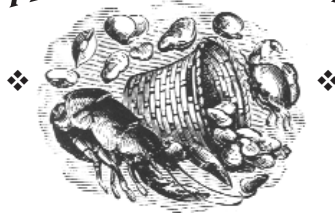


BAR A HUITRES



LE GRANDE SHELLFISH TOWER

QUARTER PLATTER

perfect for two to share

four oysters, three jumbo shrimp,
crab legs and mussels

\$35

LE HALF PLATTER

for four to six guests

eight oysters, five jumbo shrimp, crab
legs, mussels and a half lobster

\$60

JUMBO SHRIMP COCKTAIL \$ 16⁹⁵
FRESH SHUCKED OYSTERS \$ 3⁹⁵ EACH

Ask your server for today's varieties

LES SALADES

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

SALUT CAESAR SALAD\$10²⁵
*romaine, Salut caesar dressing, garlic crouton
(anchovies upon request)*

GREEK SALAD \$12²⁵
*whole leaf romaine, cucumber, tomato, greek olives,
bell peppers, feta, red onion*

KALE & QUINOA SALAD \$14²⁵
*baby kale, quinoa, roasted squash, beets, candied walnuts,
craisins, burrata, maple vinaigrette*

SALADE NIÇOISE \$18²⁵
*grilled tuna, haricots verts, olives, tomato, fennel,
potato, egg, artichoke and pistou vinaigrette*

SALUT CHICKEN COBB \$18²⁵
*grilled chicken, bacon, avocado, tomatoes, blue cheese, egg
and beets with green goddess dressing*

LES SOUPES

SOUP OF THE DAY cup \$4²⁵ crock \$7²⁵

FRENCH ONION SOUP cup \$6²⁵ crock \$10²⁵

APPETIZERS



FRENCH TABLE SNACKS

FRESH BAGUETTE \$2
whipped butter, red salt, marinated olives

GARLIC SHRIMP \$8²⁵
shrimp, roasted garlic, cherry tomatoes

CRISPY BRIE \$6²⁵
fig jam, grilled baguette

MOROCCAN MEATBALLS \$8²⁵
almonds, feta, harissa

BEEF TARTARE \$10²⁵
grilled ciabatta, herb aioli

BUFFALO FROG LEGS \$6²⁵
buttermilk blue cheese, frisée, bacon

ESCARGOT BOURGUIGNONNE \$13²⁵
*true Burgundy snails, garlic herb butter,
grilled ciabatta*

LARGER FOR SHARING

POMMES FRITES \$8²⁵
hand-cut fries, sauce béarnaise

BLUE CRAB CAKE \$13²⁵
*panko crusted blue crab, boursin cheese,
spicy aioli*

CRISPY CALAMARI \$13²⁵
lemon aioli and peppers

ARTISIAN CHEESE PLATE \$15
*selection of cheeses, dried fruit, grapes,
olives, crostini*

MUSSELS 'CAFE DE PARIS' \$16²⁵
*white wine, parsley, shallots, garlic,
herb butter, grilled ciabatta*

LE GRAND BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEF ROAST, 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

*WALLEYE EN PAPILOTTE \$31⁹⁵
Yukon potatoes, carrots, leeks, dill pollen, remoulade

BOUILLABAISSSE - SEAFOOD STEW \$35⁹⁵
shrimp, king crab, mussels, bay scallops, yukon potatoes, tomato-saffron broth, rouille, garlic bread

*MAPLE GLAZED SALMON \$25⁹⁵
grilled salmon, sweet potato mash, broccolini, walnut sage pesto

**Fish can also be served simply grilled with a vegetable*

TABLE SIZED SIDES

serves 2 or more

\$9⁹⁵ EACH

ROASTED ASPARAGUS W/
 BÉARNAISE

MACARONI AU GRATIN

BRUSSELS SPROUTS WITH
 BACON LARDONS

GREEN BEANS AMANDINE

ROASTED GARLIC
 MUSHROOMS

MASHED POTATOES

☞ SPECIALTIES ☛

BEEF SHORT RIB PAPPARDELLE \$16⁹⁵ .. \$23⁹⁵
fresh pappardelle, pommodoraccio tomatoes, caramelized shallots, truffle crème fraîche

HERB ROASTED HALF CHICKEN \$26⁹⁵
thyme roasted chicken, chicken jus, hand-cut frites

DUCK A L'ORANGE \$26⁹⁵
seared duck breast, baby carrots, leeks, yukon gold potatoes, brandy-orange reduction

APPLE CIDER BRAISED PORK SHANK \$26⁹⁵
braised pork shank, sweet potato mash, roasted brussels sprouts, cider pressed apple, pork jus

POULET PAILLARD \$26⁹⁵
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc

CRAB CAKE OSCAR \$20⁹⁵
Salut house crab cake, asparagus, poached egg, béarnaise

LOBSTER GNOCCHI \$26⁹⁵
Lobster, wild mushrooms, lobster cream, parmesan, spinach, orange supremes

☞ MONDAY'S WITH JULIA ☛

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

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

PETITE TENDER STEAK \$25⁹⁵
8oz petite tender, house garlic butter, pommes frites

HANGER STEAK \$29⁹⁵
10oz hanger steak, house garlic butter, pommes frites

LE FILET \$36⁹⁵
8oz filet, house garlic butter, pommes frites

STEAK AU POIVRE \$28⁹⁵
8oz petite tender, green peppercorn sauce, pommes frites

LES SANDWICHES & LES BURGERS

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

KNIFE AND FORK CHICKEN CLUB \$13⁹⁵
bacon, lettuce, tomato, lemon aioli, avocado, swiss cheese

