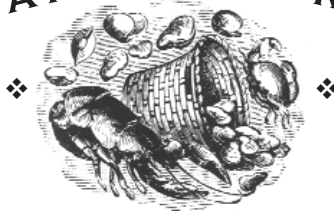


BAR A HUITRES



LE GRANDE SHELLFISH TOWER

“for the table”

1/4 (a perfect start for 2): four oysters, three jumbo shrimp, crab legs and mussels \$35
 1/2 (serves 4 to 6): eight oysters, five jumbo shrimp, crab legs, a half lobster and mussels \$60

JUMBO SHRIMP COCKTAIL \$ 16⁹⁵

FRESH SHUCKED OYSTERS \$ 3⁹⁵ EACH

Ask your server for today's varieties

VIETNAMESE OYSTERS \$ 12⁹⁵ FOR 3

served raw with Nouc Cham, seaweed salad, jalapeno

BAKED OYSTERS \$ 14⁹⁵ FOR 3

shrimp and parmesan filling, parmesan bread crumbs

FRIED OYSTERS BASQUEZ \$ 14⁹⁵ FOR 3

toasted brioche, pickled vegetables, spicy hollandaise

APPETIZERS



FRENCH TABLE SNACKS

GARLIC SHRIMP \$8²⁵

shrimp, roasted garlic, cherry tomatoes

CRISPY BRIE \$6²⁵

fig jam, grilled baguette

MOROCCAN MEATBALLS \$7²⁵

almonds, feta, harissa

ESCARGOT BOURGUIGNONNE \$11²⁵
true Burgundy snails with garlic herb butter

BEEF TARTARE \$9²⁵

grilled ciabatta, herb aioli

BUFFALO FROG LEGS \$5²⁵

buttermilk blue cheese, frisée, bacon

LARGER FOR SHARING

POMMES FRITES \$8²⁵

hand-cut fries, sauce béarnaise

BLUE CRAB CAKE \$13²⁵

panko crusted blue crab, boursin cheese, spicy aioli

CRISPY CALAMARI \$13²⁵

lemon aioli and peppers

ARTISIAN CHEESE PLATE \$13²⁵

selection of cheeses, dried fruit, grapes, olives, crostini

MUSSELS ‘CAFE DE PARIS’ \$16²⁵

white wine, parsley, shallots, garlic, herb butter

LES SALADES

add chicken \$4 petite tender \$10 salmon \$7 shrimp \$8

SALUT CAESAR SALAD \$9²⁵

romaine, Salut caesar dressing, garlic crouton (anchovies upon request)

GREEK SALAD \$12²⁵

whole leaf romaine, cucumber, tomato, greek olives, bell peppers, feta, red onion

KALE & QUINOA SALAD \$14²⁵

baby kale, quinoa, roasted squash, beets, candied walnuts, craisins, burrata, maple vinaigrette

SALADE NIÇOISE \$18²⁵

grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke and pistou vinaigrette

SALUT CHICKEN COBB \$18²⁵

grilled chicken, bacon, avocado, tomatoes, blue cheese, egg and beets with green goddess dressing

LES SOUPES

SOUP OF THE DAY cup \$4²⁵ crock \$7²⁵

FRENCH ONION SOUP cup \$6²⁵ crock \$10²⁵

LE GRAND BOEUF

FAMILY-STYLE FEAST

AN 8 LB. BEEF ROAST, 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

*WALLEYE EN PAPILOTTE \$31²⁵
Yukon potatoes, carrots, leeks, dill pollen, remoulade

BOUILLABAISSSE - SEAFOOD STEW \$34²⁵
shrimp, king crab, mussels, bay scallops, yukon potatoes, tomato-saffron broth, rouille, garlic bread

*MAPLE GLAZED SALMON \$25²⁵
grilled salmon, sweet potato mash, broccolini, walnut sage pesto

**Fish can also be served simply grilled with a vegetable*

TABLE SIZED SIDES

serves 2 or more

\$9⁵⁰ EACH

ROASTED ASPARAGUS W/
 BÉARNAISE

MACARONI AU GRATIN

BRUSSELS SPROUTS

GREEN BEANS AMANDINE

ROASTED GARLIC
 MUSHROOMS

MASHED POTATOES

☞ SPECIALTIES ☛

BEEF SHORT RIB PAPPARDELLE \$16 ... \$23
fresh pappardelle, pommodoraccio tomatoes, caramelized shallots, truffle crème fraîche

HERB ROASTED HALF CHICKEN \$26
thyme roasted chicken, chicken jus, hand-cut frites

DUCK A L'ORANGE \$26
seared duck breast, baby carrots, leeks, yukon gold potatoes, brandy-orange reduction

APPLE CIDER BRAISED PORK SHANK \$26
braised pork shank, sweet potato mash, roasted brussels sprouts, cider pressed apple, pork jus

POULET PAILLARD \$26
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc

CRAB CAKE OSCAR \$20
Salut house crab cake, asparagus, poached egg, béarnaise

LOBSTER GNOCCHI \$26
Lobster, wild mushrooms, lobster cream, parmesan, spinach, oranges

☞ MONDAY'S WITH JULIA ☛

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

ASK YOUR SERVER FOR DETAILS



STEAK FRITES

PETITE TENDER STEAK \$25²⁵
8oz petite tender with house garlic butter and pommes frites

HANGER STEAK \$28²⁵
10oz hanger steak with house garlic butter and pommes frites

LE FILET \$35²⁵
8oz filet with house garlic butter and pommes frites

STEAK AU POIVRE \$27²⁵
8oz petite tender with green peppercorn sauce and pommes frites

