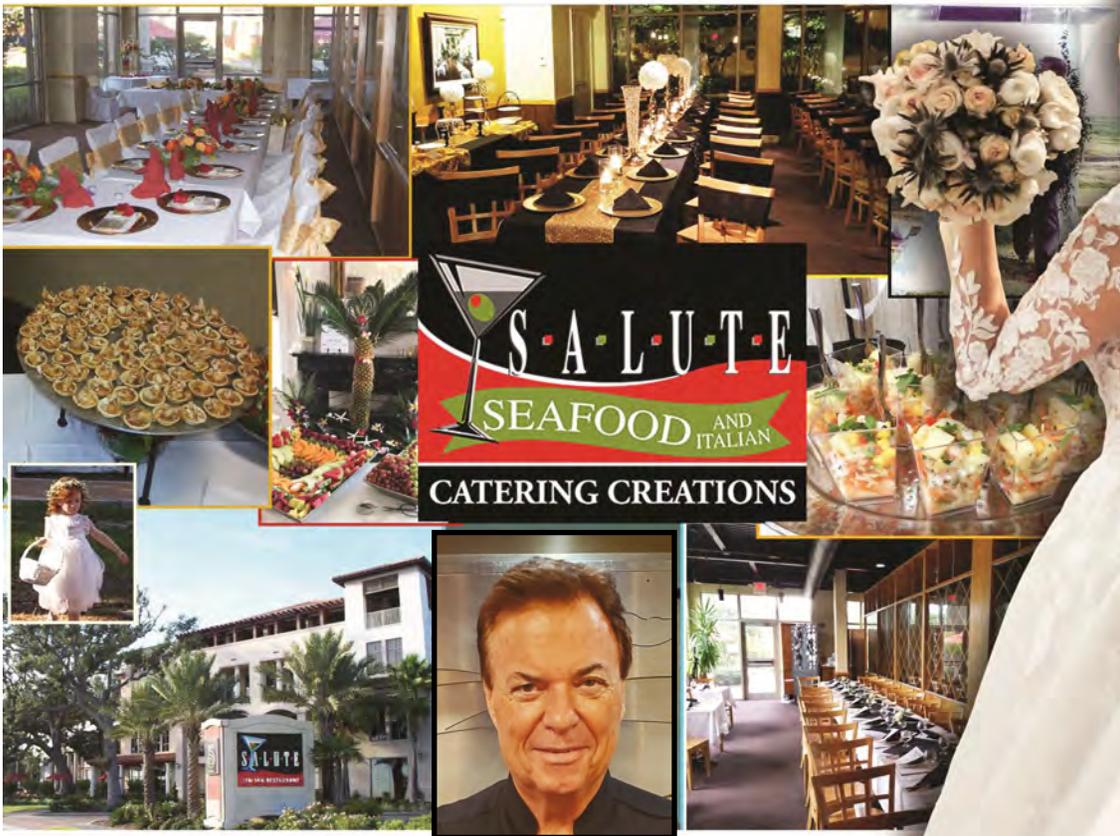




Salute is Catering Creations

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](http://www.saluteitalian.com)  
1712 15th St Gulfport MS 39501



## WE CAN BRING THE PARTY TO YOUR LOCATION !



**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 5

(ADD MOZZARELLA CHEESE \$2)

