



**FRENCH TABLE SNACKS & SMALLER PLATES**

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

OYSTERS \$3<sup>25</sup>  
*ask your server for todays 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)*

BEEF & WATERMELON SALAD . . . . . \$11<sup>25</sup>  
*roasted red beets, raw spiral golden beets, arugula, bleu cheese, watermelon, citrus-pistachio 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, blue cheese, egg, beets, green goddess dressing*



❖ **LUNCH SPECIALTIES** ❖

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

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

GRILLED SALMON . . . . . \$14<sup>25</sup>  
*with dijon-thyme roasted potatoes, creamy dill cucumber salad, pickled onion*

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*

FRESH SAFFRON FETTUCCINE . . . . . \$15<sup>25</sup>  
*with shrimp, bay scallops, tomato, peas, carrots, saffron butter sauce, parsley, pickled Fresno pepper*

**SANDWICHES & BURGERS**

served with hand-cut fries or a small salad

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

HEIRLOOM TOMATO TARTINE . . . . . \$13<sup>25</sup>  
*avocado mousse, horseradish cream, radish, dill pollen*

SMOKED TROUT TARTINE . . . . . \$15<sup>25</sup>  
*avocado mousse, horseradish cream, radish, dill pollen*

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*

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, blue cheese, bordelaise sauce*

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

CLASSIC BURGER . . . . . \$11<sup>25</sup>  
*lettuce, tomato, onion  
or Make it A Royale 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 & brocolini, grilled ahi tuna, haricots verts*

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

QUICHE DU JOUR . . . . . \$12<sup>25</sup>  
*ask your server for todays selectiont*

**CREPES, EGGS, AND OMELTTES**

served with hand-cut fries or a small salad

CHICKEN CRÊPES . . . . . \$14<sup>25</sup>  
*herbed crêpes filled with roasted chicken, artichoke & asparagus, lemon caper beurre blanc, sunny side up egg*

SEAFOOD CRÊPES . . . . . \$16<sup>25</sup>  
*shrimp, bay scallops, fresh sweet corn, green beans, cherry tomatoes, summer squash, sunny side up egg, lobster cream*

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*

# 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