



"SOON TO BE FAMOUS"

GARLIC CHEESE BREAD 6.

STARTERS & SALADS

SWEET POTATO RAVIOLI

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 9.

JUMBO LUMP CRAB CAKE

ASIAN CABBAGE SLAW AND A LEMONGRASS AIOLI 11.

CRISP FLATBREAD

GARLIC CHICKEN, VINE RIPE TOMATOES, FRESH MOZZARELLA, BASIL, OLIVE OIL AND A BALSAMIC REDUCTION 12.

SPICY FRIED CALAMARI

CHERRY PEPPERS, SCALLIONS, ASIAGO CHEESE, SRIRACHA AIOLI AND MARINARA 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 17.

CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND FRESH MOZZARELLA, SERVED OVER LINGUINE 20.

PASTA ALA VODKA*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC AND SUN-DRIED TOMATOES 18.
ADD CHICKEN 4. 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 19.

SHRIMP PICCATA

SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS, TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 22.

* 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 25.

10 OZ NORTH ATLANTIC SALMON

GRILLED SALMON, POTATO LASAGNA & SAUTEED SPINACH
WITH PRESERVED LEMON CREAM 26.

11 OZ BONELESS SHORT RIB

CARROTS, PETITE PEAS AND SOUR CREAM MASHED POTATOES 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
23.

6 OZ FILET MIGNON
SALUTE STEAK SAUCE 25.

ADD A SIDE OF.....
GRILLED ASPARAGUS,
SAUTEED BROCCOLI OR
SAUTEED SPINACH
3.

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 11.

STEAK FRIES 6.