

SALUTE \$9.99 LUNCH MENU

AVAILABLE MON-SAT 11-3

ADD SOUP OR SALAD \$3

1/2 SHRIMP PO-BOY & SOUP COMBO

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

1/2 CRABCAKE PO-BOY & SOUP COMBO

FRIED CRABCAKE 1/2 PO-BOY WITH CHOICE OF TOMATO BASIL CREAM OR MINESTRONE SOUP

1/2 MEATBALL PO-BOY & SOUP COMBO

HOMEMADE SLICED MEATBALL & MOZZARELLA WITH CHOICE OF SOUP

FIRECRACKER SHRIMP TACOS

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

CHEDDAR CHEESE BURGER

GRILLED GROUND BEEF PATTY, CHEDDAR, LETTUCE, TOMATO & ONION & FRIES

ADD GOUDA & BACON: \$3

FRIED CATFISH WITH FRIES

SOUTHERN FRIED CATFISH STRIPS SERVED WITH COLE SLAW, TARTAR SAUCE & FRIES

SHRIMP PLATE WITH FRIES

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

HAMBURGER STEAK WITH BROWN GRAVY & RICE

HAMBURGER STEAK GRILLED WITH SAUTÉED ONIONS SERVED WITH BROWN GRAVY & RICE

CRABCAKE ALFREDO

GRILLED OR FRIED CRABCAKE WITH OUR CREAMY ALFREDO FETTUCCHINE

CLASSIC RAVIOLI MARINARA

5 LARGE RICOTTA CHEESE STUFFED RAVIOLI WITH OUR HOMEMADE MARINARA

CLASSIC SPAGHETTI BOLOGNESE (MEAT SAUCE)

SPAGHETTI PASTA TOPPED WITH OUR DELICIOUS HOMEMADE MEAT SAUCE

CHICKEN & BROCCOLI ALFREDO

SAUTÉED CHICKEN AND BROCCOLI TOSSED IN ALFREDO SERVED OVER FETTUCCHINE

FRIED PORK LOIN & BROWN GRAVY

FRIED PORK LOIN, SERVED OVER RICE WITH BROWN GRAVY

EGGPLANT PARMESAN

ITALIAN FRIED TOPPED WITH OUR HOMEMADE MARINARA & FRESH MELTED MOZZARELLA

CHICKEN PARMESAN

ITALIAN FRIED TOPPED WITH OUR HOMEMADE MARINARA & FRESH MELTED MOZZARELLA

FRIED LASAGNA OR CLASSIC BAKED

ITALIAN FRIED OR BAKED: PASTA, BOLOGNESE, RICOTTA, BASIL & SPINACH OVER MARINARA & MOZZARELLA

GRILLED OR FRIED: CHICKEN OR PORK FLORENTINE

CHICKEN BREAST OR PORK LOIN, SERVED OVER RICE WITH SPINACH ARTICHOKE CREAM

CHICKEN BACON RANCH WRAP (OR SANDWICH ON A BUN)

GRILLED CHICKEN, BACON, ROMAINE, SMOKED RANCH DRESSING

FIRE CRACKER SHRIMP WRAP

PANKO FRIED GULF SHRIMP, ROMAINE AND SRIRACHA AIOLI

SIDES

SIDE OF ANGEL HAIR: MARINARA, ALFREDO, GARLIC & OIL \$5

FRENCH FRIES \$3

SAUTÉED FRESH MIXED VEGETABLES \$4

SIDE OF BROCCOLI \$4

BROWN OR WHITE RICE \$4

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

STARTERS & LITE BITES

GRILLED GARLIC BREAD 4

(ADD MOZZARELLA CHEESE \$2)

GRILLED OR FRIED CRAB CAKES 12

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

CRAWFISH BREAD 13

TOASTED CIABATTA BREAD TOPPED WITH SAUTÉED CRAWFISH AND ANDOUILLE CREAM

FRIED MOZZARELLA 7

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!*

PANNEED CHEESE RAVIOLI 7

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 7

THINLY SLICED ITALIAN FRIED EGGPLANT SERVED WITH WASABI AIOLI

SPINACH DIP 9

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

FRIED GREEN TOMATOES 13

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

EGGPLANT CAPRESE NAPOLEON 8

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 7 FULL ORDER 12

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

FIRECRACKER SHRIMP PLATE 10

CRISPY PANKO FRIED SHRIMP WITH A SPICEY SRIRACHA DIPPING SAUCE

SHAVED TENDERLOIN TIPS & MOZZARELLA 13

SHAVED TENDERLOIN IN A RED WINE MARSALA REDUCTION OVER MOZZARELLA BREAD

OCHSNER CERTIFIED “EAT FIT” MENU ITEMS:

