

BAR A HUITRES



LE GRANDE SHELLFISH TOWER

half dozen oysters, 6 shrimp, crab legs, a half lobster and mussels 60

SHELLFISH TOWER

4 oysters, 3 jumbo shrimp, crab legs and mussels 35

FRESH SHUCKED OYSTERS \$3⁹⁵ EACH

Ask your server for today's varieties



FRENCH TABLE SNACKS

FRENCH BAGUETTE 2
whipped Salut butter & extra virgin olive oil

SMOKED SALMON CARPACCIO 9
smoked salmon, citrus, horseradish cream, radish, dill, petite greens

BAKED BRIE 7
fig and almond compote, grilled ciabatta

ESCARGOT BOURGUIGNONNE 14
true Burgundy snails with garlic herb butter

TOUR DE FROMAGE 15
chef selection, fruit, almonds

JUMBO SHRIMP COCKTAIL 17

POMMES FRITES 8
hand-cut fries with béarnaise sauce

BLUE CRAB CAKE 14
panko-crusted blue crab, boursin cheese, spicy aioli

CRISPY CALAMARI 14
with lemon aioli and peppers

MUSSELS 'CAFE DE PARIS' 17
white wine, parsley, shallots, garlic, herb butter

YELLOWFIN TUNA TARTARE 13
wasabi-chili aioli, avocado

SOUPS

SOUP OF THE DAY CUP 5 CROCK 7

FRENCH ONION SOUP CUP 7 CROCK 11
crostini, gruyère cheese

LES SALADS

add chicken \$5 salmon \$7 petite steak \$9

TUNA NIÇOISE 19
grilled tuna, green bean, olive, tomato, potato, radish, artichoke, fennel, hard cooked egg, pistou vinaigrette

CHICKEN COBB 19
grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing

GREEK 8 / 14
romaine, cucumber, tomato, kalamata olive, bell pepper, feta, red onion

SALUT BLEU 7 / 12
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion

CAESAR 7 / 12
romaine, Salut caesar dressing, garlic crouton (anchovy upon request)

BEET AND BURRATA 8 / 14
arugula, toasted pecans, fennel, burrata, pomegranate vinaigrette

LE GRANDE BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEFROAST, BRAISED IN RED WINE, COOKED FOR 10 HOURS AND SERVED WITH CARROTS, ONIONS, BACON AND MUSHROOMS. ACCOMPANIED BY MASHED POTATOES AND SEASONAL VEGETABLES.

Serves 8-10 people,
\$275 plus tax and gratuity
72-hour notice required



FRESH FISH

MOULES FRITES 19 <i>Parisian-style steamed mussel, shallot, white wine herb butter, hand-cut fries</i>	PAN SEARED SCALLOPS..... 32 <i>celery root and parsnip puree, bacon, apples, swiss chard, duxelles</i>
CRAB CAKE OSCAR 22 <i>Salut house crab cake, asparagus, poached egg, sauce béarnaise</i>	SALMON MOUTARDE 28 <i>dijon panko crusted salmon, green lentil, frisée, port wine reduction</i>
WALLEYE MEUNIÈRE 29 <i>pan roasted walleye, baby french bean, yukon gold potato, caper, lemon-brown butter sauce</i>	BOUILLABAISSE - SEAFOOD STEW..... 38 <i>a Provençal classic with mussels, crab legs, shrimp, salmon mahi mahi, tomato-saffron broth, sauce rouille</i>

SIMPLY BROILED OR GRILLED

SALMON 26 SHRIMP 26 SCALLOPS 28

TABLE SIZED SIDES

serves 2 or more

\$10.5 EACH

MACARONI AU GRATIN

BRUSSELS SPROUTS

ROASTED GARLIC
MUSHROOMS

MASHED POTATOES

ROASTED ASPARAGUS W/
BÉARNAISE

SPECIALTIES

BRAISED SHORT RIB PAPPARDELLE 15 / 19
cured tomatoes, shallot, garlic confit, house made pasta, jus, truffle crème fraiche

DUCK A L'ORANGE 26
seared duck breast, baby carrot, leek, yukon gold potato, brandy-orange reduction

POULET PAILLARD..... 26
lightly crusted chicken breast, spinach, shallots, yukon gold potatoes, lemon-thyme beurre blanc

BOEUF ROTI 26
slow cooked beef, mushrooms, baby carrots, brussel sprouts creamy polenta cake

HERB ROASTED HALF CHICKEN..... 28
thyme roasted chicken, chicken jus, hand-cut fries

MONDAYS WITH JULIA CHILD

Every Monday night, Chef Justin features his version of classic Julia Child recipes

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

STEAK FRITES 30
10oz hanger steak with house garlic butter and pommes frites

PETITE TENDER STEAK..... 28
8oz petite tender with house garlic butter and pommes frites

LE FILET..... 38
8oz filet with house garlic butter and pommes frites

STEAK AU POIVRE 32
8oz petite tender with green peppercorn sauce

LES SANDWICHES & LES BURGERS

hand-cut frites, small salad or soup of the day

KNIFE AND FORK CHICKEN CLUB 16
bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado "ZE FRENCH ONION SOUP" BURGER..... 16
caramelized onions, swiss cheese, side of onion broth

ZE SALUT STEAK SANDWICH..... 17
petite tender, arugula, mushrooms, crispy leeks, mustard crème BURGER BAR AMÉRICAIN..... 16
caramelized onions, blue cheese, bordelaise

CROQUE MADAME 15
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs CHEESE BURGER ROYAL..... 16
aged cheddar, smoked bacon, lettuce, tomato, onion