LES SANDWICHES & LES BURGERS

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

KNIFE AND FORK CHICKEN CLUB \$13²⁵
bacon, lettuce, tomato, lemon aioli, avocado, swiss cheese

CROQUE MADAME \$15²⁵
open-faced Parisienne style ham and cheese sandwich, bechamel, fried eggs

ZEE SALUT STEAK SANDWICH \$15²⁵
beef tenderloin tips, carmelized onions, swiss cheese, horseradish mustard crème fraîche, frisée

“ZEE FRENCH ONION SOUP” BURGER \$15²⁵
caramelized onion, swiss cheese, side of onion broth

BURGER BAR AMÉRICAIN \$15²⁵
caramelized onion, blue cheese, bordelaise

CLASSIC BURGER \$11²⁵
lettuce, tomato, onion
Make it Le Royal by adding aged cheddar and smoked bacon for an additional \$4

SALUT

BAR AMÉRICAIN

SIGNATURE COCKTAILS & MARTINIS

FRENCH RIVIERA

*bacardi limon rum / blackberry purée
fresh mint / lime*
12

SILK ROAD SOUR

*opihir spiced gin / cointreau
fresh lemon juice / peach / bitters*
12

THE QUEENS

*maker's 46 bourbon / creme yvette / pomegranate
cherry bark & vanilla bitters*
12

SMOKIN' SALUT COSMO

*new amsterdam citron vodka
cranberry / pomegranate*
12

POOL BOY

*grapefruit vodka / grapefruit & pineapple juices
blood orange purée / sugar rim*
11

ATTITUDE ADJUSTER

*sauza silver tequila / fresh lemonade
jalapeno / blueberry*
11

MOCKTAILS & NON-ALCOHOLIC BEVERAGES

\$6

PEACH GINGERINI

peach purée / ginger syrup / soda

GRAPE SPARKLER

*muddled grapes / san pellegrino aranciata
raspberry purée / soda*

BLACKBERRY LEMONITO

lemonade / mint / blackberry purée / soda

SALUT GINGER ALE

with house-made ginger syrup
5.5

FRESH LEMON OR LIMEADE

house-made to order
5.5

BOTTLED WATER

Perrier Aqua Panna
11.5 oz \$4 1 Liter \$6

WINES BY THE GLASS

WHITE

- BLANCS & PINOTS -

Overstone Sauvignon Blanc, Marlborough, NZ 10.5
Schlumberger Pinot Blanc, Alsace, France 12
Chateau Tour de Mirambeau, Bordeaux, France 12.5

- CHARDONNAY -

Boomtown Chardonnay, Columbia Valley, WA 12
Joseph Drouhin Mâcon Villages, Burgundy, France 12
Napa Cellars Chardonnay, Napa Valley, CA 15

- INTERESTING WHITES -

Seven Daughters Moscato, Veneto, Italy 10.5
St. M Riesling, Pfalz, Germany 10.5
Pine Ridge Chenin Blanc - Viognier, California 11
Franciscan Equilibrium White Blend, Napa Valley, CA 15.5

- ROSÉS -

Campuget Rosé, Rhône, France 12
Champs de Provence Rosé, Provence, France 12.5
Whispering Angel Rosé, Provence, France 15

RED

- SYRAH & RHONE BLENDS -

Jean Luc Colombo, Côtes du Rhône, France 10
C.Smith Boom Boom Syrah, Columbia Valley, WA 12.5

- PINOT NOIR -

Pali "Alphabets", Willamette Valley, OR 13.5
Bouchard Peré et Fils, Burgundy, France 14.5
MacMurray Ranch, Sonoma, CA 15

- CABERNET & BORDEAUX -

Storypoint Cabernet Sauvignon, California 10
Les Hauts de Lagarde, Bordeaux, France 11
Folie à Deux Cabernet Sauvignon, Sonoma, CA 17

- INTERESTING REDS -

L'Agnostique Merlot, France 9.5
P.Lehman Clancy's Red Blend, Barossa Valley, Australia 11
Château Hauterive Malbec, Cahors, France 12
The Federalist Zinfandel, Lodi, CA 12.5

SPARKLING WINES BY THE GLASS

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

HOUSE WINES BY THE GLASS

DOMESTIC HOUSE WINES 7.5

California Pinot Grigio
California Merlot

FRENCH HOUSE WINES 8.5

Le Grand Noir Chardonnay/Viognier
Le Grand Noir Cabernet Sauvignon/Syrah

BOTTLES & CANS

BECK'S (N / A) Germany 5
MICHELOB GOLDEN LIGHT MO 5
BELLS TWO HEARTED IPA MI 6
LIFT BRIDGE FARM GIRL MN 6
LAGUNITAS IPA CA 6
MILLER LITE TALLBOY 16oz can WI 5.5
GUINNESS EXTRA STOUT 16 oz can 6.5
STIEGL RADLER GRAPEFRUIT 16oz can Austria 7.5
INSIGHT CRAZY AUNT 16oz can MN 7.5
CASTLE DANGER CREAM ALE 16oz can MN 7.5
SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can MN 7.5

BEER ON DRAFT

STELLA ARTOIS PILSNER 7
INDEED SHENANIGANS SUMMER ALE 7
SUMMIT EXTRA PALE ALE 7
INSIGHT TROLLWAY IPA 6
FULTON LONELY BLONDE ALE 6
KRONENBOURG 1664 LAGER 6