



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

More than just Italian!

228-864-2500 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

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!

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

NEW!



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-
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\$9.99 LUNCH MENU

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4

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



SALUTE
HEART HEALTHY

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 & ARTICHOKE 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 SHIRMP SERVED WITH SPINACH & ARTICHOKE DIP



SALAD

LARGE CAESAR SALAD 9

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

SALUTE SOUPS

TOMATO BASIL CREAM 5 CUP 7 BOWL GF

MINESTRONE SOUP 5 CUP 7 BOWL GF  

SALUTE “HEART HEALTHY” LITE BITES:

GRILLED SHRIMP SKEWER 12 GF  

SEASONED SHRIMP SKEWER GRILLED AND SERVED WITH SEASONAL VEGGIES

BLACKENED SCALLOPS 18 GF  

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

GRILLED SMOKED SALMON 14 GF  

PERFECTLY SMOKED SALMON SERVED WITH VEGGIES AND A TOMATO AIOLI

BLACKENED SEARED TUNA 14 GF  

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

SALUTE “HEART HEALTHY” SALADS

LARGE HOUSE SALAD 11  

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  

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

SEARED TUNA SALAD 18  

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

HARVEST TURKEY OR CHICKEN SALAD 19 

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

SHRIMP MEDITERRANEAN SALAD 19 HOUSE FAVORITE!  

SHRIMP, ARTICHOKE 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

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SEAFOOD

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$4

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

  **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

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

BLACKENED TENDERLOIN TIPS OVER PENNE ALFREDO PASTA W/ ROASTED RED PEPPERS, GORGONZOLA & BASIL

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 FILET 6 OZ 28 GF  

HAND CUT CENTER FILET WITH VEGGIES & GLUTEN FREE TOAST POINTS

GRILLED SURF & TURF: FILET & SHRIMP SKEWER 34

 GRILLED SHRIMP SKEWER AND 6OZ CENTER CUT FILET TOPPED OVER GARLIC BREAD 
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

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 12

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

LIMONCELLO LEMON DROP 12

TITO'S HANDMADE VODKA, LIMONCELLO, & LEMON

PAMA TINI 12

PAMA LIQUEUR, VANILLA VODKA, & CRANBERRY JUICE

RED HEAD MARTINI 12

STRAWBERRY VODKA, CRANBERRY, SOUR & SUGAR RIM

CHAMPAGNE COSMOPOLITAN 12

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

SALUTE'S ESPRESSO MARTINI 12

VANILLA VODKA, IRISH CREAM, FRANGELICO & ESPRESSO

TINI RITA 12

PATRON TEQUILA, GRAND MARNIER, WITH FRESH LIME & ORANGE JUICE

SALUTE'S HOUSE COCKTAILS

ITALIAN MOJITO 10

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 13

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

Ecco Domani Pinot Grigio *IT*

San Angelo Pinot Grigio *IT*

Monkey Bay Sauvignon Blanc *NZL*

Josh Cellars Reserve Chardonnay *CA*

Kendall Jackson Chardonnay *CA*

Cavit Moscato *IT*

Sea Glass Riesling *CA*

La Marca Prosecco extra dry *IT*

Martini & Rossi Rose *IT*

Beringer White Zinfandel

Glass/Bottle

8/32

9/36

7/28

9/36

10/40

7/28

8/32

9/36

9/36

8/32

Red Wines

Bottle

Carparzo Sangiovese *IT*

La Crema Pinot Noir *CA*

Meiomi Pinot Noir *CA*

Riunite Lambrusco *IT*

Clos Du Bois Merlot *CA*

Estancia Cabernet Sauvignon *CA*

19 Crimes Cabernet Sauvignon *CA*

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

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

Glass/

9/36

13/52

13/52

6/24

9/36

8/32

8/32

8/32

9/36



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



HOLLIE LARKINS:
CATERING DIRECTOR
CALL: 228-864-2500

SALUTE'S WINE ROOM, TOWER ROOM
OR HARBORVIEW ROOM FOR
PRIVATE CATERED PARTIES OR
LET US CATER AT YOUR LOCATION:
FULL OFF PREMISE CATERING!



CATERING CREATIONS