



FRENCH TABLE SNACKS & SMALLER PLATES

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

OYSTERS \$3²⁵
ask your server for todays selections

GARLIC SHRIMP \$8²⁵
Tiger shrimp, roasted garlic, cherry tomato

STEAK TARTARE \$10²⁵
grilled ciabatta, herb aioli

CRISPY BRIE \$6²⁵
fig jam, grilled baguette

MOROCCAN MEATBALLS \$8²⁵
almonds, feta, harissa

CRISPY CALAMARI \$13²⁵
with lemon aioli and peppers

MUSSELS 'CAFE DE PARIS' \$16²⁵
white wine, parsley, onion, grilled ciabatta

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

JUMBO SHRIMP COCKTAIL \$16²⁵

POMMES FRITES \$8²⁵
hand-cut fries with sauce bearnaise

❖ **SOUPS** ❖

SOUP DU JOUR cup . \$4²⁵ crock . . \$7²⁵

FRENCH ONION SOUPcup . \$6²⁵ crock . . \$10²⁵
topped with melted swiss cheese

❖ **LES SALADES** ❖

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

FIELD GREENS. \$6²⁵
baby field greens, fine herb, sherry vinaigrette

SOUP AND SALAD \$7²⁵
cup of soup du jour and small field greens

SALUT CAESAR SALAD \$10²⁵
heart of romaine, caesar dressing, crostini
(anchovy by request)

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

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

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

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



❖ **LUNCH SPECIALTIES** ❖

WALLEYE EN PAPILOTE \$16²⁵
Yukon potatoes, carrots, leeks, dill pollen, remoulade

PETITE BOUILLABAISSA \$19²⁵
shrimp, king crab, mussels, bay scallops, yukon potatoes,
tomato-saffron broth, rouille, garlic bread

STEAK FRITES \$15²⁵
hanger steak, pommes frites, herb butter

SANDWICHES & BURGERS

served with hand-cut fries or a small salad

LEETLE BEEG MAC \$8²⁵
two all beef patties, special sauce, lettuce, cheese. . .
. . .you know the rest

CROQUE MADAME. mini . \$10²⁵ full . . \$15²⁵
toasted open face Parisian ham and cheese sandwich topped
with a fried egg

TURKEY BURGER. mini . \$8²⁵ . .full . . \$13²⁵
cheddar, avocado, chipotle aioli

BLACK BEAN & MUSHROOM BURGER.. mini . \$8²⁵ .full . \$13²⁵
house made patty, pistou, chèvre, frisée

KNIFE & FORK CHICKEN CLUB. \$13²⁵
chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss

SALUT STEAK SANDWICH. \$15²⁵
beef tenderloin tips, caramelized onion, aged swiss, frisée,
horseradish mustard crème fraîche

BURGER BAR AMÉRICAIN. \$15²⁵
with caramelized onion, blue cheese, bordelaise sauce

FRENCH ONION SOUP BURGER. \$15²⁵
caramelized onion, aged swiss, onion broth

CLASSIC BURGER \$11²⁵
lettuce, tomato, onion
or Make it A Royale for an additional \$4

LIGHTER LUNCHES

TRIO OF MINI SALADS \$12²⁵
Greek, caesar, seasonal salad

DUET OF FISH \$17²⁵
roasted salmon & brocolini, grilled ahi tuna, haricots verts

EGG WHITE OMELETTE. \$12²⁵
wild mushrooms, spinach, onion, chevre

QUICHE DU JOUR \$12²⁵
ask your server for todays selection

CREPES, EGGS AND OMELETTES

served with hand-cut fries or a small salad

CHICKEN CRÊPES \$14²⁵
herbed crêpes filled with roasted chicken, bacon lardons, roasted Brussel
sprouts, squash cream, cider compressed apples

SEAFOOD CRÊPES \$16²⁵
shrimp, bay scallops, asparagus, lobster cream, sunny side up egg

EGGS BENEDICT \$14²⁵
poached eggs on toasted brioche with sliced ham and
hollandaise sauce

