

Cory Anderson - Executive Chef
Travis Oltmann - General Manager

Weekend Brunch

Just waking up

EGGS AND OMELETTES

served with Salut's creamy hash or small salad

TWO EGG BREAKFAST	\$11 ²⁵
<i>two eggs any style and your choice of ham, bacon or sausage sub hanger steak . . .</i>	
SMOKED SALMON OMELETTE	\$15 ²⁵
<i>house smoked salmon, leeks, goat cheese</i>	
FRENCH COUNTRY OMELETTE	\$14 ²⁵
<i>pit ham, onion, swiss cheese</i>	
EGG WHITE OMELETTE	\$12 ²⁵
<i>spinach, mushrooms, onion, goat cheese</i>	
FLORENTINE BENEDICT	\$13 ²⁵
<i>spinach, tomato, poached eggs, toasted english muffin, basil pistou hollandaise</i>	
EGGS BENEDICT	\$14 ²⁵
<i>poached eggs, toasted brioche, sliced ham, hollandaise sauce</i>	
SMOKED TROUT BENEDICT	\$15 ²⁵
<i>english muffin, frisée, dill hollandaise</i>	

❖ Specialties ❖

CINNAMON FRENCH TOAST	\$12 ²⁵
<i>brioche, maple- sea salt butter, fresh fruit</i>	
ZE BRUNCH TARTINE	\$13 ²⁵
<i>pepper bacon sausage patty, cheddar, avocado, spicy aioli, sunny side up egg, brioche</i>	
LYONNAISE SALADE	\$12 ²⁵
<i>poached eggs, frisee, yukon potatoes warm bacon- walnut vinaigrette</i>	
CRAB CAKE OSCAR	\$20 ²⁵
<i>salut house crab cake, asparagus, poached egg, béarnaise</i>	
FRENCH ONION SOUP	cup . . . \$6 ²⁵
<i>topped with melted swiss cheese</i> crock . . \$10 ²⁵	

FOR THE KIDS

\$5

SCRAMBLED EGGS or FRENCH TOAST

kids meals include fresh fruit

QUICHE

served with a mini croissant and your choice of Salut's creamy hash or a small salad

QUICHE DU JOUR	\$12 ²⁵
<i>ask your server for today's selection</i>	
QUICHE LORRAINE	\$12 ²⁵
<i>Bacon, swiss, caramelized onions</i>	
QUICHE AUX ÊPINARDS	\$12 ²⁵
<i>spinach, roasted garlic, goat cheese, wild mushrooms</i>	

❖ Les Crêpes ❖

SWEET

BANANA CRÊPES	\$10 ²⁵
<i>banana, dark chocolate, vanilla pastry cream</i>	

SAVORY

served with Salut's creamy hash or small salad

CHICKEN CRÊPE.	\$13 ²⁵
<i>herbed crêpe filled with roasted chicken, summer vegetable succotash, sweet corn crème, charred onion pistou</i>	
SEAFOOD CRÊPE.	\$15 ²⁵
<i>herbed crêpe filled with scallops, bay shrimp, mussels, asparagus, seafood creole sauce</i>	

❖ Les Croissants ❖

Two croissants served with raspberry preserves, smoked salmon cream cheese, salted maple butter

\$8²⁵

In order to maintain quality benefits for our employees, Salut Bar Americain 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. SUMMER 2019

Weekend Brunch

Been up for a while

❖ For Sharing ❖

FRESH BAGUETTE	\$2
<i>whipped butter, red salt, marinated olives</i>	
POMMES FRITES	\$8 ²⁵
<i>hand- cut fries with sauce béarnaise</i>	
MOULES 'CAFE DE PARIS'.	\$16 ²⁵
<i>white wine, parsley, onion, grilled ciabatta</i>	
CRISPY CALAMARI	\$13 ²⁵
<i>lemon aioli and peppers</i>	
JUMBO SHRIMP COCKTAIL	\$16 ²⁵
BLUE CRAB CAKE	\$13 ²⁵
<i>panko crusted blue crab, boursin, spicy aioli</i>	
ARTISAN CHEESE PLATE	\$14 ²⁵
<i>three cheeses, dried fruit, grapes, olives, crostini</i>	

LES SALADES

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

SALUT CAESAR SALAD	\$10 ⁵⁰
<i>heart of romaine, caesar dressing, crostini (anchovy by request)</i>	
GREEK SALAD	\$12 ²⁵
<i>whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese</i>	
WATERMELON SALAD.	\$11 ²⁵
<i>jitama, cucumber, arugula, feta cheese, cilantro mint vinaigrette</i>	
SALUT CHICKEN COBB	\$18 ²⁵
<i>grilled chicken, bacon, avocado, beets, bleu cheese, egg, tomato, green goddess dressing</i>	
TUNA NIÇOISE.	\$18 ²⁵
<i>grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette</i>	



