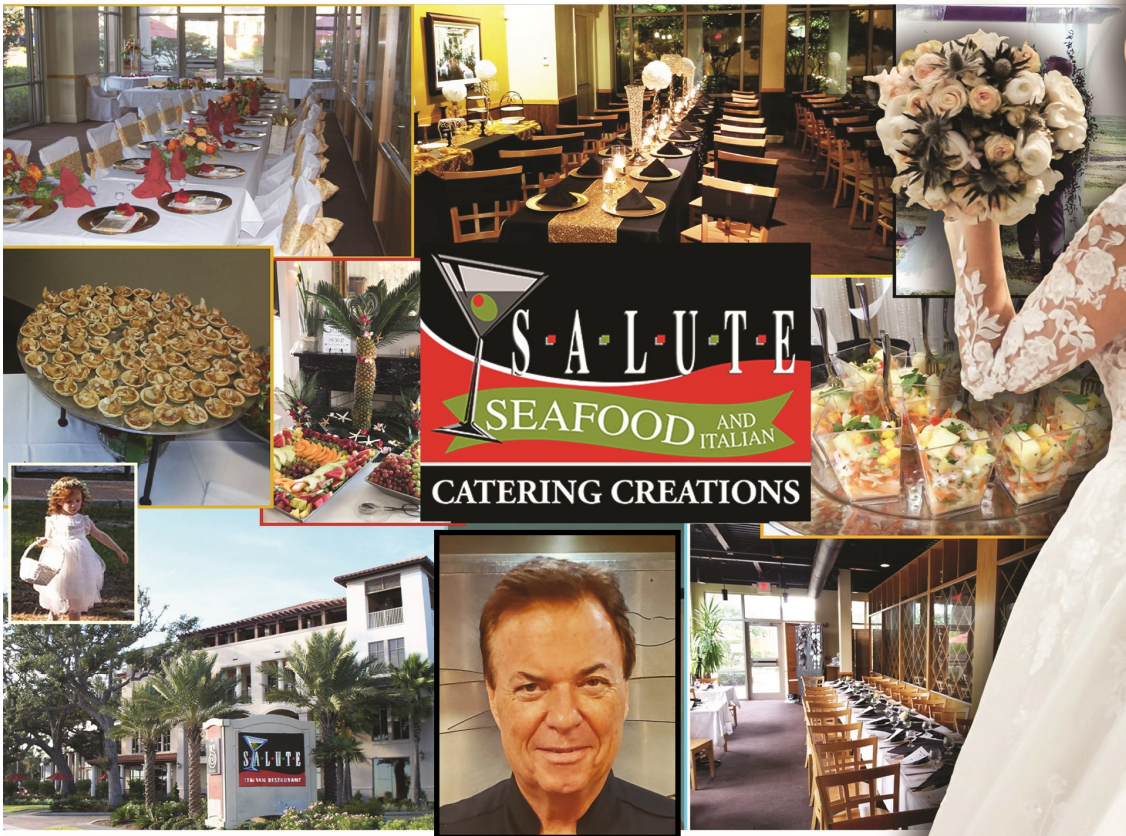




*Salute is  
Catering Creations*

*Catering Creations  
is Salute*

## CATERING CREATIONS



Salute can cater to your needs large or small,  
Catering Creations can handle your wedding  
needs. Salute's Catering Creations can bring  
the party to your Special Day!  
Contact Hollie Larkins For Catering:  
[hollielarkins@gmail.com](mailto:hollielarkins@gmail.com)



## More than just Italian!

228-864-2500 [www.saluteitalian.com](http://www.saluteitalian.com)  
1712 15th St Gulfport MS 39501



## WE CAN BRING THE PARTY TO YOUR LOCATION !





# LUNCH MENU

AVAILABLE MON-SAT 11-3

NO SUBSTITUTIONS ON ANY MENU ITEM

PLEASE READ MENU CAREFULLY-  
ITEMS ORDERED BY MISTAKE CAN  
NOT BE RETURNED— ASK STAFF

## TURKEY & VEGGIE TACOS



FRESH SMOKED TURKEY BREAST & VEGGIES IN WHOLE WHEAT SHELLS & SALSA ON SIDE

## TURKEY VEGETABLE SOUP

GF



DECONSTRUCTED SOUP: FRESH SMOKED TURKEY, TASTY BROWN RICE, VEGGIE SOUP

## NEW! TURKEY ALFREDO PASTA

FRESH SHREDDED TURKEY SEARED IN GARLIC OIL SERVED OVER PASTA ALFREDO

## GUMBO TACO COMBO

SHRIMP & ANDOUILLE GUMBO TACO WITH CUP OF GUMBO FOR DIPPING!

