



FRENCH TABLE SNACKS & SMALLER PLATES

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

OYSTERS \$3²⁵
ask your server for todays selections

GARLIC SHRIMP \$8²⁵
Tiger shrimp, roasted garlic, cherry tomato

STEAK TARTARE \$10²⁵
grilled ciabatta, herb aioli

CRISPY BRIE \$6²⁵
fig jam, grilled baguette

MOROCCAN MEATBALLS \$8²⁵
almonds, feta, harissa

CRISPY CALAMARI \$13²⁵
with lemon aioli and peppers

MUSSELS 'CAFE DE PARIS' \$16²⁵
white wine, parsley, onion, grilled ciabatta

BLUE CRAB CAKE \$13²⁵
panko crusted blue crab, boursin cheese, spicy aioli

JUMBO SHRIMP COCKTAIL \$16²⁵

POMMES FRITES \$8²⁵
hand-cut fries with sauce béarnaise

SANDWICHES & BURGERS

served with hand-cut fries or a small salad

LEETLE BEEG MAC \$8²⁵
*two all beef patties, special sauce, lettuce, cheese...
...you know the rest*

HEIRLOOM TOMATO TARTINE \$13²⁵
avocado mousse, horseradish cream, radish, dill pollen

SMOKED TROUT TARTINE \$15²⁵
avocado mousse, horseradish cream, radish, dill pollen

CROQUE MADAME. mini - \$10²⁵. full - \$15²⁵
*toasted open face Parisian ham and cheese sandwich topped
with a fried egg*

TURKEY BURGER. mini - \$8²⁵. full - \$13²⁵
cheddar, avocado, chipotle aioli

BLACK BEAN & MUSHROOM BURGER. . mini - \$8²⁵. . full - \$13²⁵
house made patty, pistou, chèvre, frisée

KNIFE & FORK CHICKEN CLUB \$13²⁵
chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss

SALUT STEAK SANDWICH. \$15²⁵
*beef tenderloin tips, caramelized onion, aged swiss, frisée,
horseradish mustard crème fraîche*

BURGER BAR AMÉRICAIN \$15²⁵
with caramelized onion, blue cheese, bordelaise sauce

FRENCH ONION SOUP BURGER \$15²⁵
caramelized onion, aged swiss, onion broth

CLASSIC BURGER. \$11²⁵
*lettuce, tomato, onion
or Make it A Royale for an additional \$4*

❖ SOUPS ❖

SOUP DU JOUR cup - \$4²⁵. crock - \$7²⁵

FRENCH ONION SOUP. cup - \$6²⁵. crock - \$10²⁵
topped with melted swiss cheese

❖ LES SALADES ❖

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

FIELD GREENS \$6²⁵
baby field greens, fine herb, sherry vinaigrette

SOUP AND SALAD \$7²⁵
cup of soup du jour and small field greens

SALUT CAESAR SALAD. \$10²⁵
*heart of romaine, caesar dressing, crostini
(anchovy by request)*

BEEF & WATERMELON SALAD. \$11²⁵
*roasted red beets, raw spiral golden beets, arugula, bleu cheese,
watermelon, citrus-pistachio vinaigrette*

GREEK SALAD. \$12²⁵
*whole leaf romaine, cucumber, tomato, greek olives, red onion,
bell peppers, feta cheese*

SALADE NIÇOISE \$18²⁵
*grilled tuna, haricots verts, olives, tomato, fennel, potato, egg,
artichoke, pistou vinaigrette*

SALUT CHICKEN COBB \$18²⁵
*grilled chicken, bacon, avocado, tomatoes, blue cheese, egg,
beets, green goddess dressing*



❖ LUNCH SPECIALTIES ❖

WALLEYE MEUNIÈRE \$16²⁵
haricots verts, lemon, herb butter, capers

PETITE BOUILLABAISSA \$19²⁵
*shrimp, king crab, mussels, bay scallops, yukon potatoes,
tomato-saffron broth, rouille, garlic bread*

GRILLED SALMON \$14²⁵
*with dijon-thyme roasted potatoes, creamy dill cucumber salad,
pickled onion*

