURGER 16
caramelized onions, swiss, onion broth

BURGER BAR AMÉRICAIN 16
caramelized onions, blue cheese, bordelaise

TARTINES

choice of soup of the day, salad or frites

TUNA PAN BAGNA 15
olive tapenade, arugula, hard boiled egg, tomato, grilled sourdough

AVOCADO-CRAB 14
avocado, crab fromage blanc, poached egg, lemon confit, petite greens

TURKEY & BACON 15
balsamic red onion, gruyere, smoked tomato sauce, arugula, port wine

CREPES, EGGS & OMELETTES

CHICKEN CREPE 15
grilled chicken, roasted mushrooms, asparagus, cream sherry velouté, parmesan

SMOKED SALMON CREPE 15
smoked salmon, watercress, herbed crème fraîche, tomato-caper relish

FRENCH COUNTRY OMELETTE 14
smoked ham, shallots and swiss

CHAMPIGNON OMELETTE 14
garlic mushrooms, goat cheese, spinach

EGGS BENEDICT 14
poached eggs, smoked ham, hollandaise, toasted brioche

❖ LUNCH SPECIALTIES ❖

HANGER STEAK 16
with frites and herb butter

PETITE BOUILLABAISSE 18
mussels, salmon, shrimp, mahi mahi, potato, ciabatta, tomato-saffron broth, sauce rouille

PETITE SALMON 17
baby bok choy, red cabbage, sugar snap peas, ramp-ginger broth pickled vegetable relish

SMOKED FETTUCCINI 15
house made fettuccini, mussels, bay scallops, lardons, sweet peas, fennel, smoked tomato sauce

LIGHTER LUNCHES

TRIO OF MINI SALADS 13
beet salad, bleu salad, greek salad

EGG WHITE OMELETTE FLORENTINE 13
tomato, shallots, fresh basil, spinach, sliced avocado, petite greens

DUET OF FISH 15
grilled salmon, citrus, petite greens, tuna tartare, avocado

QUICHE LORRAINE 13
caramelized onion, bacon, gruyère cheese, fines herb, side salad