## NEW! FOUR CHEESE TORTELLINI PASTA WITH ROASTED GARLIC ALFREDO

CHEESE TORTELLINI PASTA TOSSED WITH ALFREDO TOPPED WITH PARMESAN

## SHRIMP ALFREDO RAVIOLI

SHRIMP ALFREDO CREAM OVER CHEESE RAVIOLI TOPPED WITH FRESH SHREDDED PARMESAN

## FIRECRACKER SHRIMP TACOS

2 SOFT TACOS, PANKO-FRIED SHRIMP TOSSED WITH SRIRACHA SAUCE SERVED WITH CHIPS & SALSA

## GRILLED PORK FILET WITH TERIYAKI VEGGIES OVER BROWN RICE

GF



CENTER CUT PORK TENDERLOIN GRILLED WITH SAUTEED VEGGIES IN TERIYAKI GLAZE  
OVER BROWN RICE

## CHEDDAR CHEESE BURGER

GRILLED GROUND BEEF PATTY, CHEDDAR, LETTUCE, TOMATO & ONION & FRIES  
ADD GOUDA & BACON: \$5

## FRIED FLOUNDER SANDWICH

SOUTHERN FRIED FLOUNDER ON A BUN, DRESSED & FRIES

## SHRIMP OR FLOUNDER PLATE WITH FRIES

SOUTHERN FRIED SHRIMP OR FLOUNDER SERVED WITH COLE SLAW, COCKTAIL SAUCE & FRIES

## PANEED SHRIMP ALFREDO

ITALIAN BREADED FRIED SHRIMP SERVED ON A BED OF ANGEL HAIR ALFREDO

## VEGETABLE BASILICO PASTA



HOUSE VEGETABLES SEARED IN GARLIC OIL WITH BASIL & TOMATOES SERVED OVER  
ANGEL HAIR PASTA LITE & TASTY!

## NEW! FRESH GNOCCHI WITH SHRIMP TOMATO BASIL CREAM SAUCE

CLASSIC HAND ROLLED POTATO PASTA DUMPLINGS TOPPED WITH SAUTEED SHRIMP IN OUR  
HOUSE SPECIAL TOMATO BASIL CREAM SAUCE



## SIDES

SIDE OF ANGEL HAIR PASTA: MARINARA OR ALFREDO OR GARLIC OIL  
FRENCH FRIES SAUTEED FRESH MIXED VEGGIES  
BROWN OR WHITE RICE SIDE OF BROCCOLI

\$5

PLEASE READ MENU CAREFULLY-  
ITEMS ORDERED BY MISTAKE CAN  
NOT BE RETURNED— ASK STAFF

# \$9.99 LUNCH MENU

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4 (GUMBO \$5)

## **CLASSIC RAVIOLI MARINARA**

4 LARGE RICOTTA CHEESE STUFFED RAVIOLI WITH OUR HOMEMADE MARINARA

**CLASSIC SPAGHETTI BOLOGNESE (MEAT SAUCE) OR SPAGHETTI MEATBALL**  
SPAGHETTI PASTA TOPPED WITH OUR DELICIOUS HOMEMADE MEAT SAUCE OR MEATBALL