POULET PAILLARD \$15²⁵
*panko crusted chicken breast, pommes Lyonnaise, spinach,
lemon beurre blanc*

STEAK FRITES \$15²⁵
hanger steak, pommes frites, herb butter

FRESH SAFFRON FETTUCCINE \$15²⁵
*with shrimp, bay scallops, tomato, peas, carrots, saffron butter
sauce, parsley, pickled Fresno pepper*

LIGHTER LUNCHES

TRIO OF MINI SALADS. \$12²⁵
Greek, caesar, seasonal salad

DUET OF FISH. \$17²⁵
roasted salmon & brocolini, grilled ahi tuna, haricots verts

EGG WHITE OMELETTE \$12²⁵
wild mushrooms, spinach, onion, chevre

QUICHE DU JOUR. \$12²⁵
ask your server for todays selectiont

CREPES, EGGS, AND OMELTTES

served with hand-cut fries or a small salad

CHICKEN CRÊPES. \$14²⁵
*herbed crêpes filled with roasted chicken, artichoke & asparagus,
lemon caper beurre blanc, sunny side up egg*

SEAFOOD CRÊPES \$16²⁵
*shrimp, bay scallops, fresh sweet corn, green beans, cherry tomatoes,
summer squash, sunny side up egg, lobster cream*

EGGS BENEDICT \$14²⁵
*poached eggs on toasted brioche with sliced ham and
hollandaise sauce*

FRENCH COUNTRY OMELETTE \$14²⁵
ham, onions, swiss cheese

SMOKED SALMON OMELETTE. \$15²⁵
leeks, goat cheese

SALUT

BAR AMÉRICAIN

SIGNATURE COCKTAILS AND MARTINIS

FRENCH RIVIERA
bacardi limon rum / blackberry purée
fresh mint / lime
 12

SILK ROAD SOUR
opihir spiced gin / cointreau
fresh lemon juice / peach / bitters
 12

FROGGY STYLE
hendrick's gin / simple syrup
lime / cucumber / mint / soda water
 12

SMOKIN' SALUT COSMO
new amsterdam citron vodka
cranberry / pomegranate
 12

POOL BOY
grapefruit vodka / grapefruit & pineapple juices
blood orange purée / sugar rim
 12

SALUT 75
bloom gin / sparkling wine
fresh lemon juice / sugar / bitters
 12

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, *Valdadige, Italy* 10
 Overstone Sauvignon Blanc, *Marlborough, New Zealand* 11
 Schlumberger Pinot Blanc, *Alsace, France* 12.5
 Chateau Tour de Mirambeau, *Bordeaux, France* 13

- CHARDONNAY -

Boomtown by Dusted Valley Chardonnay, *Columbia Valley, WA* 12
 Joseph Drouhin Maçon Villages, *Burgundy, France* 13.5
 Ferrari Carano, *Sonoma County, CA* 15
 Napa Cellars Chardonnay, *Napa Valley, CA* 15.5

- INTERESTING WHITES -

Lucien Albrecht Riesling, *Alsace, France* 13
 Pine Ridge Chenin Blanc - *Viognier, California* 11

- ROSÉS -

Campuget Rosé, *Rhône, France* 12
 A to Z Brut Rosé, *Oregon* 12

RED

- SYRAH & RHONE BLENDS -

Jean Luc Colombo, *Côtes du Rhône, France* 10.5
 C.Smith Boom Boom Syrah, *Columbia Valley, WA* 13

- PINOT NOIR -

Bouchard Peré et Fils, *Burgundy, France* 14.5
 Pali "Alphabets", *Willamette Valley, OR* 15

- CABERNET & BORDEAUX -

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

- INTERESTING REDS -

L'Agnostique Merlot, *France* 9.5
 Clancy's Red Blend, *Barossa Valley, Australia* 11.5
 Château Hauterive Malbec, *Cahors, France* 13
 The Federalist Zinfandel, *Lodi, CA* 12.5

* Organic, Non-GMO yeast, Vegan

SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine, *France* 11
 Rivarose Sparkling Rosé, *Salon-de-Provence, France* 12
 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 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		