GRILLED SHRIMP SKEWER GF 10

SEASONED GULF SHRIMP SKEWER GRILLED AND SERVED WITH SEASONAL VEGGIES

BLACKENED SCALLOPS GF 14

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

GRILLED SMOKED SALMON GF 12

PERFECTLY SMOKED SALMON DRIZZLED WITH A TOMATO AIOLI SERVED WITH VEGGIES

BLACKENED SEARED TUNA GF 11

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

SOUP

MINESTRONE SOUP GF 5 CUP 7 BOWL

TOMATO BASIL CREAM GF 5 CUP 7 BOWL

SEAFOOD GUMBO GF 6 CUP 9 BOWL

SALADS

LARGE CAESAR SALAD 9

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

OCHSNER CERTIFIED “EAT FIT” MENU ITEMS:

LARGE HOUSE SALAD 9

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 16

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

SEARED TUNA SALAD 16

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

HARVEST CHICKEN SALAD 14

GRILLED CHICKEN, CRAISINS, ARTICHOKE HEARTS, SUN-DRIED TOMATOES, ALMONDS, CRUMBLED BLUE

SHRIMP MEDITERRANEAN SALAD 15 HOUSE FAVORITE!

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

Eat Fit is a nonprofit initiative of Ochsner Health System designed to help the community live their healthiest, strongest lives possible. The team of Eat Fit dietitians works closely with restaurants, like Salute to identify and develop dishes that meet the Eat Fit nutritional criteria. These items are identified directly on the menu with the Eat Fit seal of approval,

SEAFOOD

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$3 (GUMBO \$4)

***** BLACKENED STUFFED GROUPER AIOLI *** 22**

BLACKENED GRILLED GROUPER FILLET TOPPED WITH GRILLED CRABCAKE & AIOLI SAUCE

***** SOUTHERN FRIED ITALIAN SEAFOOD PLATTER*** 22**

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

SHRIMP SCAMPI BASILICO 14 (ADD SCALLOPS 9)

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

SPICY SHRIMP FRA DIAVOLO 14 (ADD SCALLOPS 9)

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

CRABMEAT FETTUCINI 19

SAUTÉED CRAB MEAT ALFREDO SAUCE OVER A PANKO CRAB CAKE SERVED OVER FETTUCINI

SALUTE SUPREME PASTA 19

SHRIMP, CRAWFISH, ANDOUILLE & MUSHROOMS IN A SPICY ROASTED GARLIC ALFREDO OVER FETTUCINI

SIGNATURE SHRIMP & CRAWFISH ALFREDO 17

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

SALUTE SHRIMP & GRITS 16

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

GRILLED FLOUNDER WITH SHRIMP MEDITERRANEAN SAUCE GF 19

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

GRILLED SEAFOOD PLATE 24

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

SMOKED SALMON AIOLI GF 19

HICKORY SMOKED SALMON DRIZZLED WITH TOMATO AIOLI SERVED WITH SAUTÉED VEGETABLES

SEARED TUNA GF 19

SEARED AHI TUNA DRIZZLED WITH TERIYAKI GLAZE AND WASABI AIOLI WITH VEGGIES

SOUTHERN FRIED GROUPER & BLACKENED CRAWFISH CREAM 24

GOLDEN FRIED GROUPER FILLET, WITH A BLACKENED CRAWFISH CREAM & YOUR CHOICE OF PASTA

GRILLED GROUPER WITH SHRIMP SCAMPI BASILICO SAUCE GF 22

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

GRILLED SALMON & SHRIMP 17

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

SEAFOOD RAVIOLI 17

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

EGGPLANT GONDOLA 18

ITALIAN FRIED EGGPLANT TOPPED WITH SIGNATURE SHRIMP AND CRAWFISH CREAM

CATFISH SUPREME 20

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

BLACKENED STUFFED CATFISH 16

BLACKENED CATFISH & GRILLED CRAB CAKE DRIZZLED WITH TOMATO AIOLI SERVED WITH VEGETABLES

VEGAN

THE BEYOND IMPOSSIBLE BURGER! 15

50Z PURE VEGETARIAN BURGER, LETTUCE, TOMATO, ONION SERVED ON WHOLE WHEAT BUN

GRILLED EGGPLANT WITH VEGETABLE PRIMAVERA 12

PAN-SEARED EGGPLANT SLICES: ZUCCHINI, SQUASH, CARROTS, BASIL & ALMONDS W/ LITE MARINARA

VEGETARIAN BOLOGNESE 15

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

VEGAN HAMBURGER STEAK PLATE 15

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

ENTREES

ADD A CUP OF SOUP OR SALAD TO ANY ENTRÉE FOR \$3 (GUMBO \$4)

