

BAR À HUÎTRES



LE GRANDE SHELLFISH TOWER

half dozen oysters, 6 shrimp, crab legs, a half lobster and mussels 60

SHELLFISH TOWER

4 oysters, 3 jumbo shrimp, crab legs and mussels 35

JUMBO SHRIMP COCKTAIL 17

MUSSELS 'CAFE DE PARIS'

white wine, parsley, shallots, garlic, herb butter 17

COCONUT CURRY FRENCH VIETNAMESE MUSSELS

lemongrass, jalapeño, ginger, green curry, cilantro, coconut milk, Fresno chilies 17

SMOKED TOMATO MUSSELS

fennel, garlic confit, smoked tomato sauce 17

YELLOWFIN TUNA TARTARE

wasabi-chili aioli, avocado 13

FRESH SHUCKED OYSTERS 3⁹⁵ EACH

Ask your server for today's varieties



FRENCH TABLE SNACKS

FRENCH BAGUETTE 2

whipped Salut butter & extra virgin olive oil

SMOKED SALMON CARPACCIO 12

smoked salmon, citrus, horseradish cream, radish, dill, petite greens

BAKED BRIE 7

fig and almond compote, grilled ciabatta

ESCARGOT BOURGUIGNON 14

true Burgundy snails with garlic herb butter

TOUR DE FROMAGE 15

chef's selection of french cheese, fruit, almonds

POMMES FRITES 8

hand-cut fries with Béarnaise sauce

BLUE CRAB CAKE 14

panko-crust blue crab, Boursin cheese, spicy aioli

CRISPY CALAMARI 14

with lemon aioli and peppers

SOUPS

SOUP OF THE DAY CUP 5 CROCK 7

FRENCH ONION SOUP CUP 7 CROCK 11

crostini, Gruyère cheese

LES SALADS

add chicken 5 salmon 7 petite hanger steak 9 crab cake 12

TUNA NIÇOISE 19

grilled yellowfin tuna, green bean, olive, tomato, potato, radish, artichoke, fennel, hard cooked egg, pistou vinaigrette

CHICKEN COBB 19

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

GREEK 8 / 14

romaine, cucumber, tomato, Kalamata olive, bell pepper, feta, red onion

SALUT BLEU 8 / 12

bibb lettuce, buttermilk bleu cheese dressing, radish, green onion

CAESAR 8 / 14

romaine, Salut Caesar dressing, Parmesan garlic crouton, poached egg (anchovy upon request)

BEEF AND BURRATA SALAD 8 / 14

red and gold beets, arugula, fennel, pear, dried cranberry, toasted cashew, maple vinaigrette



FRESH FISH

ALASKAN HALIBUT 36	PAN-SEARED SCALLOPS 34
<i>pan-seared with fennel, roasted Yukon Gold potato, peas, leeks, tomato velouté</i>	<i>wild rice risotto, lardon, roasted mushroom, squash purée, vincotto</i>
CRAB CAKE OSCAR 22	SALMON MOUTARDE 28
<i>Salut house crab cake, asparagus, poached egg, sauce Béarnaise</i>	<i>dijon panko-cruste salmon, green lentil, frisée, port wine reduction</i>
WALLEYE MEUNIÈRE 29	BOUILLABAISSE - SEAFOOD STEW 34
<i>pan-roasted walleye, baby french bean, Yukon Gold potato, caper, lemon-brown butter sauce</i>	<i>a Provençal classic with mussels, crab legs, shrimp, salmon mahi mahi, tomato-saffron broth, sauce rouille</i>

SIMPLY BROILED OR GRILLED

SALMON 26 SHRIMP 26 SCALLOPS 30

TABLE-SIZED SIDES

serves 2 or more

10.⁵⁰ EACH

- MACARONI AU GRATIN
- CREAMY BRUSSELS SPROUTS AND BACON
- ROASTED GARLIC MUSHROOMS
- MASHED POTATOES
- ROASTED ASPARAGUS W/ BÉARNAISE

SPECIALTIES

SHORT RIB PAPPARDELLE 15 / 24
<i>braised short ribs, garlic confit, cured tomato, braising jus, truffle crème fraîche</i>
CASSOULET 28
<i>classic French stew with pork shoulder, northern beans, bison sausage, duck confit, Parmesan bread crumbs, grilled ciabatta</i>
POULET PAILLARD 26
<i>lightly crusted chicken breast, spinach, shallots, Yukon Gold potatoes, lemon-thyme beurre blanc</i>
CRAB-STUFFED DOVER SOLE 29
<i>breaded and baked with roasted fingerling potatoes, red chard, shallots, grain mustard beurre blanc</i>
HERB-ROASTED HALF CHICKEN 28
<i>thyme roasted chicken, chicken jus, hand-cut frites</i>

MONDAYS WITH JULIA CHILD

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

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

add oscar 9 garlic shrimp 8 au poivre 5

STEAK FRITES 30
<i>10oz hanger steak with house garlic butter and pommes frites</i>
NEW YORK STRIP 38
<i>10oz strip with house garlic butter and pommes frites</i>
LE FILET 38
<i>8oz filet with house garlic butter and pommes frites</i>

LES SANDWICHES & LES BURGERS

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

KNIFE AND FORK CHICKEN CLUB 16	"ZE FRENCH ONION SOUP" BURGER 16
<i>bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado</i>	<i>caramelized onions, swiss cheese, side of onion broth</i>
ZE SALUT STEAK SANDWICH 17	BURGER BAR AMÉRICAIN 16
<i>tenderloin tips, arugula, mushrooms, crispy leeks, mustard crème</i>	<i>caramelized onions, bleu cheese, Bordelaise</i>
CROQUE MADAME 15	CHEESE BURGER ROYALE 16
<i>open-faced Parisienne-style ham and cheese sandwich, Béchamel, fried eggs</i>	<i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>