

BAR A HUITRES



SHELLFISH TOWER

4 oysters, 3 jumbo shrimp, crab legs and mussels. 30

“perfect for 2”

LE GRANDE SHELLFISH TOWER

half dozen oysters, 6 shrimp, crab legs, a half lobster and mussels 50

“serves 4-6”

FRESH SHUCKED OYSTERS \$3.50 EACH

Ask your server for today’s varieties



FRENCH TABLE SNACKS

DEVILED EGGS BASQUEZ 3
chorizo sausage, pepper relish

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

BUFFALO FROG LEGS 6
buttermilk bleu cheese, watercress, bacon

FROMAGE 12
chef selection, fig compote, almonds

JUMBO SHRIMP COCKTAIL 16

POMMES FRITES 7.95
hand-cut fries with béarnaise sauce

BLUE CRAB CAKE 13.50
panko-crusted blue crab, boursin cheese, spicy aioli

CRISPY CALAMARI 13
with lemon aioli and peppers

MUSSELS ‘CAFE DE PARIS’ 15
white wine, parsley, shallots, garlic, herb butter

YELLOWFIN TUNA TARTARE 12
wasabi-chili aioli, avocado

SOUPS

SOUP OF THE DAY CUP 5 CROCK 7

FRENCH ONION SOUP CUP 7 CROCK 10
crostini, gruyère cheese

LES SALADS

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

MONACO 12 \ 7
frisee, arugula, golden raisin, ricotta salata, toasted pine nut, fennel, citrus vinaigrette

CAESAR 12 \ 7
romaine, Salut caesar dressing, garlic crouton (anchovy upon request)

GREEK 12 \ 7
romaine, cucumber, tomato, kalamata olive, bell pepper, feta, red onion

BLEU 12 \ 7
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion

TUNA NIÇOISE 18
grilled tuna, green bean, olive, tomato, potato, radish, artichoke, fennel, hard cooked egg, pistou vinaigrette

CHICKEN COBB 18
grilled chicken, bacon, avocado, tomato, bleu cheese, hard cooked egg, roasted beet, green goddess dressing

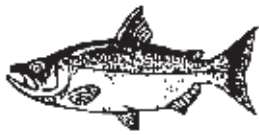
PANZANELLA 12 \ 7
amarena cherry, bleu cheese, toasted sourdough, candied hazelnut, balsamic reduction

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,
\$250 plus tax and gratuity
72-hour notice required



FRESH FISH

MOULES FRITES 18 <i>Parisian-style steamed mussel, shallot, white wine herb butter, hand-cut fries</i>	SALMON MOUTARDE 28 <i>dijon panko crusted salmon, green lentil, frisee, port wine reduction</i>
CRAB CAKE OSCAR 19 <i>Salut house crab cake, asparagus, poached egg, sauce béarnaise</i>	ALASKAN HALIBUT 32 <i>fennel confit, cured tomato, lardon, tomato coulis</i>
WALLEYE MEUNIÈRE 26 <i>pan roasted walleye, baby french bean, yukon gold potato, caper, lemon-brown butter sauce</i>	BOUILLABAISSE - SEAFOOD STEW 34 <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 HALIBUT 28

TABLE SIZED SIDES

serves 2 or more

\$9 EACH

- MACARONI AU GRATIN
- ROASTED CAULIFLOWER
- ROASTED GARLIC MUSHROOMS
- MASHED POTATOES
- ROASTED ASPARAGUS W/ BÉARNAISE

SPECIALTIES

CHICKEN FETTUCINI 15..... 19 <i>chicken confit, snap pea, pea shoot, swiss chard, artichoke and pistachio pesto, poached egg</i>
BRAISED LAMB SHANK 28 <i>domestic lamb, sweet corn puree, fava bean succotash, corn shoot</i>
CHERMOULA PORK LOIN 26 <i>Beeler's Pork, Israeli couscous, toasted pine nut, roasted cauliflower, orange gremolata</i>
DUCK A L'ORANGE 25 <i>seared duck breast, baby carrot, leek, yukon gold potato, brandy-orange reduction</i>
HERB ROASTED HALF CHICKEN 24 <i>thyme roasted chicken, chicken jus, hand-cut fries</i>
POULET PAILLARD 25 <i>lightly crusted chicken breast, spinach, shallots, yukon gold potatoes, lemon-thyme beurre blanc</i>

MONDAYS
WITH
JULIA CHILD

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

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

STEAK FRITES 28 <i>10oz hanger steak with house garlic butter and pommes frites</i>
PETITE TENDER STEAK 25 <i>8oz petite tender with house garlic butter and pommes frites</i>
LE FILET 36 <i>8oz filet with house garlic butter and pommes frites</i>
STEAK AU POIVRE 27 <i>8oz petite tender with green peppercorn sauce</i>

LES SANDWICHES & LES BURGERS

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

KNIFE AND FORK CHICKEN CLUB 15 <i>bacon, lettuce, tomato, lemon aioli, swiss cheese, avocado</i>	"ZE FRENCH ONION SOUP" BURGER 14 ⁹⁵ <i>caramelized onions, swiss cheese, side of onion broth</i>
ZE SALUT STEAK SANDWICH 15 ⁹⁵ <i>petite tender, arugula, mushrooms, crispy leeks, mustard crème</i>	BURGER BAR AMÉRICAIN 14 ⁹⁵ <i>caramelized onions, blue cheese, bordelaise</i>
CROQUE MADAME 15 ⁹⁵ <i>open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs</i>	CHEESE BURGER ROYAL 14 ⁹⁵ <i>aged cheddar, smoked bacon, lettuce, tomato, onion</i>