French Rustic GRILLED PIZZA

*pepper bacon sausage, swiss cheese,
caramelized onion, sunny side up egg*

17

LES BURGERS & LES SANDWICHES

*served with hand-cut fries, Salut's creamy hash,
or small salad*

HEIRLOOM TOMATO TARTINE	\$13 ²⁵
<i>burrata, pistou, aged balsamic, micro basil, brioche</i>	
TURKEY BURGER mini - \$8 ²⁵ full - \$13 ²⁵	
<i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli</i>	
*ZE BURGER CLASSIQUE	\$11 ²⁵
<i>lettuce, tomato, onion</i>	
<i>Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4</i>	
*ZE FRENCH ONION SOUP BURGER	\$15 ²⁵
<i>caramelized onions, swiss cheese, onion broth</i>	
*BURGER BAR AMERICAIN.	\$15 ²⁵
<i>caramelized onions, bleu cheese, bordelaise</i>	
CROQUE MADAME mini - \$10 ²⁵ full - \$15 ²⁵	
<i>toasted open faced ham and cheese, bechamel, fried egg</i>	
KNIFE AND FORK CHICKEN CLUB	\$13 ²⁵
<i>chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss cheese</i>	
*ZE SALUT STEAK SANDWICH.	\$15 ²⁵
<i>tenderloin tips, caramelized onions, aged swiss, frisée</i>	

❖ COFFEE ❖

Morningstar Organic Coffee	\$4
Cafe au lait or latte	\$6
Cappucino	\$6
Cafe Mocha	\$6
Hot chocolate	\$6
Single espresso	\$4
Double espresso	\$6

❖ JUICE ❖

*orange, tomato, cranberry,
apple, pineapple \$4*

❖ COCKTAILS DE LA MAISON ❖

RASPBERRY SUNRISE

new amsterdam vodka / orange juice / raspberry pureé
10

PEACH ROSE SANGRIA

rose wine / peach schnapps / summer fruit / peach juice
12

MIMOSA

sparkling wine with your choice of juices
peach, orange, cranberry, pomegranate, pineapple
9

GRAPEFRUIT SPARKLER

grapefruit juice / campari / sparkling wine / simple syrup
12

LE PALOMA

dobel tequila / fresh grapefruit / grapefruit soda / lime
12

SALUT BLOODY MARY

new amsterdam vodka / housemade bloody mix / beer back
9
extra spicy with stoli hot 9.75

MOCKTAILS

PEACH GINGERINI 6

peach purée / ginger syrup / soda

BLACKBERRY LEMONITO 6

lemonade / mint / blackberry / soda

CHERRY LIMEADE 6

housemade limeade / cherry syrup

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE 5.5

with housemade ginger syrup

FRESH LEMONADE OR LIMEADE 5.5

house made to order

San Pellegrino Grapefruit Soda 3.5

Perrier (sparkling) 11.5 oz \$4

Aqua Panna (still) 1L \$6

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

	GLS / BTL
Four Graces Pinot Gris, Willamette Valley, OR	14 / 34
Overstone Sauvignon Blanc, Marlborough, NZ	11 / 42
Schlumberger Pinot Blanc, Alsace, FR	13 / 50
Chateau Tour de Mirambeau, Bordeaux, FR	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, CA	12 / 46
Campuket Rosé, Rhône, FR	12 / 46

- SPARKLING WINES -

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

RED

- SYRAH & RHONE BLENDS -

	GLS / BTL
Delas, Côtes du Rhône, FR	10 / 38
C.Smith Boom Boom Syrah, Columbia Valley, WA	13 / 50

- PINOT NOIR -

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

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, CA	10 / 38
Les Hauts de Lagarde, Bordeaux, FR	11 / 42

- INTERESTING REDS -

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

BEER

BOTTLES & CANS

MILLER LITE WI 5.5	BECK'S (N / A) Germany 5
FAIR STATE	MICHELOB
MIRROR UNIVERSE IPA MN 7.5	GOLDEN LIGHT MO 5
PRYES	UTEPILS EWALD
ROYAL RASPBERRY SOUR MN 7.5	THE GOLDEN HEFEWEIZEN MN 7.5
SOCIABLE CIDERWERKS	URBAN GROWLER
TRAINING WHEELS MN 7.5	COWBELL CREAM ALE MN 7.5

ON DRAFT

STELLA ARTOIS PILSNER 7.25
SUMMIT EPA 7.25
FULTON LONELY BLONDE 7.25
SUMMIT SUMMER ALE 7.25
KRONENBOURG 1664 LAGER 6.25
INSIGHT TROLLWAY IPA 6.25