## **ITALIAN BREADED MEATBALL SLICES**

HOMEMADE MEATBALL, SLICED AND BREADED SERVED OVER MOZZARELLA & MARINARA  
CHOICE OF SIDE

## **GRILLED BLACKENED FLOUNDER WITH VEGGIES GF**



GRILLED BLACKENED FLOUNDER SERVED WITH FRESH SEARED HOUSE VEGGIES

## **FRIED PORK LOIN MARSALA**

FRIED PORK LOIN, SERVED OVER RICE WITH SALUTE'S MARSALA WINE REDUCTION SAUCE  
WITH SAUTEED MUSHROOMS

## **EGGPLANT PARMESAN OR CHICKEN PARMESAN**

ITALIAN FRIED TOPPED WITH OUR HOMEMADE MARINARA & FRESH MELTED MOZZARELLA  
WITH A SIDE OF PASTA

## **GRILLED PORK TENDERLOIN FETTUCINE ALFREDO**

CENTER-CUT TENDERLOIN OF PORK, GRILLED & SERVED OVER FETTUCINE ALFREDO

## **FRIED FLOUNDER TACOS**

FRESH GULF FLOUNDER SOUTHERN FRIED SERVED IN TACOS OVER HOUSE SLAW  
WITH CHIPS & SALSA

## **SHRIMP & BROCCOLI STIR FRY GF**



PAN SEARED SHRIMP & BROCCOLI TOSSED IN OUR DELICIOUS TERIYAKI OVER WHITE RICE  
(CAN SUB BROWN RICE )

## **1/2 SHRIMP OR 1/2 MEATBALL PO-BOY & SOUP COMBO**

SOUTHERN FRIED SHRIMP OR HOMEMADE ITALIAN MEATBALL 1/2 PO-BOY WITH  
CHOICE OF TOMATO BASIL CREAM OR MINESTRONE

## **FIRECRACKER SHRIMP WRAP**

PANKO FRIED SHRIMP, ROMAINE AND SRIRACHA AIOLI WITH FRIES

## **NEW! SHRIMP PESTO PASTA**

PAN SEARED SHRIMP, GARLIC, PESTO, SUNDRIED TOMATOES TOSSED IN ALFREDO & PENNE PASTA

## **EGGPLANT GONDOLA WITH ANGEL HAIR ALFREDO**

THIN FRIED EGGPLANT TOPPED WITH SHRIMP & CRAWFISH SIGNATURE ALFREDO OVER PASTA



PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY

**NO SUBSTITUTIONS ON ANY MENU ITEM**

COMPLIMENTARY BREAD SERVED WITH ENTREES: LIMITED QUANTITIES ONLY





THE SALUTE HEART HEALTHY SEAL OF APPROVAL IDENTIFIES HOSPITAL  
APPROVED MENU ITEMS DESIGNED TO BE FLAVORFUL AND HEALTHY

# STARTERS & LITE BITES

## GRILLED GARLIC BREAD 4

(ADD MOZZARELLA CHEESE \$2)

## GRILLED OR FRIED CRAB CAKES 18

PANKO FRIED OR GRILLED CRAB & SHRIMP CAKES WITH WASABI AIOLI SERVED WITH SEASONAL VEGETABLES  
**CRAWFISH BREAD 15**

TOASTED CIABATTA BREAD TOPPED WITH SAUTÉED CRAWFISH AND BLACKENED ANDOUILLE CREAM

## FRIED MOZZARELLA 11

FRESH SLICED MOZZARELLA BATTERED IN ITALIAN BREAD CRUMBS FRIED GOLDEN BROWN AND PLACED  
UPON A BED OF HOMEMADE MARINARA *THE ORIGINAL FRIED MOZZARELLA FROM ITALY!*

## PANEED CHEESE RAVIOLI 11

JALAPENO AND RICOTTA CHEESE STUFFED RAVIOLI FRIED GOLDEN BROWN, PLACED ON A BED OF  
DELICIOUS ALFREDO WITH JUST A TOUCH OF HOMEMADE MARINARA WITH PARMESAN CHEESE

## HOUSE FAVORITE EGGPLANT FRIES 9

THINLY SLICED ITALIAN FRIED EGGPLANT SERVED WITH WASABI AIOLI

## SPINACH DIP 12

A DELICIOUS BLEND OF SPINACH & ARTICHOKES HEARTS IN A RICH GARLIC CREAM, SERVED WITH PITA CHIPS

## FRIED GREEN TOMATOES 14

TOPPED WITH SUPREME SAUCE (SPICY SHRIMP, CRAWFISH, ANDOUILLE SAUSAGE & MUSHROOM CREAM)

## EGGPLANT CAPRESE NAPOLEON 11

ITALIAN BREADED EGGPLANT TRIPLE LAYERED WITH FRESH SLICED TOMATO AND FRESH MOZZARELLA  
GARNISHED WITH TOMATO AIOLI AND OUR BALSAMIC VINAIGRETTE TOPPED WITH SLICED BASIL

## CALAMARI FRITTI 1/2 ORDER 8 FULL ORDER 15

“LEGS & RINGS” GOLDEN FRIED EVER SO LIGHTLY SERVED WITH A SPICY HOMEMADE MARINARA-GREAT!

