

BAR A HUITRES



LE GRANDE SHELLFISH TOWER

half dozen oysters, 6 shrimp, crab legs, a half lobster and mussels 60

SHELLFISH TOWER

4 oysters, 3 jumbo shrimp, crab legs and mussels 35

FRESH SHUCKED OYSTERS \$3.95 EACH

Ask your server for today's varieties

- VIETNAMESE OYSTERS..... 12
Nouc Cham, seaweed salad, jalapeño
- BAKED OYSTERS 14
shrimp and parmesan filling, parmesan bread crumbs
- FRIED OYSTERS BASQUEZ..... 14
toasted brioche, pickled vegetables, spicy hollandaise



FRENCH TABLE SNACKS



- FRENCH BAGUETTE 2
whipped Salut butter & extra virgin olive oil
- SMOKED SALMON CARPACCIO 9
smoked salmon, citrus, horseradish cream, radish, dill, petite greens
- BAKED BRIE 7
fig and almond compote, grilled ciabatta
- ESCARGOT BOURGUIGNONNE 12
true Burgundy snails with garlic herb butter
- TOUR DE FROMAGE 15
chef selection, fruit, almonds
- JUMBO SHRIMP COCKTAIL 17
- POMMES FRITES 8
hand-cut fries with béarnaise sauce
- BLUE CRAB CAKE 14
panko-crusted blue crab, boursin cheese, spicy aioli
- CRISPY CALAMARI 14
with lemon aioli and peppers
- MUSSELS 'CAFE DE PARIS' 17
white wine, parsley, shallots, garlic, herb butter
- YELLOWFIN TUNA TARTARE 13
wasabi-chili aioli, avocado

SOUPS

- SOUP OF THE DAY CUP 5 CROCK 7
- FRENCH ONION SOUP CUP 7 CROCK 11
crostini, gruyère cheese

LES SALADS

add chicken \$5 salmon \$7 petite steak \$9

- TUNA NIÇOISE 19
grilled tuna, green bean, olive, tomato, potato, radish, artichoke, fennel, hard cooked egg, pistou vinaigrette
- CHICKEN COBB 19
grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing
- GREEK 7 / 14
romaine, cucumber, tomato, kalamata olive, bell pepper, feta, red onion
- SALUT BLEU 6 / 12
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion
- CAESAR 5 / 10
romaine, Salut caesar dressing, garlic crouton (anchovy upon request)
- BEEF AND BURRATA..... 7 / 14
arugula, toasted pecans, fennel, burrata, pomegranate vinaigrette

LE GRANDE BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEFROAST, 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

MOULES FRITES 18	PAN SEARED SCALLOPS 32
<i>Parisian-style steamed mussel, shallot, white wine herb butter, hand-cut fries</i>	<i>celery root and parsnip puree, bacon, apples, swiss chard, duxelles</i>
CRAB CAKE OSCAR 22	SALMON MOUTARDE 28
<i>Salut house crab cake, asparagus, poached egg, sauce béarnaise</i>	<i>dijon panko crusted salmon, green lentil, frisée, port wine reduction</i>
WALLEYE MEUNIÈRE 29	BOUILLABAISSE - SEAFOOD STEW 35
<i>pan roasted walleye, baby french bean, yukon gold potato, caper, lemon-brown butter sauce</i>	<i>a Provençal classic with mussels, crab legs, shrimp, salmon mahi mahi, tomato-saffron broth, sauce rouille</i>

SIMPLY BROILED OR GRILLED

SALMON 26 SHRIMP 26 SCALLOPS 28

TABLE SIZED SIDES

serves 2 or more

\$10 EACH

MACARONI AU GRATIN

BRUSSELS SPROUTS

ROASTED GARLIC MUSHROOMS

MASHED POTATOES

ROASTED ASPARAGUS W/ BÉARNAISE

SPECIALTIES

BRAISED SHORT RIB PAPPARDELLE 15 / 19
cured tomatoes, shallot, garlic confit, house made pasta, jus, truffle crème fraiche

DUCK A L'ORANGE 26
seared duck breast, baby carrot, leek, yukon gold potato, brandy-orange reduction

POULET PAILLARD 26
lightly crusted chicken breast, spinach, shallots, yukon gold potatoes, lemon-thyme beurre blanc

BOEUF ROTI 26
slow cooked beef, mushrooms, baby carrots, brussel sprouts creamy polenta cake

HERB ROASTED HALF CHICKEN 26
thyme roasted chicken, chicken jus, hand-cut fries

MONDAYS
WITH
JULIA CHILD

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

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

STEAK FRITES 29
10oz hanger steak with house garlic butter and pommes frites

PETITE TENDER STEAK 28
8oz petite tender with house garlic butter and pommes frites

LE FILET 36
8oz filet with house garlic butter and pommes frites

STEAK AU POIVRE 29
8oz petite tender with green peppercorn sauce

LES SANDWICHES & LES BURGERS

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

KNIFE AND FORK CHICKEN CLUB 15 "ZE FRENCH ONION SOUP" BURGER 16
bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado *caramelized onions, swiss cheese, side of onion broth*

ZE SALUT STEAK SANDWICH 17 BURGER BAR AMÉRICAIN 16
petite tender, arugula, mushrooms, crispy leeks, mustard crème *caramelized onions, blue cheese, bordelaise*

CROQUE MADAME 14 CHEESE BURGER ROYAL 16
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs *aged cheddar, smoked bacon, lettuce, tomato, onion*