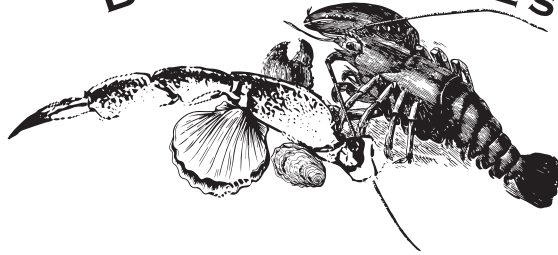


**BAR À HUÎTRES**

**SHELLFISH TOWER\***  
4 oysters,  
3 jumbo shrimp,  
crab legs and mussels  
35 (serves 2-3)



**LE GRANDE SHELLFISH TOWER\***  
half dozen oysters, 6 shrimp,  
crab legs and mussels  
60 (serves 4-6)

**FRESH SHUCKED OYSTERS\* 3<sup>95</sup> EACH**  
Ask your server for today's varieties



**|| MUSSELS ||**



**MUSSELS 'CAFE DE PARIS'\***  
white wine, parsley, shallots, garlic, herb butter, grilled ciabatta 16<sup>95</sup>

**MUSTARD SAFFRON MUSSELS\***  
white wine, dijon mustard, saffron broth, scallion, grilled ciabatta 16<sup>95</sup>



**TABLE SNACKS**

- FRENCH BAGUETTE 2  
whipped butter, red salt,  
marinated olives
- JUMBO SHRIMP COCKTAIL\* 16<sup>95</sup>
- CRISPY BAKED BRIE 6<sup>95</sup>  
fig jam, grilled ciabatta
- GARLIC SHRIMP\* 8<sup>95</sup>  
shrimp, roasted garlic,  
cherry tomatoes
- ESCARGOT BOURGUIGNONNE 13<sup>95</sup>  
true burgundy snails with  
garlic herb butter
- ARTISAN CHEESE PLATE 15  
chef selection of french cheese,  
dried fruit, fresh grapes, olives, crostini
- FRENCH MOROCCAN MEATBALLS\* 8<sup>95</sup>  
almonds, feta, harissa
- BEEF TARTARE\* 10<sup>95</sup>  
grilled ciabatta, herb aioli
- POMMES FRITES 8<sup>95</sup>  
hand-cut fries, béarnaise sauce
- BLUE CRAB CAKE\* 13<sup>95</sup>  
panko-crust blue crab,  
boursin cheese, spicy aioli
- CRISPY CALAMARI\* 13<sup>95</sup>  
with lemon aioli & peppers

**LES SALADS**

- add chicken 5 salmon 7 petite tender steak 10 shrimp 8
- TUNA NIÇOISE\* ..... 18<sup>95</sup>  
grilled yellowfin tuna, green bean, olive, tomato, potato,  
radish, artichoke, fennel, hard cooked egg, pistou vinaigrette
- CHICKEN COBB\* ..... 18<sup>95</sup>  
grilled chicken, bacon, avocado, tomato, bleu cheese,  
hard cooked egg, roasted beet, green goddess dressing
- GREEK ..... 12<sup>95</sup>  
romaine, cucumber, tomato, kalamata olive,  
bell pepper, feta, red onion
- CAESAR\* ..... 10<sup>95</sup>  
romaine, Salut caesar dressing, parmesan garlic crouton,  
(anchovy upon request)
- WATERMELON SALAD ..... 11<sup>95</sup>  
jicama, cucumber, arugula, feta, pistachio,  
cilantro mint vinaigrette

**LES SOUPS**

- SOUP OF THE DAY ..... Cup 4<sup>95</sup> ... Crock 7<sup>95</sup>
- FRENCH ONION SOUP ..... Cup 6<sup>95</sup> .. Crock 10<sup>95</sup>

**LES SANDWICHES & LES BURGERS**

- choice of hand-cut frites, small field greens salad or soup du jour
- HEIRLOOM TOMATO TARTINE ..... 13<sup>95</sup>  
burrata, pistou, aged balsamic, brioche
- KNIFE & FORK CHICKEN CLUB ..... 13<sup>95</sup>  
bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado, ciabatta bun
- ZE SALUT STEAK SANDWICH\* ..... 15<sup>95</sup>  
beef tenderloin tips, caramelized onions, swiss cheese, horseradish  
mustard crème fraîche, frisée, ciabatta bun
- CROQUE MADAME\* ..... 15<sup>95</sup>  
open-faced Parisienne style ham & cheese sandwich,  
bechamel, fried eggs
- ZE FRENCH ONION SOUP BURGER\* ..... 15<sup>95</sup>  
caramelized onions, swiss cheese, side of onion broth
- BURGER BAR AMÉRICAIN\* ..... 15<sup>95</sup>  
caramelized onions, bleu cheese, sauce bordelaise
- CHEESEBURGER ROYALE\* ..... 15<sup>95</sup>  
aged cheddar, smoked bacon, lettuce, tomato, onion

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.