### CHEESY MEATBALLS 13

HOMEMADE MEATBALLS (2) TOPPED WITH MARINARA & MOZZARELLA

### GRILLED OR FRIED CRAB CAKES 18 DOMESTIC

PANKO FRIED OR GRILLED CRAB & SHRIMP CAKES WITH WASABI AIOLI SERVED WITH SEASONAL VEGETABLES

### CRAWFISH BREAD 16 IMPORT

TOASTED CIABATTA BREAD TOPPED WITH SAUTÉED CRAWFISH AND BLACKENED ANDOUILLE CREAM

### FRIED MOZZARELLA 12

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 12

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 13

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

### FRIED GREEN TOMATOES 14

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

### EGGPLANT CAPRESE NAPOLEON 12

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 9 IMPORT FULL ORDER 17

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

### FIRECRACKER SHRIMP PLATE DOMESTIC 14

CRISPY PANKO FRIED SHRIMP WITH A SPICY PINEAPPLE SRIRACHA DIPPING SAUCE: IMPORTED

### SHAVED TENDERLOIN TIPS & MOZZARELLA 16

SHAVED TENDERLOIN IN A RED WINE MARSALA REDUCTION OVER MOZZARELLA BREAD

### SHRIMP FLORENTINE 15 DOMESTIC

ITALIAN BREADED SHRIMP SERVED WITH SPINACH & ARTICHOKE DIP

## SALAD

### SMALL CAESAR 8

### LARGE CAESAR SALAD 14

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

## SALUTE SOUPS

### TOMATO BASIL CREAM

5 CUP 7 BOWL GF

### ZUPPA DI TOSCANA

5 CUP 7 BOWL GF

### MINISTRONE SOUP

5 CUP 7 BOWL GF 

## SALUTE “HEART HEALTHY” LITE BITES:

### GRILLED SHRIMP SKEWER 14 GF IMPORT

SEASONED SHRIMP SKEWER GRILLED AND SERVED WITH SEASONAL VEGGIES

### GRILLED SMOKED SALMON 16 GF IMPORT

PERFECTLY SMOKED SALMON SERVED WITH VEGGIES AND A TOMATO AIOLI

### BLACKENED SEARED TUNA 15 GF IMPORT

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

## SALUTE “HEART HEALTHY” SALADS

### LARGE HOUSE SALAD 12

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 21 IMPORT

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

### SEARED TUNA SALAD 18 IMPORT

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

### HARVEST TURKEY OR CHICKEN SALAD 19

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

### SHRIMP MEDITERRANEAN SALAD 19 DOMESTIC

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**

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

## GRILLED SALMON & SHRIMP 22 IMPORT GF

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

**FLOUNDER WITH SHRIMP MEDITERRANEAN SAUCE 22 IMPORT & DOMESTIC **  
GRILLED FLOUNDER TOPPED WITH ARTICHOKE, MUSHROOM, SUN-DRIED TOMATOES, CAPERS, OLIVES & GARLIC

## GRILLED SMOKED SALMON AIOLI 21 IMPORT GF

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

## SEARED TUNA 20 IMPORT GF

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

## NEW GRILLED SEAFOOD PLATE 25 IMPORT & DOMESTIC

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

## BLACKENED REDFISH & CRABCAKE AIOLI 26 IMPORT & DOMESTIC

BLACKENED GRILLED REDFISH (RED DRUM) TOPPED WITH GRILLED CRABCAKE & AIOLI SAUCE

## REDFISH W/ SHRIMP SCAMPI BASILICO SAUCE 26 IMPORT & DOMESTIC GF

GRILLED REDFISH (RED DRUM) , SAUTÉED SHRIMP, CHERRY TOMATOES & BASIL IN A LITE GARLIC WINE SAUCE

## FIRECRACKER SHRIMP ALFREDO 19 DOMESTIC

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

## SIGNATURE FRIED FLOUNDER & GRILLED CRABCAKE 25 IMPORT & DOMESTIC

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

## SOUTHERN FRIED SEAFOOD PLATTER 24 DOMESTIC

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

## SHRIMP SCAMPI BASILICO 16 DOMESTIC

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

## SPICY SHRIMP FRA DIAVOLO 16 DOMESTIC

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

## CRABCAKE FETTUCINE 22 DOMESTIC

FRIED CRAB CAKE TOPPED WITH ALFREDO SERVED OVER FETTUCINE ALFREDO

## SOUTHERN FRIED SHRIMP OR FLOUNDER PLATE 17 DOMESTIC & IMPORT

GOLDEN FRIED SHRIMP OR FLOUNDER WITH COLE SLAW & FRIES

## SIGNATURE SHRIMP & CRAWFISH ALFREDO 18 DOMESTIC & IMPORT

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

## SALUTE SHRIMP & GRITS 18 DOMESTIC

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

## SEAFOOD RAVIOLI 21 DOMESTIC & IMPORT

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

## EGGPLANT GONDOLA 18 DOMESTIC & IMPORT

ITALIAN FRIED EGGPLANT TOPPED WITH SIGNATURE SHRIMP AND CRAWFISH CREAM

## HOUSE SPECIALTY: CATFISH SUPREME 24 DOMESTIC & IMPORT

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 SIDE VEGGIE OR FRIES, SERVED ON BUN

## GRILLED EGGPLANT WITH VEGETABLE PRIMAVERA 12 GF

GRILLED EGGPLANT SLICES: ZUCCHINI, SQUASH, CARROTS, BASIL 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 DOMESTIC MARINARA 17** 