ZOODLES: CHICKEN LEONORA OR LEMON BEEF OR SHRIMP MARINARA 15

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

SALUTE VEAL MARSALA 18 OR CHICKEN MARSALA 16 GF W/ VEGGIES

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

FRIED CATFISH OR SHRIMP PLATE 14

GOLDEN SOUTHERN FRIED SHRIMP OR CATFISH SERVED WITH FRIES, PASTA OR VEGGIES

MARINARA PASTA 9 (ADD CHICKEN 5 ADD SHRIMP 6)

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

ALFREDO PASTA 10 (ADD CHICKEN 5 ADD SHRIMP 6)

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

TRADITIONAL SPAGHETTI 12

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

BALSAMIC GLAZED GRILLED CHICKEN GF 12

GRILLED CHICKEN BREAST GLAZED WITH HONEY BALSAMIC REDUCTION SERVED WITH VEGETABLES

MANICOTTI 16 SEAFOOD MANICOTTI 19

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

LASAGNA AL FORNO 14

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

TUSCAN FUSION 16

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

CHICKEN PARMESAN 16 EGGPLANT PARMESAN 15 VEAL PARMESAN 19

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

CHEESE RAVIOLI WITH SALUTE BOLOGNESE SAUCE 13

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

TOUR OF SALUTE 19

LASAGNA ,CHICKEN PARMESAN, SIGNATURE SHRIMP & CRAWFISH RAVIOLI

VEAL SALUTE 21

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

CRABCAKE PORK LOINS 19

GRILLED CENTER CUT PORK LOINS (2) TOPPED WITH A GRILLED CRABCAKE, FINISHED WITH CRABMEAT ALFREDO AND CHOICE OF SIDE

CHICKEN SALUTE PASTA—HOUSE SPECIALTY! 18

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

GRILLED FILET 4OZ GF 19 GRILLED TWIN 4OZ FILETS GF 31

HAND CUT CENTER FILET WITH CHOICE OF SIDE

GRILLED 4OZ FILET TOPPED WITH CRABMEAT & SHRIMP GF 28

LARGE SHRIMP AND LUMP CRAB MEAT WITH LITE LEMON, GARLIC OIL & SIDE VEGGIE

PIZZAS

HAND TOSSED HOMEMADE DOUGH

OR: CAULIFLOWER CRUST GF

CLASSIC CHEESE PIZZA 9 PEPPERONI PIZZA 10 CLASSIC MEAT LOVER 16

CHICKEN GORGONZOLA ALFREDO 15

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

MARGHERITA 14

ROASTED GARLIC OIL, SLICED TOMATOES, FRESH MOZZARELLA CHEESE & BASIL

ADD INGREDIENTS

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

SALUTE'S HOUSE MARTINIS



BELLINI TINI 8

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

LIMONCELLO LEMON DROP 8

TITO'S HANDMADE VODKA, LIMONCELLO, & LEMON

PAMA TINI 8

PAMA LIQUEUR, TITO'S HANDMADE VODKA, & CRANBERRY JUICE

GODIVA TRUFFEL-TINI 9

THE ULTIMATE CHOCOLATE MARTINI, GODIVA WHITE & DARK CHOCOLATE LIQUEUR, SMIRNOFF VANILLA

CHAMPAGNE COSMOPOLITAN 9

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

SALUTE'S ESPRESSO MARTINI 9

SMIRNOFF VANILLA VODKA, BAILEY'S IRISH CREAM, DAVINIA HAZELNUT & ESPRESSO

TINI RITA 9

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

SALUTE'S HOUSE COCKTAILS

ITALIANA MOJITO 7

FRESH BASIL & LIME MUDDLED, WITH RUM

SALUTE GULF BREEZE 7

PINEAPPLE & ORANGE JUICE, WITH RUM & BLUE CURACAO

LIMONCELLO COOLER 6

LEMON, CRANBERRY JUICE & LIMONCELLO

"FANTASTIC" HOUSE FAVORITE 9

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

