

FRENCH TABLE SNACKS

DEVILED EGGS BASQUEZ 3
chorizo sausage, pepper relish

SMOKED SALMON CARPACCIO 9
*smoked salmon, citrus, horseradish creme, dill,
petite greens*

BAKED BRIE 7
*fig and almond compote,
grilled ciabatta*

POMMES FRITES 8
hand cut fries, bearnaise sauce

MUSSELS "CAFE DE PARIS" 17
white wine, garlic herb butter

CRISPY CALAMARI 14
lemon aioli, cherry peppers

JUMBO SHRIMP COCKTAIL 17
cocktail sauce, lemon

BLUE CRAB CAKE 14
lemon, spicy aioli

SOUPS

SOUP OF THE DAY CUP 5 CROCK 8
FRENCH ONION SOUP CUP 7 CROCK 11
crostini, gruyère cheese

LES SALADS

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

CHICKEN COBB 19
*grilled chicken, bacon, avocado, tomato, bleu cheese,
hard cooked egg, roasted beet, green goddess dressing*

TUNA NIÇOISE 19
*grilled tuna, green beans, olives, tomato, potato, radish,
artichokes, fennel, hard cooked egg, pistou vinaigrette*

GREEK 14 \ 7
*romaine, cucumber, tomato, kalamata olives,
bell peppers, feta, red onion*

CAESAR 10 \ 5
*romaine, Salut caesar dressing, garlic crouton
(anchovies upon request)*

BEEF AND BURRATA 14 \ 7
*red and golden beets, arugula, toasted pecans, burrata,
fennel, pomegranate vinaigrette*

"SALUT BLEU" 12 \ 6
bibb lettuce, buttermilk bleu cheese dressing, radish, green onion

SANDWICHES & BURGERS

choice of soup of the day, salad or frites

AVOCADO-CRAB TARTINE 14
avocado, crab fromage blanc, poached egg, lemon confit, petite greens

SALUT STEAK SANDWICH 17
*petite tender, crispy leeks, garlic mushrooms,
arugula, mustard cremé*

KNIFE AND FORK CHICKEN CLUB 15
lemon aioli, bacon, swiss, avocado

PETITE CROQUE MADAME 11
open faced smoked ham and cheese, béchamel, fried egg

GRILLED CHEESE AMERICAIN 13
*chevre, swiss, asparagus, red pepper, mushrooms,
balsamic onion, arugula*

TURKEY BURGER 15
cheddar, avocado, lettuce, tomato, spicy aioli

CHEESE BURGER ROYALE 16
aged cheddar, smoked bacon, lettuce, tomato, onion

"ZE FRENCH ONION SOUP" BURGER 16
caramelized onions, swiss, onion broth

BURGER BAR AMÉRICAIN 16
caramelized onions, blue cheese, bordelaise

TUNA TARTINE 15
olive tapenade, arugula, hard boiled egg, tomato, grilled sourdough

CREPES, EGGS & OMELETTES

CHICKEN CREPE 15
*grilled chicken, roasted mushrooms, asparagus,
cream sherry velouté, paremsan*

SMOKED SALMON CREPE 15
*smoked salmon, watercress, herbed crème fraîche,
tomato-caper relish*

FRENCH COUNTRY OMELETTE 14
smoked ham, shallots and swiss

CHAMPIGNON OMELETTE 14
garlic mushrooms, goat cheese, spinach

EGGS BENEDICT 14
poached eggs, smoked ham, hollandaise, toasted brioche

❖ LUNCH SPECIALTIES ❖

HANGER STEAK 15
with frites and herb butter

PETITE BOUILLABAISSÉ 18
*mussels, salmon, shrimp, mahi mahi, potato,
ciabatta, tomato-saffron broth, sauce rouille*

PETITE SALMON MOUTARDE 17
*dijon panko crusted salmon, green lentil, frisee,
port wine reduction*

SHORT RIB PAPPARDELLE 15
*braised short ribs, cured tomatoes, garlic confit, jus,
truffle crème fraîche*

LIGHTER LUNCHES

TRIO OF MINI SALADS 13
beet salad, bleu salad, greek salad

EGG WHITE OMELETTE FLORENTINE 13
tomato, shallots, fresh basil, spinach, sliced avocado, petite greens

DUET OF FISH 15
grilled salmon, citrus, petite greens, tuna tartare, avocado

QUICHE LORRAINE 13
caramelized onion, bacon, gruyère cheese, fines herb, side salad