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

**BALSAMIC GLAZED GRILLED CHICKEN 16 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 21 DOMESTIC & IMPORT**

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

**MARINARA PASTA 11 (ADD CHICKEN 8 ADD SHRIMP DOMESTIC 6)**

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

**ALFREDO PASTA 12 (ADD CHICKEN 8 ADD SHRIMP 6 DOMESTIC)**

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

**TRADITIONAL SPAGHETTI W/ MEATBALLS OR BOLOGNESE 17**

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

**MANICOTTI 18 SEAFOOD MANICOTTI 22 DOMESTIC & IMPORT**

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

**LASAGNA AL FORNO 22 OR FRIED LASAGNA 23 (YES WE HAVE IT FRIED!)**

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

**TUSCAN FUSION 18**

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 17**

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

**TOUR OF SALUTE 23**

LASAGNA ,CHICKEN PARMESAN, RAVIOLI WITH SHRIMP DOMESTIC & CRAWFISH IMPORT CREAM

**VEAL SALUTE 25**

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

**CRABCAKE PORK LOINS 22 DOMESTIC**

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** 

HAND CUT CENTER FILET WITH VEGGIES & GARLIC TOAST POINTS

**GRILLED SURF & TURF: FILET & SHRIMP SKEWER 34 IMPORT**

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](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 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 VODKA, COINTREAU, LIME & CRANBERRY, TOPPED W/ 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

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

## SALUTE WINES

### White Wines

### Glass/Bottle

Ecco Domani Pinot Grigio <i>IT</i>	8/32
San Angelo Pinot Grigio <i>IT</i>	9/36
Monkey Bay Sauvignon Blanc <i>NZL</i>	7/28
Josh Cellars Reserve Chardonnay <i>CA</i>	9/36
Kendall Jackson Chardonnay <i>CA</i>	10/40
Cavit Moscato <i>IT</i>	7/28
Sea Glass Riesling <i>CA</i>	8/32
La Marca Prosecco extra dry <i>IT</i>	9/36
Martini & Rossi Rose <i>IT</i>	9/36
Beringer White Zinfandel	8/32

### Red Wines

### Glass/Bottle

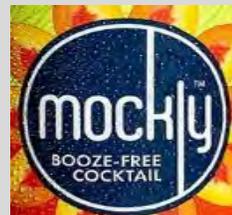
Carparzo Sangiovese <i>IT</i>	9/36
La Crema Pinot Noir <i>CA</i>	13/52
Meiomi Pinot Noir <i>CA</i>	13/52
Riunite Lambrusco <i>IT</i>	6/24
Clos Du Bois Merlot <i>CA</i>	9/36
Estancia Cabernet Sauvignon <i>CA</i>	8/32
19 Crimes Cabernet Sauvignon <i>CA</i>	8/32
Bogle "Essential" (blend) <i>CA</i>	8/32
Banfi Chianti Classico D.O.C.G. <i>IT</i>	9/36



**ALL ALCOHOL  
SALES ARE FINAL**

## MOCKTAILS

*NON-ALCOHOLIC*



KID FRIENDLY  
BLUEBERRY 6  
TANGERINE 6  
POMEGRANATE 6  
TASTES GREAT!



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

# SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

**\$3<sup>50</sup> CHAMPAGNE, MIMOSAS & BLOODY MARYS**

## **SUNDAY BRUNCH PANCAKES 13**

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

## **CHOCOLATE CHIP PANCAKES 14**

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

## **BLUEBERRY CREAM STUFFED FRENCH TOAST 15**

DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A  
SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/ GOUDA

## **SALUTE HAM & CHEESE OMELET 16 GF**

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

## **MANICOTTI OMELET 16 GF**

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

## **SUPREME OMELET 20 GF DOMESTIC & IMPORT**

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

## **SURF & TURF OMELET 21 GF**

SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET SERVED WITH  
CREAM CHEESE GRITS W/ GOUDA

## **ITALIAN EGGS BENEDICT 16**

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

## **CRAB CAKE BENEDICT 21 DOMESTIC**

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

## **SHRIMP & GRITS BENEDICT 18 DOMESTIC**

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

## **SMOKED SALMON SARDOU 19 IMPORT**

SMOKED SALMON ON TOASTED CIABATTA TOPPED WITH  
A SPINACH ARTICHOKE CREAM SERVED WITH  
BACON & CREAM CHEESE GRITS W/ GOUDA

## **PORK LOIN & CRABCAKE CHEESE OMELET 22 DOMESTIC**

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

## **FRIED GREEN TOMATO BENEDICT SUPREME 19 DOMESTIC & IMPORT**

POACHED EGGS OVER FRIED GREEN TOMATOES TOPPED WITH SUPREME SAUCE:  
SHRIMP, CRAWFISH, MUSHROOMS, ANDOUILLE SPICY CREAM W BACON & GOUDA GRITS

**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**