



## STARTERS & SALADS

### GARLIC CHEESE BREAD 7.

### SWEET POTATO RAVIOLI

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 10.

### JUMBO LUMP CRAB CAKE

ASIAN CABBAGE SLAW AND A CITRUS AIOLI 13.

### CRISP FLATBREAD

GARLIC CHICKEN, VINE RIPE TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL AND A BALSAMIC REDUCTION 13.

### SPICY FRIED CALAMARI \*\*

CHERRY PEPPERS, SCALLIONS, ASIAGO CHEESE, SRIRACHA AIOLI AND MARINARA 13.

### TUNA MAKI

TUNA AND RICE, WRAPPED WITH NORI AND FRIED, SERVED WITH PONZU SAUCE, PICKLED GINGER AND SPICY MAYO 12.

### FIELD GREENS

HAND-PICKED GREENS, CANDIED WALNUTS AND OVEN ROASTED SHALLOT VINAIGRETTE 8.

### GREEK SALAD

BABY GREENS, CUCUMBER, TOMATO, CALAMATA OLIVES, FETA CHEESE AND SHALLOT VINAIGRETTE 9.

### CLASSIC CAESAR

HEARTS OF ROMAINE, CAESAR DRESSING, CRISP ASIAGO CROUTONS, SHAVED GRANA CHEESE 9.

### MEATBALL SALAD

HOME-MADE MEATBALLS, ARUGULA, CUCUMBER, CHERRY TOMATO, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE 13.

### HOUSE MOZZARELLA AND TOMATO

HOME MADE MOZZARELLA, VINE RIPENED TOMATO, BASIL VINAIGRETTE AND A GARLIC CROSTINI 9.

## PASTA

### ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 22.

### CHICKEN GNOCCHI

CHICKEN, SUN-DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE 22.

### POMODORO\*

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 18.

### CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND FRESH MOZZARELLA, SERVED OVER LINGUINE 22.

### PASTA ALA VODKA\*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC AND SUN-DRIED TOMATOES 19.

ADD CHICKEN 5. ADD SHRIMP 6.

### RAGU BOLOGNESE

A CLASSIC RAGU OF BEEF, PORK AND VEAL SIMMERED WITH A SOFRITO OF VEGETABLES, FINISHED WITH A TOUCH OF CREAM AND RIGATONI PASTA 20.

### SHRIMP FRA DIABLO \*\*

SAUTEED SHRIMP, HOT ITALIAN & CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE 24.

### SHRIMP PICCATO

SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS, TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 24.

\* VEGETARIAN SELECTIONS \*\* SPICY DISH

SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD \$3

WE WILL ACCOMMODATE OTHER VEGETARIAN REQUESTS



## HOUSE SELECTIONS

### SALUTE'S SUNDAY DINNER

LINGUINE WITH HOUSE MARINARA AND HOME MADE MEATBALLS 19.

### LEMON PANKO CRUSTED COD

LEMON & PANKO CRUSTED COD SERVED WITH  
HOUSE MASHED POTATOES & SAUTEED BROCCOLI 26.

### 10 OZ NORTH ATLANTIC SALMON

GRILLED SALMON, POTATO LASAGNA & SAUTEED SPINACH  
WITH PRESERVED LEMON CREAM 27.

### 11 OZ BONELESS SHORT RIB

CARROTS, PETITE PEAS AND SOUR CREAM MASHED POTATOES 28.

### SPASTA PESTO\*

A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH  
WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE 20.

### 10 OZ PORK TENDERLOIN

ROASTED PORK LOIN, SWEET POTATO HASH, SAUTEED BROCCOLI AND  
A CIDER DEMI-GLACE 26

## FROM THE GRILL

GRILL SELECTIONS COME WITH A CHOICE OF  
CREAMER MASHED, STEAK FRIES OR POTATO  
LASAGNA

10 OZ CAB HANGER STEAK  
GORGONZOLA CREAM BECHAMEL 26.

6 OZ FILET MIGNON  
SALUTE STEAK SAUCE 29.

ADD A SIDE OF.....  
GRILLED ASPARAGUS,  
SAUTEED BROCCOLI OR  
SAUTEED SPINACH  
4.

## SIDES

CREAMER MASHED POTATOES 6.

GRILLED ASPARAGUS 8.

MEATBALLS (2) WITH MARINARA 6.

POTATO LASAGNA 8.

SALUTE MAC AND CHEESE  
WITH CARMELIZED ONIONS AND BACON 12.

STEAK FRIES 6.