## FIRECRACKER SHRIMP PLATE 13

CRISPY PANKO FRIED SHRIMP WITH A SPICY PINEAPPLE SRIRACHA DIPPING SAUCE

## SHAVED TENDERLOIN TIPS & MOZZARELLA 15

SHAVED TENDERLOIN IN A RED WINE MARSALA REDUCTION OVER MOZZARELLA BREAD

## SHRIMP FLORENTINE 15

ITALIAN BREADED SHRIMP SERVED WITH SPINACH & ARTICHOKES DIP

## SALAD

## LARGE CAESAR SALAD 9

FRESH ROMAINE & TRUE HOMEMADE CAESAR DRESSING WITH GARLIC BREAD TOAST POINTS

## SALUTE SOUPS

## TOMATO BASIL CREAM

## SEAFOOD GUMBO GF

## MINESTRONE SOUP

5 CUP 7 BOWL GF

6 CUP 9 BOWL GF

5 CUP 7 BOWL GF  

## SALUTE “HEART HEALTHY” LITE BITES:

## GRILLED SHRIMP SKEWER 12 GF



DIABETES  
FRIENDLY

SEASONED SHRIMP SKEWER GRILLED AND SERVED WITH SEASONAL VEGGIES

## BLACKENED SCALLOPS 18 GF



DIABETES  
FRIENDLY

LIGHTLY BLACKENED SCALLOPS BASTED WITH A LEMON GARLIC OIL SERVED WITH SEASONAL VEGGIES

## GRILLED SMOKED SALMON 14 GF



DIABETES  
FRIENDLY

PERFECTLY SMOKED SALMON SERVED WITH VEGGIES AND A TOMATO AIOLI

## BLACKENED SEARED TUNA 14 GF



DIABETES  
FRIENDLY

SEARED AHI GRADE TUNA, SERVED WITH A TERIYAKI GLAZE & WASABI AIOLI WITH VEGGIES

## SALUTE “HEART HEALTHY” SALADS

## LARGE HOUSE SALAD 11



DIABETES  
FRIENDLY

MIXED GREENS, CHERRY TOMATOES, PURPLE ONION, GOUDA CHEESE (CROUTONS IF DESIRED)

## CAPRESE SALAD GF 9



MIXED GREENS, FRESH MOZZARELLA, TOMATO, ONION, BASIL WITH BALSAMIC VINAIGRETTE

## SMOKED SALMON SALAD 18



DIABETES  
FRIENDLY

GRILLED SMOKED SALMON, AIOLI, MIXED GREENS, TOMATOES, ONION, GOUDA CHEESE

## SEARED TUNA SALAD 18



DIABETES  
FRIENDLY

PEPPER CRUSTED TUNA SEARED, WITH WASABI AIOLI & TERIYAKI GLAZE ON LARGE HOUSE SALAD

## HARVEST TURKEY OR CHICKEN SALAD 19



TURKEY OR CHICKEN, CRAISINS, ARTICHOKES HEARTS, SUN-DRIED TOMATOES, ALMONDS, BLUE CHEESE CRUMBLES

## SHRIMP MEDITERRANEAN SALAD 19 HOUSE FAVORITE!



DIABETES  
FRIENDLY

SHRIMP, ARTICHOKES HEARTS, SUN-DRIED TOMATOES, CAPERS, OLIVES, MUSHROOMS, GARLIC  
SERVED WARM OVER SALAD GREENS WITH BALSAMIC DRESSING ON THE SIDE

**GF: DENOTES GLUTEN FREE**

COMPLIMENTARY BREAD SERVED WITH ENTREES: LIMITED QUANTITIES ONLY

PLEASE READ MENU CAREFULLY-  
ITEMS ORDERED BY MISTAKE CAN  
NOT BE RETURNED— ASK STAFF

# SEAFOOD

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4 (GUMBO \$5)

