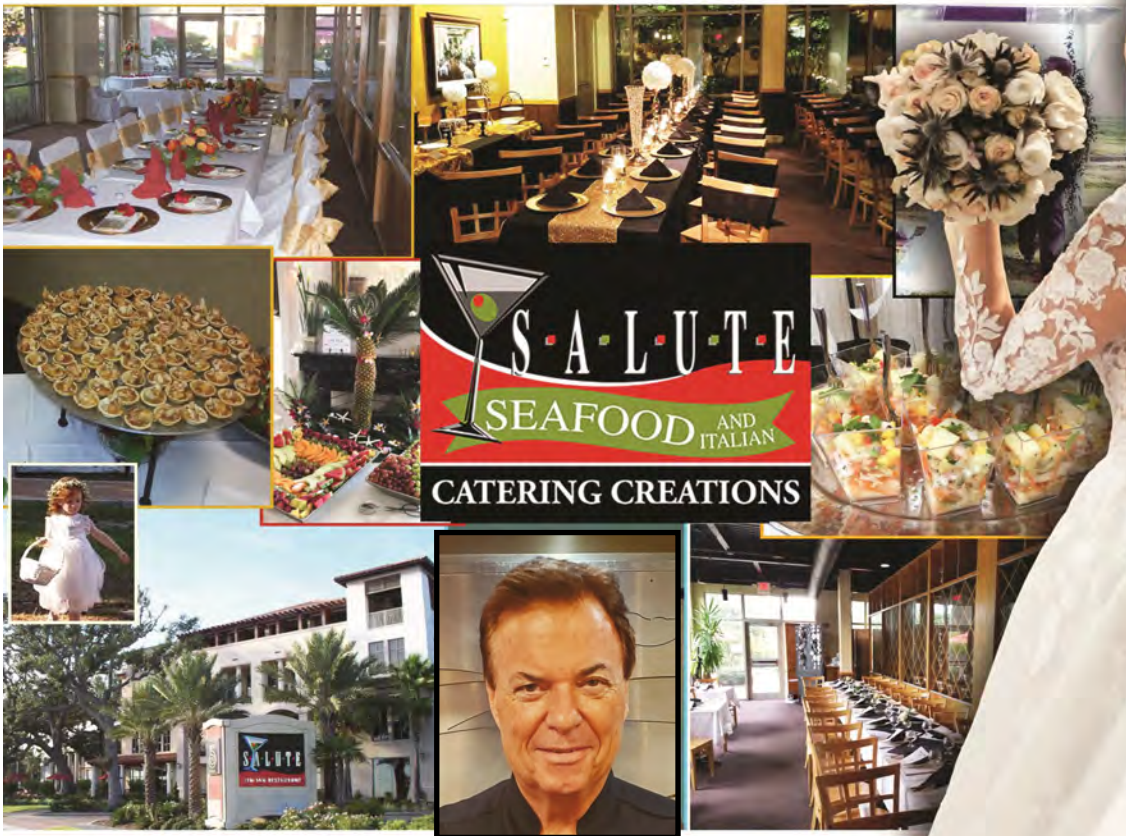




*Salute is
Catering Creations*

*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 !



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

MINESTRONE 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

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

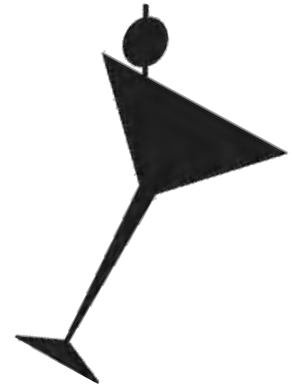
Glass/Bottle

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

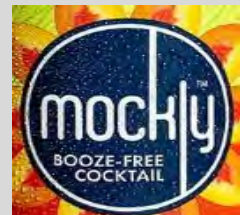
Carparzo Sangiovese <i>IT</i>	9/36
La Crema Pinot Noir <i>CA</i>	13/52
Meiomi Pinot Noir <i>CA</i>	13/52
Riunite Lambrusco <i>IT</i>	6/24
Clos Du Bois Merlot <i>CA</i>	9/36
Estancia Cabernet Sauvignon <i>CA</i>	8/32
19 Crimes Cabernet Sauvignon <i>CA</i>	8/32
Bogle "Essential" (blend) <i>CA</i>	8/32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

\$4 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 23 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!**



DESSERTS

AMARETTO CHOCOLATE BOMB GF 8

Baked chocolate dessert with a warm creamy exploding chocolate center, topped with whipped cream and drizzled with a sweet raspberry sauce

CANNOLI 8

White chocolate chips mixed with a sweet ricotta cheese stuffed in a fresh pastry shell drizzled with chocolate

TIRAMISU 10

Light and creamy layers of espresso and brandy-soaked ladyfingers and mascarpone cream, finished with chocolate shavings

BANANA FOSTER BREAD PUDDING 8

Fresh bananas seared in brown sugar and butter flavored with cinnamon, blended into our delicious bread pudding, topped with a warm brandy brown sugar sauce

BROWNIE A LA MODE 8

A delicious warmed brownie, topped with vanilla ice cream, chocolate and caramel sauce and whipped cream

CHEESECAKE 8

Add chocolate, raspberry, caramel or banana foster sauce
ADD ICE CREAM 2



DRAFT BEER SELECTION \$5.00

PARISH BREWING COMPANY

DR JUICE (HAZY IPA)
CANEBRAKE (WHEAT ALE)

CHANDELEUR BREW COMPANY

LIL SMACK (IPA)
FREEMASON (GOLDEN ALE)

FLYING LLAMA BREWERY

ME LLAMO LLAMO (MEXICAN LAGER)
PINEAPPLE SATSUMA SELTZER (HARD SELZER)

FAIRHOPE BREW COMPANY

FAIRHOPE AMBER (AMBER ALE)

SOUTHERN PROHIBITION

SUZY B (BLONDE ALE)



WEEKNIGHT DATENIGHT MENU



WEEKNIGHT DATENIGHT MONDAY-THURSDAY 4-8PM (DINE IN ONLY)

APPETIZERS TO CHOOSE FROM:

FRIED EGGPLANT FRIES
CHEESY GARLIC BREAD
SPINACH & ARTICHOKE DIP & CHIPS
FRIED PICKLES & WASABI AIOLI
SELECT 1 PER COUPLE

ENTREES TO CHOOSE FROM:

EGGPLANT GONDOLA: ALFREDO PASTA IMPORT & DOMESTIC
BLACKENED OR FRIED FLOUNDER PLATE: CHOICE SIDE IMPORT
PORK FLORENTINE: GRILLED OR FRIED WITH RICE
CHICKEN & BROCCOLI STIR FRY
FRIED CATFISH & SHRIMP PLATE: FRIES & SLAW DOMESTIC
FIRECRACKER SHRIMP TACOS: CHIPS & SALSA DOMESTIC
PASTA BOLOGNESE (MEAT SAUCE)
SPAGHETTI & MEATBALL
CHEDDAR BURGER & FRIES
SELECT 2 PER COUPLE

DESSERTS TO CHOOSE FROM:

BANANA FOSTER BREAD PUDDING
BROWNIE ALA MODE
SELECT 1 PER COUPLE

(1 TEA OR SODA INCLUDED PER PERSON)

\$49 PER COUPLE

