

Weekend Brunch

Just waking up

Les Croissants

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

\$8 ²⁵

Specialties

- CINNAMON FRENCH TOAST\$12 ²⁵
brioche, maple-sea salt butter, fresh fruit
- SHORT RIB HASH\$15 ²⁵
*Short rib, Yukon potato, roasted squash, shallots,
pommodoracciao tomatoes, poached egg, hollandaise,
Truffle oil*
- LYONNAISE SALADE\$12 ²⁵
*poached eggs, frisee, yukon potatoes
warm bacon-walnut vinaigrette*
- CRAB CAKE OSCAR\$19 ²⁵
*salut house crab cake, asparagus
poached egg, bearnaise*
- FRENCH ONION SOUP . . cup . \$6 ²⁵ .crock \$10 ²⁵
topped with melted swiss cheese

EGGS AND OMELETTES

served with Salut's creamy hash or a small salad

- TWO EGG BREAKFAST \$11 ²⁵
*two eggs any style, your choice of ham, bacon or sausage
sub hanger steak\$17 ²⁵*
- SMOKED SALMON OMELETTE\$15 ²⁵
house smoked salmon, leeks, goat cheese
- FRENCH COUNTRY OMELETTE \$14 ²⁵
pit ham, onion, swiss cheese
- EGG WHITE OMELETTE\$12 ²⁵
spinach, mushrooms, onion, goat cheese
- FLORENTINE BENEDICT.\$13 ²⁵
*spinach, tomato, poached eggs, toasted english muf-
fin, basil pistou hollandaise*
- EGGS BENEDICT\$14 ²⁵
*poached eggs, toasted brioche, sliced ham,
hollandaise sauce*

QUICHE

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

- QUICHE DU JOUR\$12 ²⁵
ask your server for todays selection
- QUICHE LORRAINE\$12 ²⁵
Bacon, swiss, caramelized onions
- QUICHE AUX ÉPINARDS\$12 ²⁵
*spinach, roasted garlic, chevre,
wild mushrooms*

Les Crêpes

SWEET

- BANANA CRÊPES\$10 ²⁵
banana, dark chocolate, vanilla pastry cream

SAVORY

served with Salut's creamy hash or small salad

- SEAFOOD OSCAR CRÊPES\$16 ²⁵
*shrimp, bay scallops, asparagus, lobster cream, sunny side
up egg*
- CHICKEN CRÊPES\$14 ²⁵
*herbed crêpes filled with roasted chicken, bacon lardons,
Brussel sprouts, squash cream, cider compressed apples*

FOR THE KIDS

\$5

SCRAMBLED EGGS or FRENCH TOAST
kids meals include fresh fruit

SALUT

BAR AMÉRICAIN

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 bearnaise</i>	
MOULES CAFÉ DE PARIS	\$16 ²⁵
<i>white wine, parsley, herb butter, grilled ciabatta</i>	
CRISPY CALAMARI	\$13 ²⁵
<i>lemon aioli, peppers</i>	
JUMBO SHRIMP COCKTAIL	\$16 ²⁵
BLUE CRAB CAKE	\$13 ²⁵
<i>panko, boursin, spicy mustard aioli</i>	
ARTISIAN CHEESE PLATE	\$15
<i>three cheeses, dried fruit, grapes, olives, crostini</i>	

LES SALADS

add chicken \$5 shrimp \$8 petite tender \$9 salmon \$7

SALUT CAESAR SALAD	\$10 ²⁵
<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>	
KALE AND QUINOA SALAD	\$12 ²⁵
<i>Baby kale, roasted squash, beets, candied walnuts, craisins, burrata, maple 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>	