## GRILLED SALMON & SHRIMP 19 GF



FRESH HICKORY LIGHTLY SMOKED SALMON W/ GRILLED SHRIMP SKEWER WITH VEGGIES

## GRILLED FLOUNDER WITH SHRIMP MEDITERRANEAN SAUCE 22 GF



FLOUNDER TOPPED WITH ARTICHOKE, MUSHROOM, SUN-DRIED TOMATOES, CAPERS, OLIVES & GARLIC

## GRILLED SMOKED SALMON AIOLI 19 GF



HICKORY SMOKED SALMON WITH A SIDE OF TOMATO AIOLI SERVED WITH SAUTÉED VEGETABLES

## SEARED TUNA 19 GF



SEARED AHI TUNA WITH TERIYAKI GLAZE AND WASABI AIOLI ON SIDE WITH VEGGIES

## GRILLED SEAFOOD PLATE 29



GRILLED SHRIMP, BLACKENED SCALLOPS AND CRAB CAKE SERVED WITH SAUTÉED VEGETABLES

## BLACKENED MAHI & CRABCAKE AIOLI 26



BLACKENED GRILLED MAHI TOPPED WITH GRILLED CRABCAKE & AIOLI SAUCE

## GRILLED MAHI WITH SHRIMP SCAMPI BASILICO SAUCE 26 GF



GRILLED MAHI, SAUTÉED SHRIMP, CHERRY TOMATOES & BASIL IN A LITE GARLIC WINE SAUCE

## FIRECRACKER SHRIMP ALFREDO 18

PANKO CRUSTED FRIED SHRIMP, DRIZZLED WITH OUR FIRECRACKER SAUCE OVER FETTUCINE ALFREDO

## SIGNATURE FRIED FLOUNDER & GRILLED CRABCAKE 25

PANKO CRUSTED FLOUNDER & GRILLED CRAB CAKE OVER CRAWFISH & SHRIMP ALFREDO ANGEL HAIR

## SOUTHERN FRIED SEAFOOD PLATTER 24

SOUTHERN FRIED SHRIMP, FLOUNDER STRIPS, CRAB CAKE, HUSH PUPPIES & FRIES

## SHRIMP SCAMPI BASILICO 15 (ADD SCALLOPS 13)

SAUTÉED SHRIMP IN A GARLIC, BASIL, TOMATO WHITE WINE SAUCE OVER ANGEL HAIR PASTA

## SPICY SHRIMP FRA DIAVOLO 15 (ADD SCALLOPS 13)

SAUTÉED SHRIMP IN A GARLIC, CRUSH RED PEPPER, BASIL MARINARA OVER ANGEL HAIR PASTA

## CRABCAKE FETTUCINE 22

FRIED CRAB CAKE TOPPED WITH ALFREDO SERVED OVER FETTUCINE ALFREDO

## SOUTHERN FRIED SHRIMP OR FLOUNDER PLATE 17

GOLDEN FRIED SHRIMP OR FLOUNDER WITH COLE SLAW & FRIES

## SIGNATURE SHRIMP & CRAWFISH ALFREDO 18

SHRIMP AND CRAWFISH SAUTÉED IN A ROASTED GARLIC ALFREDO SERVED OVER PENNE PASTA

## SALUTE SHRIMP & GRITS 18

SHRIMP, GARLIC, ANDOUILLE, & MUSHROOMS, IN GARLIC HERB CREAM WITH TWO FRIED GRIT CAKES

## SEAFOOD RAVIOLI 21

RICOTTA CHEESE STUFFED RAVIOLI, TOPPED WITH SHRIMP & CRAWFISH ALFREDO SAUCE

## EGGPLANT GONDOLA 18

ITALIAN FRIED EGGPLANT TOPPED WITH SIGNATURE SHRIMP AND CRAWFISH CREAM

## HOUSE SPECIALTY: CATFISH SUPREME 24 (U. S. FARM RAISED CATFISH)

FRIED CATFISH STRIPS, IN A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSHROOMS, GARLIC CREAM OVER RICE

# VEGAN

## SALUTE'S BEYOND BURGER! 16



GRILLED VEGETARIAN BURGER, LETTUCE, TOMATO, ONION W VEGGIE BROWN RICE, SERVED ON WHOLE WHEAT BUN

## GRILLED EGGPLANT WITH VEGETABLE PRIMAVERA 12 GF



GRILLED EGGPLANT SLICES: ZUCCHINI, SQUASH, CARROTS, BASIL & ALMONDS W/ LITE MARINARA

## VEGETARIAN BOLOGNESE 15 GF



VEGETARIAN BEEF, GARLIC, TOMATO & ONION SAUCE SERVED OVER VEGGIE BROWN RICE

## VEGAN HAMBURGER STEAK PLATE 15 GF



GRILLED VEGETARIAN BEEF PATTY, SERVED OVER VEGGIE BROWN RICE & GRILLED TOMATO & BROCCOLI

PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY



# ENTREES

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4 (GUMBO \$5)