FRENCH COUNTRY OMELETTE. \$14²⁵
ham, onions, swiss cheese

SMOKED SALMON OMELETTE \$15²⁵
leeks, goat cheese

SIGNATURE COCKTAILS AND MARTINIS

<p>FRENCH RIVIERA <i>bacardi limon rum / blackberry purée fresh mint / lime</i> 12</p> <p>SILK ROAD SOUR <i>opihr spiced gin / cointreau fresh lemon juice / peach / bitters</i> 12</p> <p>THE QUEENS <i>maker's 46 bourbon creme yvette / pomegranate cherry bark & vanilla bitters</i> 12</p>	<p>MAPLE MANHATTAN <i>bacon infused jameson sweet vermouth / maple syrup peychaud bitters</i> 12</p>	<p>SMOKIN' SALUT COSMO <i>new amsterdam citron vodka cranberry / pomegranate</i> 12</p> <p>SPICED HONEY CRUSTA <i>pierre ferrand 1840 cognac / cointreau apple & lemon juice / orange bitters</i> 12</p> <p>SALUT 75 <i>bloom gin / sparkling wine fresh lemon juice / sugar / bitters</i> 12</p>
--	---	--

MOCKTAILS

non-alcoholic cocktails

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

NON-ALCOHOLIC BEVERAGES

- 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
11.5 oz \$4 1 Liter \$6

WINES BY THE GLASS

WHITE	RED
- BLANCS & PINOTS -	- SYRAH & RHONE BLENDS -
Overstone Sauvignon Blanc, Marlborough, New Zealand 11	Jean Luc Colombo, Côtes du Rhône, France 10.50
Schlumberger Pinot Blanc, Alsace, France 12.50	C.Smith Boom Boom Syrah, Columbia Valley, WA 13
Chateau Tour de Mirambeau, Bordeaux, France 13	- PINOT NOIR -
- CHARDONNAY -	Pali "Alphabets", Willamette Valley, OR 15
Boomtown Chardonnay, Columbia Valley, WA 12	Bouchard Peré et Fils, Burgundy, France 14.50
Custard Chardonnay, Sonoma Valley, CA 13	- CABERNET & BORDEAUX -
Joseph Drouhin Mâcon Villages, Burgundy, France 13.50	Storypoint Cabernet Sauvignon, California 10
Napa Cellars Chardonnay, Napa Valley, CA 15	Les Hauts de Lagarde Bordeaux*, Bordeaux, France 11
- INTERESTING WHITES -	Charles+Charles Merlot Blend, Columbia Valley, WA 12
Piquitos Moscato, Valencia, Spain 8.50	- INTERESTING REDS -
Lucien Akbrecht Riesling, Alsace, France 13	L'Agnostique Merlot, France 9.5
Pine Ridge Chenin Blanc+Viognier, California 12	Peter Lehman Clancy's Red Blend, Barossa Valley, Australia 11.50
- ROSÉS -	Château Hauterive Malbec, Cahors, France 13
Campuguet Rosé, Rhône, France 12	The Federalist Zinfandel, Lodi, CA 12.50

**Organic, Non GMO yeast, Vegan*

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 Rosé, Oregon 12

HOUSE WINES BY THE GLASS

<p>DOMESTIC HOUSE WINES 7.50</p> <p><i>California Pinot Grigio</i> <i>California Merlot</i></p>	<p>FRENCH HOUSE WINES 8.50</p> <p><i>Cabernet Sauvignon / Syrah</i> <i>Chardonnay / Viognier</i></p>
--	---

BEER ON TAP

- INDEED SEASONAL 7.25 FULTON LONELY BLONDE 6.25
- STELLA ARTOIS PILSNER 7.25 INSIGHT TROLLWAY IPA 6.25
- SUMMIT EPA 7.25 KRONENBOURG 1664 LAGER 6.25

BOTTLES & CANS

- | | |
|--|----------------------------|
| MILLER LITE TALLBOY 16oz can WI 5.50 | BECK'S (N / A) Germany 5 |
| GUINNESS EXTRA STOUT 16oz can 6.50 | MICHELOB GOLDEN LIGHT MO 5 |
| STIEGL RADLER GRAPEFRUIT 16oz can Austria 7.50 | LAGUNITAS IPA CA 6 |
| CASTLE DANGER CREAM ALE 16oz can MN 7.50 | BELLS TWO HEARTED IPA MI 6 |
| SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can 7.50 | LIFT BRIDGE FARM GIRL MN 6 |
| INSIGHT TERROR BEAR MN 16oz can 7.50 | |