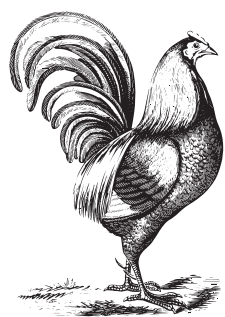


FRENCH TABLE SNACKS & SMALLER PLATES



FRESH BAGUETTE <i>whipped butter, red salt, marinated olives</i>	2 ⁹⁵
ARTISAN CHEESE PLATE <i>chef selection of artisanal cheeses, dried fruit, fresh grapes, olives, crostini</i> .	15 ⁹⁵
CRISPY BAKED BRIE <i>fig jam, grilled ciabatta</i>	7 ⁹⁵
POMMES FRITES <i>hand-cut fries, béarnaise sauce</i>	8 ⁹⁵
JUMBO SHRIMP COCKTAIL*	16 ⁹⁵
MARGHERITA PIZZA <i>rustic grilled crust, burrata, tomato sauce, fresh basil, extra virgin olive oil</i>	14 ⁹⁵
ESCARGOT BOURGUIGNON <i>burgundy snails with garlic herb butter</i>	13 ⁹⁵
BLUE CRAB CAKE* <i>panko-crusted blue crab, boursin cheese, spicy aioli</i>	13 ⁹⁵
CRISPY CALAMARI* <i>with lemon aioli & peppers</i>	13 ⁹⁵
BEEF TARTARE* <i>grilled ciabatta, herb aioli</i>	11 ⁹⁵
FRENCH MOROCCAN MEATBALLS* <i>almonds, harissa, feta</i>	8 ⁹⁵

LES SANDWICHES & LES BURGERS

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>	13 ⁹⁵
TURKEY BURGER* <i>cheddar, avocado, chipotle aioli</i>	petite - 8 ⁹⁵ full - 13 ⁹⁵
ZE SALUT STEAK SANDWICH* <i>beef tenderloin tips, caramelized onions, swiss cheese, horseradish mustard crème fraîche, frisée, ciabatta bun</i>	15 ⁹⁵
CROQUE MADAME* <i>open-faced Parisienne style ham & cheese sandwich, bechamel, fried egg</i>	petite - 10 ⁹⁵ full - 16 ⁹⁵
ZE FRENCH ONION SOUP BURGER* <i>caramelized onions, swiss cheese, side of onion broth</i>	15 ⁹⁵
BURGER BAR AMERICAIN* <i>caramelized onions, bleu cheese, sauce bordelaise</i>	15 ⁹⁵
CHEESEBURGER ROYALE* <i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>	15 ⁹⁵
IMPOSSIBLE™ BURGER* <i>vegetarian burger that tastes like beef, with lettuce, tomato, onion</i> . .	17 ⁹⁵

LIGHTER LUNCHES

SALUT LUNCH DUO <i>Choose any two: greek, caesar or seasonal salad, cup of soup du jour or french onion soup, or pommes frites or fresh fruit</i>	12 ⁹⁵
DUET OF FISH* <i>roasted salmon & broccolini, grilled ahi tuna & haricots verts</i>	17 ⁹⁵

LES SALADES

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

FIELD GREENS	6 ⁹⁵
<i>baby field greens, fine herb, sherry vinaigrette</i>	
SALUT CAESAR SALAD	10 ⁹⁵
<i>heart of romaine, caesar dressing, crostini (anchovy by request)</i>	
KALE & BRUSSELS SPROUTS	12 ⁹⁵
<i>bleu cheese, local apple, candied pecan, apple cider vinaigrette</i>	
GREEK SALAD	12 ⁹⁵
<i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese</i>	
SALADE NIÇOISE*	17 ⁹⁵
<i>grilled ahi tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette</i>	
SALUT CHICKEN COBB*	16 ⁹⁵
<i>grilled chicken, bacon, avocado, tomatoes, bleu cheese, egg, beets, green goddess dressing</i>	

SOUPS

SOUP DU JOUR	cup - 4 ⁹⁵	crock - 7 ⁹⁵
FRENCH ONION SOUP	cup - 6 ⁹⁵	crock - 10 ⁹⁵
	<i>topped with melted swiss cheese</i>	

CRÊPES, EGGS & OMELETTES

served with hand-cut fries or a small salad

SEAFOOD CRÊPE*	15 ⁹⁵
<i>herbed crêpe filled with scallops, bay shrimp, mussels, asparagus, seafood creole sauce</i>	
CHICKEN CRÊPE*	13 ⁹⁵
<i>herbed crêpe filled with roasted chicken, wild mushrooms, spinach, brie mornay sauce</i>	
EGGS BENEDICT*	14 ⁹⁵
<i>poached eggs on toasted brioche with sliced ham and hollandaise sauce</i>	
FRENCH COUNTRY OMELETTE* <i>ham, onions, swiss cheese</i>	14 ⁹⁵
SMOKED SALMON OMELETTE* <i>leeks, goat cheese</i> .	15 ⁹⁵
EGG WHITE OMELETTE* <i>wild mushrooms, spinach, onion, chèvre</i>	12 ⁹⁵
QUICHE DU JOUR* <i>ask your server for today's selection</i> .	12 ⁹⁵