**ZOODLES: CHICKEN LEONORA OR LEMON BEEF OR SHRIMP MARINARA 17**



HOMEMADE ZUCCHINI NOODLES: CHOICE OF LEMON PEPPER BEEF TENDERLOIN- OR: CHICKEN, ARTICHOKE, MUSHROOM WITH CITRUS SAUCE- OR: SHRIMP MARINARA ZOODLES– ALL TASTY & HEALTHY!

**BALSAMIC GLAZED GRILLED CHICKEN 15 GF**



GRILLED CHICKEN BREAST GLAZED WITH HONEY BALSAMIC REDUCTION SERVED WITH VEGETABLES

**GRILLED FILET 4 OZ 25 GF (ADD 4OZ FILET: \$15) GF**



HAND CUT CENTER FILET WITH VEGGIES & GLUTEN FREE TOAST POINTS

**\*\*\* BLACK N BLUE PASTA 19 \*\*\***

BLACKENED TENDERLOIN TIPS OVER PENNE ALFREDO PASTA W/ ROASTED RED PEPPERS, GORGONZOLA & BASIL  
**A NEW OLD DISH! VEAL PICATTA 23 OR CHICKEN PICATTA 18**

VEAL CUTLETS SAUTEED IN A LEMON WINE BUTTER WITH CAPERS & ARTICHOKE HEARTS & SIDE PASTA

**SALUTE VEAL MARSALA 23 OR CHICKEN MARSALA 18 GF W/ VEGGIES**

VEAL OR CHICKEN SAUTEED IN A MARSALA, MUSHROOM GRAVY SERVED WITH PASTA OR VEGGIES

**SALUTE SUPREME PASTA 20**

SHRIMP, CRAWFISH, ANDOILLE & MUSHROOMS IN A SPICY ROASTED GARLIC ALFREDO OVER FETTUCCHINE

**MARINARA PASTA 10 (ADD CHICKEN 8 ADD SHRIMP 6)**

PLUM TOMATOES, SAUTÉED GARLIC, ONIONS, & FRESH BASIL SLOW COOKED DAILY SERVED OVER ANGEL HAIR.

**ALFREDO PASTA 11 (ADD CHICKEN 8 ADD SHRIMP 6)**

RICH FOUR CHEESE CREAM SAUCE WITH ROASTED GARLIC COOKED DAILY SERVED OVER FETTUCCHINE

**TRADITIONAL SPAGHETTI W/ MEATBALLS OR BOLOGNESE 16**

CHOICE OF MEATBALLS, OR BOLOGNESE OVER SPAGHETTI TOSSED WITH OUR HOMEMADE MARINARA

**MANICOTTI 17 SEAFOOD MANICOTTI 21**

RICOTTA CHEESE, BASIL & SPINACH WRAPPED IN PASTA, FINISHED WITH ROASTED GARLIC ALFREDO, MOZZARELLA & MARINARA. ADD OUR DELICIOUS SHRIMP & CRAWFISH ALFREDO!

**LASAGNA AL FORNO 17**

FRESH PASTA , BOLOGNESE, ROASTED GARLIC ALFREDO, RICOTTA, SPINACH, MARINARA & MELTED MOZZARELLA

**TUSCAN FUSION 17**

EGGPLANT PARMIGIANA, MANICOTTI, & JALAPENO CHEESE RAVIOLI. A VEGETARIAN DELIGHT!

