

**LES SALADS**

CHICKEN COBB <i>grilled chicken, bacon, tomato, avocado, bleu cheese, beet, hard cooked egg, green goddess</i> . . . . .	19
TUNA NIÇOISE <i>rare ahi tuna, French green beans, olive, tomato, radish, egg, fennel, pistou vinaigrette</i> . . . . .	19
SALUT WEDGE <i>bacon, red onion, tomato, buttermilk bleu cheese dressing</i> . . . . .	8
BEET & BURRATA SALAD <i>organic kale, arugula, red &amp; gold beets, orange, cucumber, lemon-dill vinaigrette</i> . . . . .	8
GREEK <i>romaine lettuce, cucumber, tomato, kalamata olives, bell pepper, feta, red onion</i> . . . . .	8
SALUT CAESAR* <i>heart of romaine, crispy Parmesan, crouton, poached egg (anchovy upon request)</i> . . . . .	8
FRENCH VIETNAMESE NOODLE SALAD <i>cellophane noodles, red cabbage, carrot, cucumber, nuoc cham, toasted cashew, cilantro, basil</i> . . . . .	12
<i>add crab cake 12    hanger steak 9    shrimp 8    salmon 7    chicken 5</i>	

**LE DEJEUNER**

STEAK FRITES* <i>5oz. hanger steak, house cut fries, herb butter</i> . . . . .	16
EGGS BENEDICT <i>poached egg, brioche, pit ham, hollandaise</i> . . . . .	14
FRENCH COUNTRY OMELETTE <i>pit ham, shallot, aged Swiss</i> . . . . .	14
CHICKEN PROSCIUTTO CREPE <i>spring peas, leeks, cured tomato, Parmesan, Dijon béchamel</i> . . . . .	15
SMOKED SALMON CREPE <i>smoked salmon, watercress, horseradish crème fraîche, tomato-caper relish</i> . . . . .	15
SALMON MOUTARDE <i>Dijon &amp; panko-cruste salmon, stewed French lentils, frisée, port wine reduction</i> . . . . .	17
SHORT RIB PAPPARDELLE <i>house-made pasta, cured tomato, shallot, garlic confit, truffle crème fraîche</i> . . . . .	15
CACIO E PEPE <i>bucatini, black pepper, butter, Parmesan</i> . . . . .	9
BOUILLABAISSE* <i>mussels, salmon, shrimp, potato, tomato-saffron broth, grilled ciabatta, rouille</i> . . . . .	18
COCONUT CURRY MUSSELS <i>lemongrass, ginger, jalapeño, coconut milk, green curry, Fresno pepper, warm baguette</i> . . . . .	14
MUSSELS "CAFE DE PARIS" <i>white wine, garlic confit, herb butter, warm baguette</i> . . . . .	14

**TABLE SNACKS**

FRENCH BAGUETTE 2 <i>whipped Salut butter &amp; extra virgin olive oil</i>	
DEVILED EGGS BASQUEZ 3-5 <i>chorizo sausage, pepper relish</i>	
BAKED BRIE 7 <i>fig and almond compote, grilled ciabatta</i>	
POMMES FRITES 8 <i>hand cut fries, sauce Béarnaise</i>	
CRISPY CALAMARI* 14 <i>lemon aioli, cherry peppers</i>	
ESCARGOT BOURGUINONNE 14 <i>true Burgundy snails with herb butter</i>	
BLUE CRAB CAKE* 14 <i>lemon, spicy aioli</i>	

**S O U P S**

FRENCH ONION SOUP	CUP 7	CROCK 11
SOUP OF THE DAY	CUP 5	CROCK 7

*French Rustic*  
**GRILLED PIZZA**

SAUSAGE & MUSHROOM 14  
*spicy fennel sausage, roasted mushroom, caramelized onion, Gruyère, truffle oil, sunny egg*

BRIE & ARUGULA 14  
*brie mousse, red onion, arugula salad, heirloom tomato, balsamic*

MARGHERITA 13  
*burrata, fresh basil, extra virgin olive oil*

❖ **BURGERS, SANDWICHES** ❖

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

BURGER BAR AMERICAIN* <i>caramelized onion, bleu cheese, sauce bordelaise</i> . . . . .	16
"ZE FRENCH ONION SOUP" BURGER* <i>caramelized onion, Swiss, onion broth</i> . . . . .	16
TURKEY BURGER* <i>aged cheddar, avocado, lettuce, tomato, spicy aioli</i> . . . . .	16
KNIFE AND FORK CHICKEN CLUB* <i>lemon aioli, bacon, Swiss, avocado</i> . . . . .	16
STEAK SANDWICH* <i>grilled tenderloin, crispy leeks, garlic mushrooms, mustard crème</i> . . . . .	17

**TARTINES**

*OPEN FACED SANDWICHES choice of hand-cut fries, salad or soup of the day*

AVOCADO & CRAB <i>crab fromage blanc, avocado, lemon confit, poached egg</i> . . . . .	15
TUNA SALAD <i>olive tapenade, arugula, tomato, hard boiled egg</i> . . . . .	14
CROQUE MADAME <i>pit ham, toasted brioche, béchamel, Swiss, sunny egg</i> . . . . .	15

**LE PETIT DEJEUNER**

DUET OF FISH* <i>tuna tartare, avocado, grilled salmon, citrus, petite greens</i> . . . . .	15	PETITE SALMON <i>simply grilled or broiled with French green beans</i> . . . . .	16
QUICHE LORRAINE <i>caramelized onion, bacon, Gruyère, choice of side</i> . . . . .	13	JUMBO SHRIMP COCKTAIL <i>cocktail sauce, lemon</i> . . . . .	17
EGG WHITE OMELETTE <i>spinach, fresh tomato, avocado, basil pistou, choice of side</i> . . . . .	14	SMOKED SALMON CARPACCIO <i>citrus, horseradish crème, dill, petit greens, grilled ciabatta</i> . . . . .	9

In order to maintain quality benefits for our employees, Salut Bar Américain will add a 3% employee wellness service charge to our guest checks. 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.