



## FRENCH TABLE SNACKS & SMALLER PLATES

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

\*OYSTERS \$3<sup>95</sup>  
*ask your server for today's selections*

\*GARLIC SHRIMP \$8<sup>95</sup>  
*Tiger shrimp, roasted garlic, cherry tomato*

\*STEAK TARTARE \$10<sup>95</sup>  
*grilled ciabatta, herb aioli*

CRISPY BRIE \$6<sup>95</sup>  
*fig jam, grilled baguette*

\*MOROCCAN MEATBALLS \$8<sup>95</sup>  
*almonds, feta, harissa*

\*CRISPY CALAMARI \$13<sup>95</sup>  
*with lemon aioli and peppers*

\*MUSSELS 'CAFE DE PARIS' \$16<sup>95</sup>  
*white wine, parsley, onion, grilled ciabatta*

\*BLUE CRAB CAKE \$13<sup>95</sup>  
*panko crusted blue crab, boursin cheese, spicy aioli*

\*JUMBO SHRIMP COCKTAIL \$16<sup>95</sup>

POMMES FRITES \$8<sup>95</sup>  
*hand-cut fries with sauce béarnaise*

## ❖ SOUPS ❖

SOUP DU JOUR . . . . . cup - \$4<sup>95</sup> . . . . . crock - \$7<sup>95</sup>

FRENCH ONION SOUP . . . . . cup - \$6<sup>95</sup> . . . . . crock - \$10<sup>95</sup>  
*topped with melted swiss cheese*

## ❖ LES SALADES ❖

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

FIELD GREENS . . . . . \$6<sup>95</sup>  
*baby field greens, fine herb, sherry vinaigrette*

SALUT CAESAR SALAD . . . . . \$10<sup>95</sup>  
*heart of romaine, caesar dressing, crostini  
(anchovy by request)*

WATERMELON SALAD . . . . . \$11<sup>95</sup>  
*jicama, cucumber, arugula, feta, pistachio,  
cilantro mint vinaigrette*

GREEK SALAD . . . . . \$12<sup>95</sup>  
*whole leaf romaine, cucumber, tomato, greek olives, red onion,  
bell peppers, feta cheese*

SALADE NIÇOISE\* . . . . . \$18<sup>95</sup>  
*grilled tuna, haricots verts, olives, tomato, fennel, potato, egg,  
artichoke, pistou vinaigrette*

SALUT CHICKEN COBB\* . . . . . \$18<sup>95</sup>  
*grilled chicken, bacon, avocado, tomatoes, bleu cheese, egg,  
beets, green goddess dressing*

## French Rustic GRILLED PIZZA

*burrata, fresh basil,  
roasted tomato sauce,  
extra virgin olive oil*

14

## ❖ LES SANDWICHES & LES BURGERS ❖

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

HEIRLOOM TOMATO TARTINE . . . . . \$13<sup>95</sup>  
*burrata, pistou, aged balsamic, micro basil, brioche*

CROQUE MADAME\* . . . . . mini - \$10<sup>95</sup> . . . . . full - \$15<sup>95</sup>  
*toasted open face Parisian ham and cheese sandwich topped  
with a fried egg*

TURKEY BURGER\* . . . . . mini - \$8<sup>95</sup> . . . . . full - \$13<sup>95</sup>  
*cheddar, avocado, chipotle aioli*

KNIFE & FORK CHICKEN CLUB\* . . . . . \$13<sup>95</sup>  
*chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss*

ZE SALUT STEAK SANDWICH\* . . . . . \$15<sup>95</sup>  
*beef tenderloin tips, caramelized onion, aged swiss, frisée,  
horseradish mustard crème fraîche*

BURGER BAR AMÉRICAIN\* . . . . . \$15<sup>95</sup>  
*with caramelized onion, bleu cheese, bordelaise sauce*

ZE FRENCH ONION SOUP BURGER\* . . . . . \$15<sup>95</sup>  
*caramelized onion, aged swiss, onion broth*

CLASSIC BURGER\* . . . . . \$11<sup>95</sup>  
*lettuce, tomato, onion*  
*Make it Le Royal by adding aged cheddar*

## ❖ LIGHTER LUNCHES ❖

SALUT LUNCH DUO . . . . . \$12<sup>95</sup>  
*Choose two: Greek, caesar, or seasonal salad, cup of soup  
du jour or french onion soup, pommes frites, fresh fruit*

DUET OF FISH\* . . . . . \$17<sup>95</sup>  
*roasted salmon & broccolini, grilled abi tuna & haricots verts*

EGG WHITE OMELETTE\* . . . . . \$12<sup>95</sup>  
*wild mushrooms, spinach, onion, chèvre*