BURGERS & SANDWICHES

TURKEY BURGER	mini . . \$8 ²⁵ . . full . . \$13 ²⁵
<i>cheddar, avocado, lettuce, tomato, onion, chipotle aioli</i>	
ZEE BURGER CLASSIQUE	\$11 ²⁵
<i>lettuce, tomato, onion or make it Zee Royale for an additional \$4</i>	
FRENCH ONION SOUP BURGER	\$15 ²⁵
<i>caramelized onions, swiss cheese, onion broth</i>	
BURGER BAR AMERICAIN	\$15 ²⁵
<i>caramelized onions, blue 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>	
SALUT STEAK SANDWICH	\$15 ²⁵
<i>tenderloin tips, caramelized onions, aged swiss, frisée</i>	



❖ COFFEE ❖

Morningstar Organic Coffee \$4

Cafe latte \$6

Cappucino \$6

Cafe Mocha \$6

Hot chocolate \$6

Cafe au lait \$6

Single espresso \$4

Double espresso \$6

JUICE

orange, tomato, cranberry,

apple, pineapple \$4

SALUT

BAR AMÉRICAIN

❖ COCKTAILS DE LA MAISON ❖

RASPBERRY SUNRISE

new amsterdam vodka / orange juice / raspberry pureé
10

KIR ROYALE

seillac blanc de blanc sparkling wine / cassis liqueur
13.⁵⁰

MIMOSA

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

GRAPEFRUIT SPARKLER

grapefruit juice / campari / sparkling wine / simple syrup
12

ELECTRIC RELAXATION

st. germain elderflower / sparkling wine
grapefruit juice / strawberry
12

SALUT ROYALE

seillac blanc de blanc sparkling wine / ginger / pomegranate
12.⁵⁰

MOCKTAILS

PEACH GINGERINI 6

peach pureé / ginger syrup / soda

BLACKBERRY LEMONITO 6

lemonade / mint / blackberry / soda

ORANGE SPARKLER 6

muddled orange / san pellegrino aranciata rossa

NON-ALCOHOLIC BEVERAGES

SALUT GINGER ALE 5.⁵⁰

with house made ginger syrup

FRESH LEMONADE OR LIMEADE 5.⁵⁰

house made to order

San Pellegrino Blood Orange Soda 3.⁵⁰

Perrier (sparkling) 11.5 oz \$4

Aqua Panna (still) 1L \$6

BEER

TALLBOY CANS

MILLER LITE WI 5.⁵⁰

GUINNESS EXTRA STOUT 6.⁵⁰

INSIGHT TERROR BEAR MN 7.⁵⁰

CASTLE DANGER CREAM ALE MN 7.⁵⁰

STIEGL RADLER GRAPEFRUIT Austria 7.⁵⁰

SOCIABLE CIDER

TRAINING WHEELS MN 7.⁵⁰

IN A BOTTLE

BECK'S (N / A) Germany 5

MICH GOLDEN LIGHT MO 5

LIFT BRIDGE FARM GIRL MN 5

LAGUNITAS IPA CA 6

BELLS TWO HEARTED IPA MI 6

ON DRAFT

STELLA ARTOIS PILSNER 7.²⁵

SUMMIT EPA 7.²⁵

INDEED SEASONAL 7.²⁵

FULTON LONELY BLONDE 6.²⁵

KRONENBOURG 1664 LAGER 6.²⁵

INSIGHT TROLLWAY IPA 6.²⁵

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

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

- CHARDONNAY -

Boomtown by Dusted Valley Chardonnay, Columbia Valley, WA 12
Custard Oaked Chardonnay, North Coast, CA. 13
Joseph Drouhin Mâcon Villages, Burgundy, France 13.⁵⁰
Napa Cellars Chardonnay, Napa Valley, CA 15

- INTERESTING WHITES -

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

- ROSÉS & SPARKLING -

Campuguet Rosé, Rhône, France 12.⁵⁰
A to Z Sparkling Brut Rosé, Oregon 12
Baron de Seillac Blanc de Blancs Sparkling Wine, France 11
Riondo Prosecco Bambino 187 mL bottle Italy 13

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
Clancy's Red Blend, Barossa Valley, Australia 11.⁵⁰
Château Hauterive Malbec, Cahors, France 13
The Federalist Zinfandel, Lodi, CA 12.⁵⁰