

Salut

Kitchen Bar

SHARED PLATES/ TAPAS

Peppy Dew Peppers \$7
Stuffed with Goat Cheese - Olive Oil - Sea Salt - Chives

Wild Mushroom Ravioli \$9
Burr Blanc - Toasted Pine Nuts - Parmesan - Reggiano - Herbs

Hummus "Nachos" \$5
Feta - Red Onion - Pomegranate - Aged Balsamic Drizzle - Crispy Pita

Grilled Halloumi Cheese \$7
Blood Orange - Capers - Shallots - Micro Greens - Lemon - Honey Vinaigrette

Greek Fries \$4
Potato Wedges - Feta - Citrus Vinaigrette - Fresh Herbs

Prosciutto Wrapped Melon \$5
Lavender Syrup - Toasted Hazelnuts - Mint

Zucchini-Wild Mushroom \$6
Wontons - Sweet Chili Sauce

Chefs Board \$15
Artisanal Cheese and Meats - Spiced Nuts - Mission Figs - Peppy Dews - Country Bread

Caprese Kebobs \$7
Heirloom Tomato - Boccacini - Basil - Olive Oil - Balsamic Drizzle

Mixed Olive Tapenade \$7
Roasted Garlic - Piquillo Pepper and Tomato Relish - Grilled Pita

Fried Baby Artichokes \$8
Shaved Parmesan - Lemon Zest - Toasted Coriander - Mint Dipping Sauce

BRUSCHETTA \$9 each

Herbed Goat Cheese - Wild Mushrooms - Sun Dried Tomato - Toasted Pine Nuts

Prosciutto - Apple - Honey - Almond - Blue Cheese Schmear

Smoked Salmon - Caper Dill Crème Fraiche - Shallot - Lemon Zest - Chive - Pumpernickel

Ciprian Salsa - Chunky Tomato - Garlic - Shallot - Basil - Pomegranate - Balsamic Reduction - Crunchy Parmesan

* consuming raw or undercooked meat, poultry, seafood may increase your risk of food borne illness

SALADS

Apple \$7
Jicama - Arugula - Brie - Toasted Almonds - Honey Mustard Vinaigrette

Roasted Corn \$10
Avocado - Heirloom Tomato - Fresh Mozzarella - Toasted Pine Nuts - Feta - Basil - Champagne Vinaigrette

Chicken Salad \$9
Crunchy Vegetables - Rice Noodles - Sesame Seed - Garlic - Ginger Peanut Dressing

Mediterranean Chef \$10
Arugula - Radicchio - Endive - Prosciutto - Cappelletti - Haricots Verts - Grape Tomato - Goat Cheese - Herb Vinaigrette

Rustic Cobb \$10
Romaine - Baby Spinach - Chicken - Pepper Bacon - Avocado - Egg - Olives - Tomato - Blue Cheese

Vinaigrette \$9
Greek House Salad - Romaine - Cucumber - Heirloom Tomato - Red Onion - Feta - Lemon Herb Vinaigrette

BURGERS - SANDWICHES - PANINI

The Sun Devil \$9
Turkey Burger - Poblano Pepper - Pepper Bacon - Avocado - Lettuce - Tomato - Chipotle Aioli - Ciabatta

Italian Panini \$9
Capicola - Salami - Red and Green Bell Peppers - Caramelized Onion - Provolone - Black Olive Focaccia

***Salut Burger** \$10
Ground Angus Beef - Romaine - Tomato - Red Onion - Prairie Breeze Cheddar - Roasted Garlic Aioli - Ciabatta

Pepperonata \$9
Grilled Chicken - Roasted Red Peppers - Onion - Olives - Capers - Roasted Garlic - Mozzarella - Baguette

The Brie-Hive \$9
Warm Brie - Apple - Prosciutto Panini with Arugula - Honey Butter - Sourdough

SALUT ENTRÉES

Chicken Chasseur \$13
Pan Seared Chicken Breast - Wild Mushrooms - Tomato - Feta - White Wine Demi-Glace

***Pistachio Crusted Salmon** \$16
Fresh Herb and Lemon Orzo - Sautéed Broccoli - Grilled Lemon

***Grilled Filet Mignon** \$19
Peppercorn Demi-Glace - Wilted Greens - Bacon - Parmesan French Toast - Tomato Basil Relish

Spicy Beer Braised Shrimp \$16
Fresh Pasta - Spinach - Garlic - Shallots - Fresh Tarragon

***Honey-Bourbon Glazed Pork Loin** \$16
Sweet Potato, Bacon and Pecan Hash - Crispy Onions - Thyme