QUICHE DU JOUR\* . . . . . \$12<sup>95</sup>

## ❖ CRÊPES, EGGS & OMELETTES ❖

served with hand-cut fries or a small salad

SEAFOOD CRÊPE\* . . . . . \$15<sup>95</sup>  
*herbed crêpe filled with scallops, bay shrimp, mussels, asparagus,  
seafood creole sauce*

CHICKEN CRÊPE\* . . . . . \$13<sup>95</sup>  
*herbed crêpe filled with roasted chicken, summer vegetable  
succotash, sweet corn crème, charred onion pistou*

EGGS BENEDICT\* . . . . . \$14<sup>95</sup>  
*poached eggs on toasted brioche with sliced ham and  
hollandaise sauce*

FRENCH COUNTRY OMELETTE\* . . . . . \$14<sup>95</sup>  
*ham, onions, swiss cheese*

SMOKED SALMON OMELETTE\* . . . . . \$15<sup>95</sup>  
*leeks, goat cheese*

## ❖ LUNCH SPECIALTIES ❖

GRILLED 60 SOUTH ORGANIC SALMON\* . . . . . \$15<sup>95</sup>  
*dijon thyme roasted potatoes, pickled onion & mustard seed,  
creamy dill cucumber salad*

SEAFOOD ORECCHIETTE\* . . . . . \$15<sup>95</sup>  
*bay scallops, shrimp, snap peas, heirloom tomato,  
saffron marscapone*

POULET PAILLARD\* . . . . . \$15<sup>95</sup>  
*panko crusted chicken breast, pommes Lyonnaise, spinach,  
lemon beurre blanc*

STEAK FRITES\* . . . . . \$15<sup>95</sup>  
*hanger steak, pommes frites, herb butter*

PETITE BOUILLABAISSE\* \$19<sup>95</sup>  
*shrimp, king crab, mussels, bay scallops, salmon, yukon potatoes, tomato-saffron broth, rouille, garlic bread*

# SALUT

BAR AMÉRICAIN

## SIGNATURE COCKTAILS AND MARTINIS

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

**FROGGY STYLE**  
*hendricks gin / lime / cucumber / mint*  
*simple syrup / soda water*  
 12

**PEACH ROSE SANGRIA**  
*rose wine / peach schnapps*  
*summer fruit / peach juice*  
 12

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

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

**BLUEBERRY LAVENDER SPRITZ**  
*new amsterdam vodka*  
*blueberry lavender simple syrup / soda water*  
 10

## 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**  
*Perrier* \$4      *Aqua Panna* \$6  
 11.5 oz      1 Liter

## WINES BY THE GLASS

### WHITE

#### - BLANCS & PINOTS -

	GLS / BTL
Four Graces Pinot Gris, Willamette Valley, OR	14 / 54
Overstone Sauvignon Blanc, Marlborough, NZ	11 / 42
Chateau Tour de Mirambeau, Bordeaux, FR	13 / 50
Schlumberger Pinot Blanc, Alsace, France	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 -

Heinz Eifel "Shine" Riesling, Germany	10 / 38
Pine Ridge Chenin Blanc-Viognier, California	12 / 46
Campuget Rosé, Rhône, France	12 / 46

### RED

#### - SYRAH & RHONE BLENDS -

	GLS / BTL
Delas, Côtes du Rhône, France	10 / 38
Boom Boom Syrah, Columbia Valley, WA	13 / 50

#### - PINOT NOIR -

McMannis, California	12 / 46
Albert Bichot, Burgundy, France	15 / 58
Coeur de Terre, Willamette Valley, OR	15 / 58

#### - CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, California	10 / 38
Les Hauts de Lagarde, Bordeaux, France	11 / 42

#### - INTERESTING REDS -

L'Agnostique Merlot, France	10 / 38
Seghesio Zinfandel, Sonoma, CA	14 / 54
Château Hauterive Malbec, Cahors, France	13 / 50

## SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine, FR	11 / 42
Riondo Prosecco Bambino, 187 mL bottle, Italy	13
Rivarose Sparkling Rosé, Salone-de-Provence, FR	13 / 50

## HOUSE WINES BY THE GLASS

### DOMESTIC HOUSE WINES

8

*California Pinot Grigio*  
*California Merlot*

### FRENCH HOUSE WINES

9

*Cabernet Sauvignon Blend*  
*Chardonnay Blend*

## 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 16oz can, WI	5.5
PRYES BREWING ROYAL RASPBERRY SOUR 16oz can, MN	7.5
URBAN GROWLER COWBELL CREAM ALE 16oz can, MN	7.5
FAIR STATE BREWING MIRROR UNIVERSE IPA 16oz can, MN	7.5
UTE PILS EWALD THE GOLDEN HEFEWEIZEN 16oz can, MN	7.5
SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can, MN	7.5
MICHELOB GOLDEN LIGHT 12oz bottle, MO	5
BECK'S (N/A) 12oz bottle, Germany	5