



FRENCH TABLE SNACKS & SMALLER PLATES

OYSTERS \$3²⁵
ask your server for todays selections
GARLIC SHRIMP \$8²⁵
Tiger shrimp, roasted garlic, cherry tomato
STEAK TARTARE \$9²⁵
grilled ciabatta, herb aioli
CRISPY BRIE \$6²⁵
fig jam, grilled baguette
MOROCCAN MEATBALLS \$7²⁵
almonds, feta, harissa

CRISPY CALAMARI \$13²⁵
with lemon aioli and peppers
MUSSELS 'CAFE DE PARIS' \$16²⁵
white wine, parsley, onion
BLUE CRAB CAKE \$13²⁵
panko crusted blue crab, boursin cheese, spicy aioli
JUMBO SHRIMP COCKTAIL \$16²⁵
POMMES FRITES \$8²⁵
hand-cut fries with sauce bearnaise

SANDWICHES & BURGERS

served with hand-cut fries or a small salad

LEETLE BEEG MAC \$8²⁵
two all beef patties, special sauce, lettuce, cheese. . .
. . .you know the rest
CROQUE MADAME. mini . \$10²⁵ full . \$15²⁵
toasted open face Parisian ham and cheese sandwich topped
with a fried egg
TURKEY BURGER. mini . \$8²⁵ .full . \$13²⁵
cheddar, avocado, chipotle aioli
BLACK BEAN & MUSHROOM BURGER.. mini . \$8²⁵ .full . \$13²⁵
house made patty, pistou, chèvre, frisée
KNIFE & FORK CHICKEN CLUB. \$13²⁵
chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss
SALUT STEAK SANDWICH. \$15²⁵
beef tenderloin tips, caramelized onion, aged swiss, frisée,
horseradish mustard crème fraîche
BURGER BAR AMÉRICAIN. \$15²⁵
with caramelized onion, blue cheese, bordelaise sauce
FRENCH ONION SOUP BURGER. \$15²⁵
caramelized onion, aged swiss, onion broth
CLASSIC BURGER \$11²⁵
lettuce, tomato, onion
or Make it A Royale for an additional \$4

❖ **SOUPS** ❖

SOUP DU JOUR cup . \$4²⁵ crock . \$7²⁵
FRENCH ONION SOUP cup . \$6²⁵ crock . \$10²⁵
topped with melted swiss cheese

❖ **LES SALADES** ❖

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

FIELD GREENS. \$6²⁵
baby field greens, fine herb, sherry vinaigrette
SOUP AND SALAD \$7²⁵
cup of soup du jour and small field greens
SALUT CAESAR SALAD \$9²⁵
heart of romaine, caesar dressing, crostini
(anchovy by request)
KALE & QUINOA SALAD \$14²⁵
Baby kale, quinoa, roasted squash, beets, candied walnuts, craisins,
burrata, maple vinaigrette
GREEK SALAD \$12²⁵
whole leaf romaine, cucumber, tomato, greek olives, red onion,
bell peppers, feta cheese
SALADE NIÇOISE \$18²⁵
grilled tuna, haricots verts, olives, tomato, fennel,
potato, egg, artichoke, pistou vinaigrette
SALUT CHICKEN COBB \$18²⁵
grilled chicken, bacon, avocado, tomatoes, blue cheese, egg, beets,
green goddess dressing



LIGHTER LUNCHES

TRIO OF MINI SALADS \$12²⁵
roasted beet, caesar, seasonal salad
DUET OF FISH \$17²⁵
roasted salmon & brocolini, grilled ahi tuna, haricots verts
EGG WHITE OMELETTE. \$12²⁵
wild mushrooms, spinach, onion, chevre
QUICHE DU JOUR \$12²⁵
ask your server for todays selection

CREPES, EGGS AND OMELETTES

served with hand-cut fries or a small salad

CHICKEN CRÊPES \$14²⁵
herbed crêpes filled with roasted chicken, bacon lardons, roasted Brussel
sprouts, squash cream, cider compressed apples
SEAFOOD CRÊPES \$16²⁵
shrimp, bay scallops, asparagus, lobster cream, sunny side up egg
EGGS BENEDICT \$13²⁵
poached eggs on toasted brioche with sliced ham and
hollandaise sauce
FRENCH COUNTRY OMELETTE. \$14²⁵
ham, onions, swiss cheese
SMOKED SALMON OMELETTE \$14²⁵
leeks, goat cheese

❖ **LUNCH SPECIALTIES** ❖

WALLEYE EN PAPILOTE \$16
Yukon potatoes, carrots, leeks, dill pollen, remoulade
PETITE BOUILLABAISSA \$18
shrimp, king crab, mussels, bay scallops, yukon potatoes,
tomato-saffron broth, rouille, garlic bread
STEAK FRITES \$15
hanger steak, pommes frites, herb butter

POULET PAILLARD \$15
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon
beurre blanc
MAPLE GLAZED SALMON \$15
grilled salmon, sweet potato mash, broccolini, walnut sage pesto
BEEF SHORT RIB PAPPARDELLE \$16
Fresh Pappardelle, short rib, pommodoraccio
tomatoes, shallots, truffle creme fraiche

SALUT

SIGNATURE COCKTAILS AND MARTINIS

FRENCH RIVIERA
bacardi limon rum / blackberry purée
fresh mint / lime
 12

SILK ROAD SOUR
opihr 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 cocktails
 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

NON-ALCOHOLIC BEVERAGES

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, New Zealand* 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*, *Bordeaux, France* 11
 Folie à Deux Cabernet Sauvignon, *Sonoma, CA* 17

- INTERESTING REDS -

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

*Organic, Non GMO yeast, Vegan

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 Rosé, *Oregon* 12

HOUSE WINES BY THE GLASS

DOMESTIC HOUSE WINES

7.5

California Pinot Grigio
California Merlot

FRENCH HOUSE WINES

8.5

Cabernet Sauvignon / Syrah
Chardonnay / Viognier

BEER ON TAP

INDEED SHENANIGANS 7 FULTON LONELY BLONDE 6
 STELLA ARTOIS PILSNER 7 INSIGHT TROLLWAY IPA 6
 SUMMIT EPA 7 KRONENBOURG 1664 LAGER 6

BOTTLES & CANS

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