**CHICKEN PARMESAN 18 EGGPLANT PARMESAN 17 VEAL PARMESAN 23**

FRIED IN ITALIAN BREAD CRUMBS TOPPED WITH HOMEMADE MARINARA & MELTED MOZZARELLA & PASTA

**CHEESE RAVIOLI WITH SALUTE BOLOGNESE SAUCE 16**

6 LARGE CHEESE RAVIOLI TOPPED WITH HOMEMADE MEAT SAUCE– INCREDIBLE!

**TOUR OF SALUTE 23**

LASAGNA ,CHICKEN PARMESAN, SIGNATURE SHRIMP & CRAWFISH RAVIOLI

**VEAL SALUTE 25**

VEAL CUTLETS, CRISPY EGGPLANT & BUFFALO MOZZARELLA WITH TOMATO BASIL CREAM & SIDE PASTA

**CRABCAKE PORK LOINS 22**

GRILLED CENTER CUT PORK LOINS (2) TOPPED WITH A GRILLED CRABCAKE, SERVED WITH WASABI AIOLI ON THE SIDE AND CHOICE OF SIDE

**CHICKEN SALUTE PASTA—HOUSE SPECIALTY! 19**

GRILLED CHICKEN BREAST, SLICED SAUSAGE, MUSHROOMS, GARLIC, ROASTED RED PEPPERS, IN GARLIC CREAM ALFREDO OVER PENNE PASTA

**SALUTE BACON GOUDA BURGER 16**

FRESH GROUND BEEF PATTY, GRILLED & TOPPED WITH SHREDDED GOUDA & CANDIED BACON SERVED ON A FRESH BRIOCHE TOASTED BUN! COMES WITH FRIES, LETTUCE, TOMATO & ONION ON THE SIDE

**GRILLED SURF & TURF: FILET & SHRIMP 29**

2 LARGE SHRIMP AND 4OZ CENTER CUT FILET TOPPED OVER GARLIC BREAD WITH CHOICE OF SIDE

## CURBSIDE & TOGO

**CALL 228-864-2500 AND PLACE YOUR ORDER TO GO OR HAVE IT BROUGHT TO YOUR CAR!**

**MENU AVAILABLE AT: [WWW.SALUTEITALIAN.COM](http://WWW.SALUTEITALIAN.COM)**

# PIZZAS

HAND TOSSED HOMEMADE DOUGH OR: CAULIFLOWER CRUST GF (ADD \$1)

CLASSIC CHEESE PIZZA 12 PEPPERONI PIZZA 14 CLASSIC MEAT LOVER 19

CHICKEN GORGONZOLA ALFREDO 18

ROASTED GARLIC ALFREDO, MOZZARELLA, SEASONED CHICKEN & GORGONZOLA CHEESE CRUMBLES

ADD INGREDIENTS VEGGIES: \$2 PROTEIN: \$4

PEPPERONI, SAUSAGE, ANDOUILLE, MEATBALLS, BACON, MUSHROOMS, RED ONIONS, TOMATOES,  
SUN-DRIED TOMATOES, ROASTED RED PEPPERS, GORGONZOLA, FRESH BASIL