LUNCH ENTRÉES

60 SOUTH DIJON CRUSTED ORGANIC SALMON* <i>panko, spinach, smoked tomato & white bean stew</i> . .	15 ⁹⁵
WILD MUSHROOM PAPPARDELLE <i>roasted wild mushroom, fines herbes, truffled mascarpone, parmesan bread crumbs</i>	13 ⁹⁵
PETITE POULET PAILLARD* <i>panko-crusted chicken breast, pommes lyonnaise, spinach, lemon beurre blanc</i> . .	15 ⁹⁵
STEAK FRITES* <i>petite hanger steak, pommes frites, herb butter</i>	15 ⁹⁵
WALLEYE MEUNIÈRE* <i>haricots verts, roasted yukon potato, lemon, herb butter, capers</i>	17 ⁹⁵

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

SIGNATURE COCKTAILS AND MARTINIS

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

DOUX AMER
ciroc vodka / ginger liqueur
cocchi americano
 14

THE PANACEA
tattersall rum / tuaca
pineapple juice / angostura bitters
 12

SALUT SAZERAC
old overholt rye / pernod
simple syrup / peychauds bitters
 10

À TOUT LE MONDE
boodles gin / triple sec
housemade cranberry syrup / lime / rosemary
 12

GRAND APPLE
calvados apple brandy / lemon
housemade ginger syrup / cinnamon sugar rim
 12

LE BOULEVARDIER
four roses bourbon
dolin rouge / cappelletti
 12

WHISKEY CHERRY SMASH
pendleton whiskey / luxardo maraschino
cherry syrup / mint / lemon
 12

MOCKTAILS

non-alcoholic cocktails

6

RASPBERRY GINGERINI
raspberry purée / ginger syrup / soda

CHERRY LIMEADE
house-made limeade / cherry syrup

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

- HOUSE WINES -

	GLS / BTL
Pinot Grigio, <i>California</i>	8
White Blend, <i>France</i>	9

Four Graces Pinot Gris, <i>Willamette Valley, OR</i>	14 / 54
Overstone Sauvignon Blanc, <i>Marlborough, NZ</i>	11 / 42
Schlumberger Pinot Blanc, <i>Alsace, France</i>	13 / 50
Cave de Lugny Chardonnay, <i>Lugny, FR</i>	11 / 42
Napa Cellars Chardonnay, <i>Napa Valley, CA</i>	15 / 58
Heinz Eifel "Shine" Riesling, <i>Germany</i>	10 / 38
Remy Ferbras, Rosé, <i>Tavel, FR</i>	12 / 46

RED

- HOUSE WINES -

	GLS / BTL
Merlot, <i>California</i>	8
Red Blend, <i>France</i>	9

Delas Côtes du Rhône, <i>France</i>	10 / 38
McManis Pinot Noir, <i>California</i>	12 / 46
Albert Bichot Pinot Noir, <i>Burgundy, France</i>	15 / 58
Coeur de Terre Pinot Noir, <i>Willamette Valley, OR</i>	15 / 58
Waterbrook Reserve Cabernet Sauvignon, <i>WA</i>	12 / 46
Les Hauts de Lagarde, <i>Bordeaux, France</i>	11 / 42
Seghesio Zinfandel, <i>Sonoma, CA</i>	14 / 54
Château Hauterive Malbec, <i>Cahors, France</i>	13 / 50

- SPARKLING WINES -

	GLS / BTL
Baron de Seillac Blanc de Blancs, <i>France</i>	11 / 42
Riondo Prosecco Bambino, <i>Italy (187 mL bottle)</i>	13
Rivarose Sparkling Rosé, <i>Salone-de-Provence, FR</i>	13 / 50

SELECTED WINES BY THE BOTTLE

sommelier Alicia Lee

- WHITE -

Domaine Francis Blanchet, Pouilly-Fume <i>a serious sauvignon blanc from Loire Valley</i>	59
Clos des Lunes d'Argent, Bordeaux <i>a semillon and sauvignon blanc blend from Sauternes</i>	55
Marc Bredif, Vouvray <i>an aromatic chenin blanc from Loire Valley</i>	52

- RED -

Maison Paul Beaudet Clos de la Brosse, Saint Amour <i>a balanced gamay from Cru Beaujolais</i>	58
Les Trois Chênes, Crozes-Hermitage <i>complex syrah with notes of cherry, violet and mocha</i>	75
Château Pavail de Luze, Margaux, Bordeaux <i>cabernet dominant red from left-bank Bordeaux</i>	76

*Ask your server for a complete list
of wines by the bottle.*

BEER ON TAP

FULTON SWEET CHILD OF VINE <i>India Pale Ale, MN</i>	7.25
STELLA ARTOIS <i>Pilsner, Belgium</i>	7.25
SUMMIT EPA <i>Extra Pale Ale, MN</i>	7.25
KENTUCKY UNCOMMON <i>Prohibition Ale, MN</i>	7.25
KRONENBOURG 1664 <i>Lager, France</i>	6.25
SEASONAL ROTATING TAP <i>Ask your server</i>	7.25

BOTTLES AND CANS

MILLER LITE 16oz, <i>WI</i>	5.5
PRYES BREWING ROYAL RASPBERRY SOUR 16oz, <i>MN</i>	7.5
URBAN GROWLER DE-LOVELY PORTER 16oz, <i>MN</i>	7.5
FAIR STATE BREWING MIRROR UNIVERSE IPA 16oz, <i>MN</i>	7.5
MILK AND HONEY CIDER 10oz, <i>MN</i>	7.5
MICHELOB GOLDEN LIGHT 12oz, <i>MO</i>	5
BECKS'S (N / A) 12oz, <i>Germany</i>	5