



## FRENCH TABLE SNACKS & SMALLER PLATES

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

\* OYSTERS \$3<sup>25</sup>  
*ask your server for today's selections*

\* GARLIC SHRIMP \$8<sup>25</sup>  
*Tiger shrimp, roasted garlic, cherry tomato*

\* STEAK TARTARE \$10<sup>25</sup>  
*grilled ciabatta, herb aioli*

CRISPY BRIE \$6<sup>25</sup>  
*fig jam, grilled baguette*

\* MOROCCAN MEATBALLS \$8<sup>25</sup>  
*almonds, feta, harissa*

\* CRISPY CALAMARI \$13<sup>25</sup>  
*with lemon aioli and peppers*

\* MUSSELS 'CAFE DE PARIS' \$16<sup>25</sup>  
*white wine, parsley, onion, grilled ciabatta*

\* BLUE CRAB CAKE \$13<sup>25</sup>  
*panko crusted blue crab, boursin cheese, spicy aioli*

\* JUMBO SHRIMP COCKTAIL \$16<sup>25</sup>

POMMES FRITES \$8<sup>25</sup>  
*hand-cut fries with sauce béarnaise*

## ❖ SOUPS ❖

SOUP DU JOUR . . . . . cup - \$4<sup>25</sup> . . . . . crock - \$7<sup>25</sup>

FRENCH ONION SOUP . . . . . cup - \$6<sup>25</sup> . . . . . crock - \$10<sup>25</sup>  
*topped with melted swiss cheese*

## ❖ LES SALADES ❖

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

FIELD GREENS . . . . . \$6<sup>25</sup>  
*baby field greens, fine herb, sherry vinaigrette*

SALUT CAESAR SALAD . . . . . \$10<sup>25</sup>  
*heart of romaine, caesar dressing, crostini  
(anchovy by request)*

WATERMELON SALAD . . . . . \$11<sup>25</sup>  
*jicama, cucumber, arugula, feta, pistachio,  
cilantro mint vinaigrette*

GREEK SALAD . . . . . \$12<sup>25</sup>  
*whole leaf romaine, cucumber, tomato, greek olives, red onion,  
bell peppers, feta cheese*

SALADE NIÇOISE\* . . . . . \$18<sup>25</sup>  
*grilled tuna, haricots verts, olives, tomato, fennel, potato, egg,  
artichoke, pistou vinaigrette*

SALUT CHICKEN COBB\* . . . . . \$18<sup>25</sup>  
*grilled chicken, bacon, avocado, tomatoes, bleu cheese, egg,  
beets, green goddess dressing*

## French Rustic GRILLED PIZZA

*burrata, fresh basil,  
roasted tomato sauce, balsamic reduction  
extra virgin olive oil*

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## ❖ LES SANDWICHES & LES BURGERS ❖

served with hand-cut fries, a small salad or soup du jour

HEIRLOOM TOMATO TARTINE . . . . . \$13<sup>25</sup>  
*burrata, pistou, aged balsamic, micro basil, brioche*

CROQUE MADAME\* . . . . . mini - \$10<sup>25</sup> . . . . . full - \$15<sup>25</sup>  
*toasted open face Parisian ham and cheese sandwich topped  
with a fried egg*

TURKEY BURGER\* . . . . . mini - \$8<sup>25</sup> . . . . . full - \$13<sup>25</sup>  
*cheddar, avocado, chipotle aioli*

KNIFE & FORK CHICKEN CLUB\* . . . . . \$13<sup>25</sup>  
*chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss*

ZE SALUT STEAK SANDWICH\* . . . . . \$15<sup>25</sup>  
*beef tenderloin tips, caramelized onion, aged swiss, frisée,  
horseradish mustard crème fraîche*

BURGER BAR AMÉRICAIN\* . . . . . \$15<sup>25</sup>  
*with caramelized onion, bleu cheese, bordelaise sauce*

ZE FRENCH ONION SOUP BURGER\* . . . . . \$15<sup>25</sup>  
*caramelized onion, aged swiss, onion broth*

CLASSIC BURGER\* . . . . . \$11<sup>25</sup>  
*lettuce, tomato, onion*

*Make it Le Royal by adding aged cheddar  
and smoked bacon for an additional \$4*

## ❖ LIGHTER LUNCHES ❖

SALUT LUNCH DUO . . . . . \$12<sup>25</sup>  
*Choose two: Greek, caesar, or seasonal salad, cup of soup  
du jour or french onion soup, pommes frites, fresh fruit*

DUET OF FISH\* . . . . . \$17<sup>25</sup>  
*roasted salmon & broccolini, grilled abi tuna & haricots verts*

EGG WHITE OMELETTE\* . . . . . \$12<sup>25</sup>  
*wild mushrooms, spinach, onion, chèvre*

QUICHE DU JOUR\* . . . . . \$12<sup>25</sup>  
*ask your server for today's selection*

## ❖ CRÊPES, EGGS & OMELETTES ❖

served with hand-cut fries or a small salad

SEAFOOD CRÊPE\* . . . . . \$15<sup>25</sup>  
*herbed crêpe filled with scallops, bay shrimp, mussels, asparagus,  
seafood creole sauce*

CHICKEN CRÊPE\* . . . . . \$13<sup>25</sup>  
*herbed crêpe filled with roasted chicken, summer vegetable  
succotash, sweet corn crème, charred onion pistou*

EGGS BENEDICT\* . . . . . \$14<sup>25</sup>  
*poached eggs on toasted brioche with sliced ham and  
hollandaise sauce*

FRENCH COUNTRY OMELETTE\* . . . . . \$14<sup>25</sup>  
*ham, onions, swiss cheese*

SMOKED SALMON OMELETTE\* . . . . . \$15<sup>25</sup>  
*leeks, goat cheese*

## ❖ LUNCH SPECIALTIES ❖

GRILLED 60 SOUTH ORGANIC SALMON\* . . . . . \$15<sup>25</sup>  
*dijon thyme roasted potatoes, pickled onion & mustard seed,  
creamy dill cucumber salad*

SEAFOOD ORECCHIETTE\* . . . . . \$15<sup>25</sup>  
*bay scallops, shrimp, snap peas, heirloom tomato,  
saffron marscapone*

POULET PAILLARD\* . . . . . \$15<sup>25</sup>  
*panko crusted chicken breast, pommes Lyonnaise, spinach,  
lemon beurre blanc*

STEAK FRITES\* . . . . . \$15<sup>25</sup>  
*hanger steak, pommes frites, herb butter*

PETITE BOUILLABAISSE\* \$19<sup>25</sup>

*shrimp, king crab, mussels, bay scallops, salmon, yukon potatoes, tomato-saffron broth, rouille, garlic bread*

*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