



## FRENCH TABLE SNACKS & SMALLER PLATES

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

OYSTERS \$3<sup>25</sup>  
*ask your server for today's selections*

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

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

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

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

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

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

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

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

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

## ❖ SOUPS ❖

SOUP DU JOUR . . . . . cup - \$4<sup>25</sup> . . . crock - \$7<sup>25</sup>

FRENCH ONION SOUP . . . . . cup - \$6<sup>25</sup> . . . crock - \$10<sup>25</sup>  
*topped with melted swiss cheese*

## ❖ LES SALADES ❖

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

FIELD GREENS . . . . . \$6<sup>25</sup>  
*baby field greens, fine herb, sherry vinaigrette*

SOUP AND SALAD . . . . . \$7<sup>25</sup>  
*cup of soup du jour and small field greens*

SALUT CAESAR SALAD . . . . . \$10<sup>25</sup>  
*heart of romaine, caesar dressing, crostini  
(anchovy by request)*

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

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

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

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

## ❖ LES SANDWICHES & LES BURGERS ❖

served with hand-cut fries, a small salad or soup du jour

ZE LEETLE BEEG MAC . . . . . \$8<sup>25</sup>  
*two all beef patties, special sauce, lettuce, cheese...  
...you know the rest*

SMOKED TROUT TARTINE . . . . . \$15<sup>25</sup>  
*avocado purée, horseradish crème, radish, orange*

CROQUE MADAME . . . . . mini - \$10<sup>25</sup> . . . full - \$15<sup>25</sup>  
*toasted open face Parisian ham and cheese sandwich topped  
with a fried egg*

TURKEY BURGER . . . . . mini - \$8<sup>25</sup> . . . full - \$13<sup>25</sup>  
*cheddar, avocado, chipotle aioli*

BLACK BEAN & MUSHROOM BURGER . . mini - \$8<sup>25</sup> . full - \$13<sup>25</sup>  
*house made patty, pistou, chèvre, frisée*

KNIFE & FORK CHICKEN CLUB . . . . . \$13<sup>25</sup>  
*chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss*

ZE SALUT STEAK SANDWICH . . . . . \$15<sup>25</sup>  
*beef tenderloin tips, caramelized onion, aged swiss, frisée,  
horseradish mustard crème fraîche*

BURGER BAR AMÉRICAIN . . . . . \$15<sup>25</sup>  
*with caramelized onion, bleu cheese, bordelaise sauce*

ZE FRENCH ONION SOUP BURGER . . . . . \$15<sup>25</sup>  
*caramelized onion, aged swiss, onion broth*

CLASSIC BURGER . . . . . \$11<sup>25</sup>  
*lettuce, tomato, onion*

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

## ❖ LIGHTER LUNCHES ❖

TRIO OF MINI SALADS . . . . . \$12<sup>25</sup>  
*Greek, caesar, seasonal salad*

DUET OF FISH . . . . . \$17<sup>25</sup>  
*roasted salmon & broccolini, grilled ahi tuna & haricots verts*

EGG WHITE OMELETTE . . . . . \$12<sup>25</sup>  
*wild mushrooms, spinach, onion, chèvre*

QUICHE DU JOUR . . . . . \$12<sup>25</sup>  
*ask your server for today's selection*

## ❖ CRÊPES, EGGS & OMELETTES ❖

served with hand-cut fries or a small salad

TENDERLOIN CRÊPE . . . . . \$14<sup>25</sup>  
*herbed crêpe filled with seared tenderloin tips, roasted mushrooms,  
bleu cheese, balsamic glaze, pearl onion marmalade*

CHICKEN CRÊPE . . . . . \$13<sup>25</sup>  
*herbed crêpe filled with roasted chicken, roasted root vegetables,  
bacon, kabocha squash creme, pumpkin seed pesto*

EGGS BENEDICT . . . . . \$14<sup>25</sup>  
*poached eggs on toasted brioche with sliced ham and  
hollandaise sauce*

FRENCH COUNTRY OMELETTE . . . . . \$14<sup>25</sup>  
*ham, onions, swiss cheese*

SMOKED SALMON OMELETTE . . . . . \$15<sup>25</sup>  
*leeks, goat cheese*

## ❖ LUNCH SPECIALTIES ❖

WALLEYE MEUNIÈRE . . . . . \$16<sup>25</sup>  
*haricots verts, lemon, herb butter, capers*

PETITE BOUILLABAISSE . . . . . \$19<sup>25</sup>  
*shrimp, king crab, mussels, bay scallops, yukon potatoes,  
tomato-saffron broth, rouille, garlic bread*

SALMON MOUTARDE . . . . . \$15<sup>25</sup>  
*dijon mustard-panko crust, French green lentils, pearl  
onion marmalade*

POULET PAILLARD . . . . . \$15<sup>25</sup>  
*panko crusted chicken breast, pommes Lyonnaise, spinach,  
lemon beurre blanc*

STEAK FRITES . . . . . \$15<sup>25</sup>  
*hanger steak, pommes frites, herb butter*

POMODORACCIO ORECCHIETTI . . . . . \$13<sup>25</sup>  
*spicy pork sausage, broccolini, roasted garlic, pomodoraccio  
tomatoes, shaved parmesan*

## SIGNATURE COCKTAILS AND MARTINIS

### FRENCH RIVIERA

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

### SPICED HONEY CRUSTA

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

### SALUT SAZARAC

*old overholt rye / 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

*muddled 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

<i>Perrier</i>	<i>Aqua Panna</i>
11.5 oz \$4	1 Liter \$6

## WINE 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
Château 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
Campuguet 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
Cœur 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
SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can, MN	7.5