

FIRST COURSE:

House Salad with Honey Balsamic Vinaigrette

OR

Choice of Soup

ENTRÉE CHOICE:

SALUTE SHRIMP & GRITS

Sautéed Gulf shrimp, garlic, sausage, sliced mushrooms in an Italian garlic herb cream with a golden fried grit cake finished with ripe cherry tomatoes & green onions

LASAGNA

Layered with Bolognese, Roasted garlic alfredo, Basil, Spinach, Marinara and melted Mozzarella

GLAZED CHICKEN BREAST

Seasoned and Grilled Chicken Breast drizzled with our homemade Honey Balsamic Reduction, and served with seasonal vegetables

GRILLED PORK FLORENTINE

2 center cut Pork Chops Seasoned and grilled served with Spinach Artichoke Cream over rice

DESSERT:

Banana Fosters Bread Pudding

\$40 Menu

FIRST COURSE:
PANNEED CHEESE RAVIOLI

SECOND COURSE:
House Salad with Honey Balsamic Vinaigrette
OR
Choice of Soup

ENTRÉE CHOICE:

CATFISH SUPREME
Fried farm raised Mississippi Delta catfish cooked till golden brown topped with fresh Gulf shrimp, Louisiana crawfish, sausage, sliced mushrooms in a spicy roasted garlic alfredo cream served over rice with veggies

CHICKEN OR EGGPLANT PARMIGIANA
Breaded in Italian bread crumbs fried till golden brown topped with valarosa tomatoes with sautéed garlic & onions, garden fresh basil marinara & fresh melted mozzarella served with pasta

CHICKEN SALUTE PASTA
Grilled Chicken Breast, Sliced Sausage, Mushroom, Garlic, Roasted Red Peppers. In Garlic Alfredo over Penne Pasta

GRILLED SMOKED SALMON AILOI
Fresh Hickory Lightly Smoked Salmon served with Aioli and Sautéed Vegetables

DESSERT

Canoli



THE
5
PLACE


SALUTE
ITALIAN RESTAURANT

\$50 Menu

STARTERS:

Panneed Cheese Ravioli

SECOND COURSE:

Caprese Salad

THIRD COURSE:

Choice of Soup

ENTRÉE CHOICE:

BLACKENED MAHI & CRABCAKE AILOI

Blackened & Grilled Mahi Filet topped with a Grilled Crabcake Aioli. Served with Sautéed Vegetable Medley

SHRIMP & SCALLOP BASILCO

Gulf Shrimp & Seared Scallops in a Garlic, Basil, Tomato, White Wine Reduction served over Angel Hair Pasta

VEAL PARMIGIANA

Breaded in Italian bread crumbs fried till golden brown topped with valarosa tomatoes with sautéed garlic & onions, garden fresh basil marinara & fresh melted mozzarella served with marinara pasta

4oz FILET MEDALLION

4oz aged center cut tenderloin filet Medallion seasoned & seared to perfection. Served with Gluten Free Toast Points and Sautéed Broccoli

DESSERT:

TIRAMISU

Served with Coffee (optional)