## SALUTE'S HOUSE MARTINIS

BELLINI TINI 10

TITO'S HANDMADE VODKA, PEACH SCHNAPPS, JUICE, & CHAMPAGNE

LIMONCELLO LEMON DROP 10

TITO'S HANDMADE VODKA, LIMONCELLO, & LEMON

PAMA TINI 10

PAMA LIQUEUR, VANILLA VODKA, & CRANBERRY JUICE

RED HEAD MARTINI 10

STRAWBERRY VODKA, CRANBERRY, SOUR & SUGAR RIM

CHAMPAGNE COSMOPOLITAN 10

TITO'S HANDMADE VODKA, COINTREAU, LIME & CRANBERRY JUICE, TOPPED WITH CHAMPAGNE

SALUTE'S ESPRESSO MARTINI 11

VANILLA VODKA, BAILEY'S IRISH CREAM, FRANGELICO & ESPRESSO

TINI RITA 11

JOSE CUERVO ESPECIAL TEQUILA, GRAND MARNIER, WITH FRESH LIME & ORANGE JUICE



## SALUTE'S HOUSE COCKTAILS

ITALIANA MOJITO 9

FRESH BASIL & LIME MUDDLED, WITH RUM

SALUTE GULF BREEZE 9

PINEAPPLE & ORANGE JUICE, WITH RUM & BLUE CURACAO

LIMONCELLO COOLER 9

LEMON, CRANBERRY JUICE & LIMONCELLO

“FANTASTIC” HOUSE FAVORITE 11

ESPRESSO,FRANGELICO, VANILLA VODKA, & IRISH CREAM, SERVED CHILLED

ALL ALCOHOL  
SALES ARE FINAL

**DUE TO CURRENT MARKET CONDITIONS PRODUCT AVAILABILITY IS UNCERTAIN– PLEASE BE UNDERSTANDING...**

## SALUTE WINES

### White Wines

### Glass/Bottle

Ecco Domani Pinot Grigio *IT*

8/29

Monkey Bay Sauvignon Blanc *NZL*

7/26

Kendall Jackson Chardonnay *CA*

10/38

Mia Dolcea Moscato *IT*

7/26

Sea Glass Riesling *CA*

8/30

La Marca Prosecco extra dry *IT*

9/34

### Red Wines

### Glass/Bottle

La Crema Pinot Noir *CA*

13/49

Riunite Lambrusco *IT*

6/22

Clos Du Bois Merlot *CA*

9/34

19 Crimes Cabernet Sauvignon *CA*

8/30

Bogle “Essential” (blend: Zinfandel, Syrah, Cabernet) *CA*

8/30

Banfi Chianti Classico D.O.C.G. *IT*

9/34



**SALUTE IS ITALIAN, SALUTE IS SEAFOOD, SALUTE IS HEALTHY**



# SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

**\$3 CHAMPAGNE, MIMOSAS & BLOODY MARYS**

**GRILLED PORK LOIN & CRABCAKE CHEESE OMELET 18 GF**  
GRILLED CENTER CUT PORK LOIN & CRABCAKE OVER A CHEESE OMELET WITH  
BASIL HOLLANDAISE, SIDE OF BACON & CREAM CHEESE GRITS W/ GOUDA

**SUNDAY BRUNCH PANCAKES 12**  
SWEET AND FLUFFY SALUTE PANCAKES SERVED WITH MAPLE SYRUP,  
BACON & CREAM CHEESE GRITS W/GOUDA

**CHOCOLATE CHIP PANCAKES 13**  
MILK CHOCOLATE CHIPS MELTED INTO HOMEMADE PANCAKES SERVED  
WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/ GOUDA

**BLUEBERRY CREAM STUFFED FRENCH TOAST 13**  
DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A  
SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/ GOUDA

**SALUTE HAM & CHEESE OMELET 14 GF**  
ITALIAN PROSCIUTTO & SHREDDED CHEDDAR IN A LIGHT AND FLUFFY OMELET  
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**MANICOTTI OMELET 14 GF**  
LIGHT AND FLUFFY OMELET FILLED WITH A SPINACH AND RICOTTA  
BLEND, SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**SUPREME OMELET 18 GF**  
CHEDDAR OMELET WITH A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSHROOM  
CREAM WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**SURF & TURF OMELET 19 GF**  
SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET SERVED WITH  
CREAM CHEESE GRITS W/ GOUDA

**ITALIAN EGGS BENEDICT 14**  
TOASTED CIABATTA, POACHED EGGS, PROSCIUTTO, TOMATO & BASIL  
HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**CRAB CAKE BENEDICT 18**  
PANKO ENCRUSTED CRAB CAKE (1), POACHED EGGS (2) WITH HOLLANDAISE  
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**SHRIMP & GRITS BENEDICT 16**  
FRIED GRIT CAKE, POACHED EGGS WITH A SHRIMP, ANDOUILLE, MUSHROOM  
CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

**SMOKED SALMON SARDOU (NEW ORLEANS SPECIALTY) 17**  
SMOKED SALMON ON TOASTED CIABATTA TOPPED WITH  
A SPINACH ARTICHOKE CREAM SERVED WITH  
BACON & CREAM CHEESE GRITS W/ GOUDA

**SALUTE DINNER MENU AVAILABLE ALL DAY SUNDAY**  
**DUE TO HIGH VOLUME THERE ARE NO EGG SUBSTITUTIONS ON BRUNCH**



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**HOLLIE LARKINS:**  
**CATERING DIRECTOR**  
**CALL: 228-864-2500**  
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**SALUTE'S WINE ROOM, TOWER ROOM  
OR HARBORVIEW ROOM FOR  
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**CATERING CREATIONS**