CROQUE MADAME \$15⁹⁵
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs

ZEE SALUT STEAK SANDWICH \$15⁹⁵
beef tenderloin tips, carmelized onions, swiss cheese, horseradish mustard crème fraîche, frisée

"ZEE FRENCH ONION SOUP" BURGER \$15⁹⁵
caramelized onion, swiss cheese, side of onion broth

BURGER BAR AMÉRICAIN \$15⁹⁵
caramelized onion, blue cheese, bordelaise

CLASSIC BURGER \$11⁹⁵
lettuce, tomato, onion
Make it Le Royal! Add aged cheddar and smoked bacon for an additional \$4

SALUT

BAR AMÉRICAIN

SIGNATURE COCKTAILS & MARTINIS

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

SILK ROAD SOUR
opihr spiced gin / cointreau
fresh lemon juice / peach / bitters
12

THE QUEENS
maker's 46 bourbon
creme yvette / pomegranate
cherry bark & vanilla bitters
12

MAPLE MANHATTAN
bacon infused jameson
sweet vermouth / maple syrup
peychaud bitters
12

SMOKIN' SALUT COSMO
new amsterdam citron vodka
cranberry / pomegranate
12

SPICED HONEY CRUSTA
pierre ferrand 1840 cognac / cointreau
apple & lemon juice / orange bitters
12

SALUT 75
bloom gin / sparkling wine
fresh lemon juice / sugar / bitters
12

MOCKTAILS & NON-ALCOHOLIC BEVERAGES

\$6

PEACH GINGERINI
peach purée / ginger syrup / soda

ORANGE SPARKLER
muddled orange / san pellegrino aranciata
raspberry purée / soda

BLACKBERRY LEMONITO
lemonade / mint / blackberry purée / soda

SALUT GINGER ALE
with house-made ginger syrup
5.50

FRESH LEMON OR LIMEADE
house-made to order
5.50

BOTTLED WATER
Perrier Aqua Panna
11.50 oz \$4 1 Liter \$6

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

Overstone Sauvignon Blanc, Marlborough, NZ 11
Schlumberger Pinot Blanc, Alsace, France 12.50
Chateau Tour de Mirambeau, Bordeaux, France 13

- CHARDONNAY -

Boomtown Chardonnay, Columbia Valley, WA 12
Custard Chardonnay, Sonoma Valley, CA 13
Joseph Drouhin Mâcon Villages, Burgundy, France 13.50
Napa Cellars Chardonnay, Napa Valley, CA 15.50

- INTERESTING WHITES -

Piquitos Moscato, Valencia, Spain 8.50
Pine Ridge Chenin Blanc - Viognier, California 12
Lucien Albrecgt Riesling, Alsace, France 13

- ROSÉS -

Campuget Rosé, Rhône, France 12

RED

- SYRAH & RHONE BLENDS -

Jean Luc Colombo, Côtes du Rhône, France 10.50
C.Smith Boom Boom Syrah, Columbia Valley, WA 13

- PINOT NOIR -

Pali "Alphabets", Willamette Valley, OR 15
Bouchard Peré et Fils, Burgundy, France 14.50

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, California 10.50
Les Hauts de Lagarde, Bordeaux, France 11
Charles+Charles Merlot Blend, Columbia Valley, WA 12

- INTERESTING REDS -

L'Agnostique Merlot, France 9.50
P.Lehman Clancy's Red Blend, Barossa Valley, Australia 11.50
Château Hauterive Malbec, Cahors, France 13
The Federalist Zinfandel, Lodi, CA 12.50

SPARKLING WINES BY THE GLASS

Baron de Seillac Blanc de Blancs Sparkling Wine France 11
Riondo Prosecco Bambino 187 mL bottle Italy 13
A to Z Sparkling Brut Rosé, Oregon 12

HOUSE WINES BY THE GLASS

DOMESTIC HOUSE WINE 7.50

CALIFORNIA PINOT GRIGIO
CALIFORNIA MERLOT

FRENCH HOUSE WINE 8.50

LE GRAND NOIR CHARDONNAY/VIIGNIER
LE GRAND NOIR SYRAH/CABERNET SAUVIGNON

BOTTLES

BECK'S (N / A) Germany 5
MICHELOB GOLDEN LIGHT MO 5
BELLS TWO HEARTED IPA MI 6
LIFT BRIDGE FARM GIRL MN 6
LAGUNITAS IPA CA 6

TALLBOY CANS

MILLER LITE TALLBOY WI 5.50
GUINNESS EXTRA STOUT 6.50
STIEGLRADLER GRAPEFRUIT Austria 7.50
CASTLE DANGER CREAM ALE MN 7.50
SOCIABLE CIDER TRAINING WHEELS MN 7.50
INSIGHT TERROR BEAR MN 7.50

BEER ON DRAFT

STELLA ARTOIS PILSNER 7.25
INDEED SEASONAL 7.25
SUMMIT EXTRA PALE ALE 7.25
INSIGHT TROLLWAY IPA 6.25
FULTON LONELY BLONDE ALE 6.25
KRONENBOURG 1664 LAGER 6.25