



FRENCH TABLE SNACKS & SMALLER PLATES

OYSTERS \$3.5
ask your server for todays selections
GARLIC SHRIMP \$8.5
Tiger shrimp, roasted garlic, cherry tomato
STEAK TARTARE \$8
grilled ciabatta, herb aioli
CRISPY BRIE \$7
fig jam, grilled baguette
MOROCCAN MEATBALLS \$7
almonds, feta, harissa

CRISPY CALAMARI \$13.5
with lemon aioli and peppers
MUSSELS 'CAFE DE PARIS' \$16
white wine, parsley, onion
BLUE CRAB CAKE \$13.5
panko crusted blue crab, boursin cheese, spicy aioli
JUMBO SHRIMP COCKTAIL \$16
POMMES FRITES \$7.95
hand-cut fries with sauce bearnaise

❖ **SOUPS** ❖

SOUP DU JOUR cup ..\$5 crock .. \$7
FRENCH ONION SOUPcup ..\$7 crock .. \$10
topped with melted swiss cheese

❖ **LES SALADES** ❖

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

FIELD GREENS \$7
baby field greens, fine herb, sherry vinaigrette
SOUP AND SALAD \$8
cup of soup du jour and small field greens
SALUT CAESAR SALAD \$9.5
heart of romaine, caesar dressing, crostini (anchovy by request)
BEET & WATERMELON SALAD \$12
arugula, radish, feta, beet emulsion, micro basil
GREEK SALAD \$12
whole leaf romaine, cucumber, tomato, greek olives, red onion, bell peppers, feta cheese
SALADE NIÇOISE \$18
grilled tuna, haricots verts, olives, tomato, fennel, potato, egg, artichoke, pistou vinaigrette
SALUT CHICKEN COBB \$18
grilled chicken, bacon, avocado, tomatoes, blue cheese, egg, beets, green goddess dressing



❖ **LUNCH SPECIALTIES** ❖

WALLEYE MEUNIÈRE \$ 16
haricots verts, lemon, herb butter, capers
PETITE BOUILLABAISSA \$ 17
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 \$ 13.5
panko crusted chicken breast, pommes Lyonnaise, spinach, lemon beurre blanc
SALMON & CHEDDAR POLENTA \$ 15
grilled salmon, sweet corn succotash, beurre monte, corn shoots
FRESH SPINACH FETTUCCINE \$ 15
fresh spinach fettuccine, chicken, bacon lardons, pomodoraccio tomatoes, sweet corn purée, parmesan cheese, pea & corn shoots

SANDWICHES & BURGERS

served with hand-cut fries or a small salad

LEETLE BEEG MAC \$ 8.95
two all beef patties, special sauce, lettuce, cheese. you know the rest
HEIRLOOM TOMATO TARTINE \$ 13
grilled brioche, basil pistou, burrata, radish, micro basil, aged balsamic
SMOKED SALMON TARTINE \$ 14
grilled brioche, horseradish crème fraîche, radish, avocado mousse, orange supremes, herb oil
CROQUE MADAME. mini ..\$10.95 full .. \$15.95
toasted open face Parisian ham and cheese sandwich topped with a fried egg
TURKEY BURGER. mini ..\$8. . .full . . . \$ 13
cheddar, avocado, chipotle aioli
BLACK BEAN & MUSHROOM BURGER.. mini ..\$8. ..full . \$ 13
house made patty, pistou, chèvre, frisée
KNIFE & FORK CHICKEN CLUB \$ 13.95
chicken breast, bacon, lettuce, tomato, aioli, avocado, swiss
SALUT STEAK SANDWICH. \$ 15
beef tenderloin tips, caramelized onion, aged swiss, frisée, horseradish mustard crème fraîche
BURGER BAR AMÉRICAIN \$ 14.95
with caramelized onion, blue cheese, bordelaise sauce
FRENCH ONION SOUP BURGER \$ 14.95
caramelized onion, aged swiss, onion broth
CLASSIC BURGER. \$ 11.5
lettuce, tomato, onion
or Make it A Royale for an additional \$3.5

LIGHTER LUNCHES

TRIO OF MINI SALADS \$ 12.5
roasted beet, caesar, seasonal salad
DUET OF FISH \$ 17
roasted salmon & brocolini, grilled ahi tuna, haricots verts
EGG WHITE OMELETTE \$ 12.5
wild mushrooms, spinach, onion, chevre
QUICHE DU JOUR \$ 12.5
ask your server for todays selection

CREPES, EGGS AND OMELETTES

served with hand-cut fries or a small salad

CHICKEN CRÊPES \$ 14
herbed crêpes filled with roasted chicken, roasted cauliflower, goat cheese fondue, almond-caper-raisin relish
SEAFOOD CRÊPES. \$ 16
shrimp, bay scallops, peas, pomodoraccio tomatoes, white wine saffron sauce, pea shoots
EGGS BENEDICT \$ 13.5
poached eggs on toasted brioche with sliced ham and hollandaise sauce
FRENCH COUNTRY OMELETTE \$ 14
ham, onions, swiss cheese
SMOKED SALMON OMELETTE \$ 14
leeks, goat cheese

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 -

Joel Gott Unoaked Chardonnay, *California* 11.5
 Joseph Drouhin Mâcon Villages, *Burgundy, France* 12
 Napa Cellars Chardonnay, *Napa Valley, CA* 15

- INTERESTING WHITES -

Piquitos Moscato, *Valencia, Spain* 10
 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

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
 Terra D'Oro Zinfandel, *Amador County, CA* 11.5

*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
 Scarpetta Sparkling Brut Rosé, *Italy* 13

HOUSE WINES BY THE GLASS

HOUSE WHITES

California Pinot Grigio 7.5
California Oaked Chardonnay 8.5

HOUSE REDS

California Merlot 7.5
California Cabernet Sauvignon 8.5

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

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| 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 SUNKEN CITY 16oz can MN | 7.5 | LAGUNITAS IPA CA | 6 |
| INSIGHT CRAZY AUNT 16oz can MN | 7.5 | BELLS TWO HEARTED IPA MI | 6 |
| STIEGL RADLER GRAPEFRUIT 16oz can Austria | 7.5 | LIFT BRIDGE FARM GIRL MN | 6 |
| SOCIABLE CIDER WERKS TRAINING WHEELS 16oz can | 7.5 | | |