*French Rustic*  
**GRILLED PIZZA**

**MARGHERITA**  
*burrata, tomato sauce,  
fresh basil, extra  
virgin olive oil*  
14

**ALSATIAN TARTE FLAMBÉE**  
*dijonnaise, caramelized onion,  
bacon lardon, parmesan*  
16

**SAUSAGE PROVENCAL**  
*pepper-bacon sausage, olive,  
roasted tomato sauce, mozzarella*  
16



**PASTA**

**WILD MUSHROOM PAPPARDELLE**  
*roasted wild mushroom, fines herbs,  
truffled mascarpone,  
parmesan bread crumbs*  
22

**CACIO E PEPE**  
*bucatini, black pepper,  
butter, parmesan*  
16

**SEAFOOD ORECCHIETTE**  
*bay scallops, shrimp, snap peas,  
heirloom tomato,  
saffron marscapone*  
26

**ENTRÉES**



**STEAK FRITES**

- HANGER STEAK\* 10oz hanger steak with house garlic butter & pommes frites ..... 29<sup>95</sup>  
 LE FILET\* 8oz filet with house garlic butter & pommes frites..... 36<sup>95</sup>  
 PETITE TENDER\* 8oz petite tender with house garlic butter & pommes frites ..... 25<sup>95</sup>  
 STEAK AU POIVRE\* 8 oz petite tender with green peppercorn sauce & pommes frites ..... 28<sup>95</sup>

**FRESH FISH**



- SEARED SEA SCALLOPS\* ..... 31<sup>95</sup>      GRILLED 60 SOUTH ORGANIC SALMON\* .... 26<sup>95</sup>  
*summer vegetable succotash, bacon lardons,  
sweet corn crème, charred onion pistou*      *dijon thyme roasted potatoes, pickled onion & mustard  
seed, creamy dill cucumber salad*

**BOUILLABAISSE** 35<sup>95</sup>

*a provençal classic stew with mussels, crab legs, shrimp, salmon,  
bay scallops, tomato-saffron broth, sauce rouille, grilled ciabatta*



**SPECIALTIES**

- POULET PAILLARD..... 26<sup>95</sup>  
*lightly crusted chicken breast, spinach, onion, yukon gold potatoes, lemon-thyme beurre blanc*  
 CRAB CAKE OSCAR\* ..... 20<sup>95</sup>  
*Salut house crab cake, asparagus, poached egg, sauce béarnaise*  
 HERB-ROASTED HALF CHICKEN\* ..... 26<sup>95</sup>  
*thyme-roasted chicken, chicken jus, hand-cut frites*  
 SEARED DUCK BREAST\* ..... 26<sup>95</sup>  
*grilled baby bok choy, jasmine rice, ginger blackberry sauce*  
 BEELER'S DUROC PORK CHOP..... 26<sup>95</sup>  
*French potato salad, bacon lardons, aged cheddar, Granny Smith apples*

**TABLE-SIZED SIDES**

serves 2 or more  
**9.95 EACH**

- .....  
 MACARONI AU GRATIN  
 ROASTED BABY CARROTS  
 GREEN BEANS AMANDINE  
 ROASTED GARLIC MUSHROOMS  
 MASHED POTATOES  
 ROASTED ASPARAGUS WITH BÉARNAISE

**MONDAYS**  
WITH  
**JULIA CHILD**

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

**ASK YOUR SERVER FOR DETAILS**

**FAMILY-STYLE FEAST**  
*Le Grand Boeuf*

An 8 LB. beef roast, braised in red wine. Served with carrots, onions, bacon & mushrooms. With mashed potatoes and seasonal vegetables on the side.

**SERVES 8-10**  
**72 HOURS NOTICE REQUIRED**  
**CONTACT PRIVATE DINING AT SALUT ST PAUL FOR ADDITIONAL DETAILS**

\*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