SALUTE WINES

WHITE WINES

Mezza Corona Pinot Grigio <i>IT</i>	6/24
Ecco Domani Pinot Grigio <i>IT</i>	7/28
Monkey Bay Sauvignon Blanc <i>NZL</i>	6/24
Matua Sauvignon Blanc <i>NZL</i>	7/28
Meiomi Chardonnay <i>CA</i>	9/36
19 Crimes Hard Chard <i>CA</i>	7/28
Kendall Jackson Chardonnay <i>CA</i>	9/36
Cavit Moscato <i>IT</i>	6/24
Chateau St. Michelle Riesling <i>WA</i>	7/28
Beringer White Zinfandel <i>CA</i>	7/28
Cooks Grand Reserve Champagne <i>CA</i>	5/20
Ruffino Prosecco extra dry <i>IT</i>	8/32
Martini & Rossi Sparkling Rose <i>IT</i>	8/32
Banfi Rosa Regale "Sparkling Awarad Winning" <i>IT</i>	/46

GLASS/BOTTLE



RED WINES

La Crema Pinot Noir <i>CA</i>	12/48
Meiomi Pinot Noir <i>CA</i>	11/44
Estancia Pinot Noir <i>CA</i>	8/32
Riunite Lambrusco <i>IT</i>	5/20
Clos Du Bois Merlot <i>CA</i>	8/32
19 Crimes Cabernet Sauvignon <i>CA</i>	7/28
Root 1 Cabernet Sauvignon <i>CHI</i>	7/28
Bogle Merlot <i>CA</i>	8/32
Dreaming Tree Cabernet Sauvignon <i>CA</i>	8/32
Bogle "Essential" (blend: Zinfandel, Syrah, Cabernet) <i>CA</i>	7/28
Coppola Claret (blend: Cabernet, Merlot, Malbec, Verdot) <i>CA</i>	9/36
Trapiche Oak Cask Malbec <i>AR</i>	7/28
Ruffino Chianti <i>IT</i>	6/24
Banfi Chianti Classico D.O.C.G. <i>IT</i>	8/32
Ruffino Reserve Ducale Chianti <i>IT</i>	/54
Banfi Rosso di Montalcino (baby Brunello) <i>IT</i>	/46
Banfi Brunello di Montalcino <i>IT</i>	/165



SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

\$3 CHAMPAGNE, MIMOSAS & BLOODY MARYS

***** GRILLED PORK LOIN & CRABMEAT CHEESE OMELET *** 16**
CENTER CUT PORK LOIN, SERVED OVER A CHEESE & CRABMEAT OMELET WITH
BASIL HOLLANDAISE, WITH A SIDE BACON & CREAM CHEESE GRITS W/ GOUDA

SUNDAY BRUNCH PANCAKES 9
SWEET AND FLUFFY SALUTE PANCAKES SERVED WITH MAPLE SYRUP,
BACON & CREAM CHEESE GRITS W/GOUDA

CHOCOLATE CHIP PANCAKES 10
MILK CHOCOLATE CHIPS MELTED INTO HOMEMADE PANCAKES SERVED
WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/ GOUDA

BLUEBERRY CREAM STUFFED FRENCH TOAST 10
DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A
SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/ GOUDA

SALUTE HAM & CHEESE OMELET 11
ITALIAN PROSCIUTTO & SHREDDED CHEDDAR IN A LIGHT AND FLUFFY OMELET
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

MANICOTTI OMELET 11
LIGHT AND FLUFFY OMELET FILLED WITH A SPINACH AND RICOTTA
BLEND, SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SUPREME OMELET 15
CHEDDAR OMELET WITH A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSHROOM
CREAM WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SURF & TURF OMELET 17
SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET SERVED
WITH CREAM CHEESE GRITS W/ GOUDA

ITALIAN EGGS BENEDICT 13
TOASTED CIABATTA, POACHED EGGS, PROSCIUTTO, TOMATO & BASIL
HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

CRAB CAKE BENEDICT 16
PANKO ENCRUSTED CRAB CAKE, POACHED EGGS WITH HOLLANDAISE
SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

SHRIMP & GRITS BENEDICT 15
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



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 EVENTS