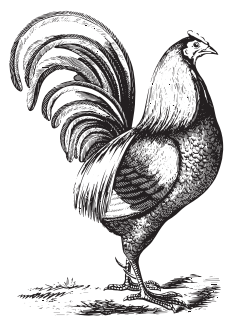


## FRENCH TABLE SNACKS & SMALLER PLATES



FRESH BAGUETTE <i>whipped butter, red salt, marinated olives</i> . . . . .	2 <sup>95</sup>
ARTISAN CHEESE PLATE <i>chef selection of french cheese, fruit, almonds, grilled ciabatta</i> . . . . .	14 <sup>95</sup>
CRISPY BAKED BRIE <i>fig jam, grilled ciabatta</i> . . . . .	7 <sup>95</sup>
POMMES FRITES* <i>hand-cut fries, béarnaise sauce</i> . . . . .	7 <sup>95</sup>
JUMBO SHRIMP COCKTAIL . . . . .	16 <sup>95</sup>
MARGHERITA PIZZA <i>rustic grilled crust, burrata, tomato sauce, fresh basil, extra virgin olive oil, (add sausage for \$2)</i> . . . . .	14 <sup>95</sup>
ESCARGOT BOURGUIGNON <i>burgundy snails with garlic herb butter</i> . . . . .	13 <sup>95</sup>
BLUE CRAB CAKE* <i>panko-crusted blue crab, boursin cheese, spicy aioli</i> . . . . .	13 <sup>95</sup>
CRISPY CALAMARI* <i>with lemon aioli &amp; peppers</i> . . . . .	13 <sup>75</sup>
TUNA TARTARE* <i>wasabi aioli, chips, pickled ginger</i> . . . . .	11 <sup>75</sup>

## BURGERS, SANDWICHES & TARTINES

*choice of hand-cut fries, small field greens salad or soup du jour*

KNIFE & FORK CHICKEN CLUB* <i>bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado, ciabatta bun</i> . . . . .	15 <sup>95</sup>
TURKEY BURGER* <i>aged cheddar, avocado, lettuce, tomato, spicy aioli</i> . . . . .	14 <sup>95</sup>
ZE SALUT STEAK SANDWICH* <i>marinated beef tenderloin, roasted mushrooms, crispy leeks, horseradish mustard crème fraîche, arugula, ciabatta bun</i> . . . . .	16 <sup>95</sup>
CROQUE MONSIEUR* <i>open-faced Parisienne style ham &amp; cheese sandwich, bechamel (Add a fried egg for \$2 and make it a CROQUE MADAME)</i> . . . . .	14 <sup>95</sup>
ZE FRENCH ONION SOUP BURGER* <i>caramelized onions, swiss cheese, onion broth</i> . . . . .	15 <sup>95</sup>
BURGER BAR AMERICAIN* <i>caramelized onions, bleu cheese, sauce bordelaise</i> . . . . .	15 <sup>95</sup>
CHEESEBURGER ROYALE* <i>aged cheddar, smoked bacon, lettuce, tomato, onion</i> . . . . .	15 <sup>95</sup>
IMPOSSIBLE BURGER™* <i>swiss cheese, lettuce, tomato &amp; onion</i> . . . . .	18 <sup>95</sup>
AVOCADO & CRAB TARTINE* <i>crab fromage blanc, avocado, lemon confit, poached egg, grilled ciabatta</i> . . . . .	15 <sup>95</sup>
TUNA PAN BAGNAT TARTINE <i>olive tapenade, arugula, tomato, hard boiled egg, grilled ciabatta</i> . . . . .	13 <sup>95</sup>

## SOUPS

SOUP DU JOUR . . . . . cup - 5 . . . . . crock - 8
FRENCH ONION SOUP . . . . . cup - 7 . . . . . crock - 11
<i>topped with melted swiss cheese</i>

## LES SALADES

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

SALUT CAESAR SALAD* . . . . . 8 <sup>95</sup>
<i>heart of romaine, caesar dressing, crispy parmesan, crouton, poached egg (anchovy upon request)</i>
BEEF AND BURRATA SALAD . . . . . 8 <sup>95</sup>
<i>arugula, bosc pears, raisins, red onion, cashews maple-walnut vinaigrette</i>
GREEK SALAD . . . . . 8 <sup>95</sup>
<i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese</i>
TUNA NIÇOISE* . . . . . 18 <sup>95</sup>
<i>grilled ahi tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette</i>
SALUT CHICKEN COBB* . . . . . 18 <sup>95</sup>
<i>grilled chicken, bacon, avocado, tomatoes, bleu cheese, red beets, hard boiled egg, green goddess dressing</i>
SALUT WEDGE . . . . . 9 <sup>95</sup>
<i>bacon, red onion, tomato, buttermilk bleu cheese dressing</i>

## LIGHTER LUNCHES

PETITE SALMON <i>simply grilled or broiled with lemon and French green beans</i> . . . . .	12 <sup>95</sup>
DUET OF FISH* <i>grilled salmon, tuna tartare, avocado, citrus, petite greens</i> . . . . .	14 <sup>95</sup>
FRENCH VIETNAMESE NOODLE BOWL* <i>cellophane noodles, red cabbage, carrot, cucumber nuac cham, cilantro, mint, toasted cashews</i> . . . . .	14.95
<i>add crab cake \$12 hanger steak \$9 shrimp \$8 chicken \$5</i>	

## CRÊPES, EGGS & OMELETTES

*served with hand-cut fries or a small salad*

SMOKED SALMON CRÊPE* . . . . . 14 <sup>95</sup>
<i>herbed crêpe, watercress, horseradish creme fraîche, tomato-caper relish</i>
CHICKEN AND PROSCUITTO CRÊPE . . . . . 14 <sup>95</sup>
<i>herbed crêpe, grilled chicken, peas, cured tomato, parmesan, dijon bechamel, crispy leeks</i>
EGGS BENEDICT* . . . . . 14 <sup>95</sup>
<i>poached eggs on toasted brioche with sliced ham and hollandaise sauce</i>
FRENCH COUNTRY OMELETTE <i>ham, shallots, swiss cheese</i> . . . . . 14 <sup>95</sup>
EGG WHITE OMELETTE <i>spinach, tomato, avocado basil pistou</i> . . . . . 12 <sup>95</sup>
QUICHE LORRAINE <i>caramelized onion, bacon, gruyere</i> 12 <sup>95</sup>

## LUNCH ENTRÉES

SALMON MOUTARDE* <i>dijon and panko-crusted salmon, stewed french lentils, frisee, port wine reduction</i> . . . . .	14 <sup>95</sup>
BRAISED SHORT RIB PAPPARDELLE* <i>house-made pasta, cured tomato, shallot, garlic confit scallion, truffle creme fraiche</i> . . . . .	14 <sup>95</sup>
CACIO E PEPE <i>linguine pasta, black pepper, parmesan</i> . . . . .	9 <sup>95</sup>
STEAK FRITES* <i>petite hanger steak, pommes frites, herb butter</i> . . . . .	15 <sup>95</sup>
PETITE BOUILLABAISSE* <i>shrimp, mussels, salmon, yukon potatoes tomato-saffron broth, grilled ciabatta, sauce roullie</i> . . . . .	17 <sup>95</sup>

In order to maintain quality benefit programs, Salut Bar Americain adds a 3% employee benefits service charge to our guest check. This is not an employee gratuity.

\* Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions