



"SOON TO BE FAMOUS"
GARLIC CHEESE BREAD 7.

LUNCH SALADS

FIELD GREENS

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

HOUSE MOZZARELLA AND TOMATO

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

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.

ADD TO YOUR SALAD, CHICKEN 5,
SHRIMP 6, FLANK STEAK 7,
SALMON 7.

SANDWICHES

ALL SANDWICHES COME WITH A CHOICE OF FIELD GREENS OR STEAK FRIES

CHEESEBURGER

8 OZ. PRIME GROUND BEEF GRILLED AND SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, ONION AND A CHOICE OF CHEDDAR OR SWISS CHEESE 13.
ADD BACON 1.

JUMBO LUMP CRABCAKE

CRABCAKE SERVED ON A BRIOCHE ROLL, ARUGULA, PLUM TOMATO, SRIRACHA AIOLI 13.

GRILLED CHICKEN SANDWICH

MOZZARELLA, TOMATO, PESTO AND A PARMESAN AIOLI 12.

TOMATO & MOZZARELLA CIABATTA

VINE RIPENED TOMATO, FRESH MOZZARELLA, PESTO, BALSAMIC SYRUP, TOASTED CIABATTA 11.

FISH TACOS

TEMPURA BATTERED COD WITH HOMEMADE VEGETABLE SLAW 13.



LUNCH ENTREES

SWEET POTATO RAVIOLI*

HOUSE MADE RAVIOLI AND SWEET POTATO FILLING WITH SAGE CREMA 12.

ROSE PASTA

SWEET SAUSAGE, MUSHROOMS AND SPINACH IN A LIGHT TOMATO CREAM SAUCE WITH FOUR CHEESE TORTELLINI 12.

CHICKEN GNOCCHI

CHICKEN, SUN- DRIED TOMATOES AND HOUSE MADE RICOTTA GNOCCHI WITH HOME MADE PESTO CREAM SAUCE 12.

POMODORO*

A LIGHT SAUCE OF FRESH TOMATO, SLIVERED GARLIC, FRESH BASIL AND FRESH MOZZARELLA TOSSED WITH RIGATONI PASTA 10.

SALUTE MAC N CHEESE

SALUTE MAC AND CHEESE WITH CARMELIZED ONIONS AND SMOKED BACON 12.

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 12.

PASTA ALA VODKA*

RIGATONI TOSSED IN A SAUCE OF LIGHT TOMATO CREAM, FETA CHEESE, BROCCOLI, GARLIC & SUN-DRIED TOMATO 10.

ADD CHICKEN 5. SHRIMP 6.

SHRIMP PICCATO

SAUTEED SHRIMP, LEEKS, ONIONS, GARLIC, CAPERS AND TOMATO IN A WHITE WINE, LEMON & BUTTER SAUCE OVER LINGUINE 14.

SHRIMP FRA DIABLO **

SAUTEED SHRIMP, HOT ITALIAN & CHORIZO SAUSAGE, SICILIAN OLIVES, RED PEPPER FLAKES AND SPINACH IN A FIERY TOMATO SAUCE OVER LINGUINE 14.

CHICKEN PARMESAN

CRISPY BREADED AND BAKED WITH MARINARA AND HOUSE MOZZARELLA SERVED OVER LINGUINE 12.

BEEF TENDERLOIN

GRILLED 6 OZ. FILET WITH SALUTE STEAK SAUCE AND SAUTEED SPINACH 20.

SPASTA PESTO*

A SAUTE OF JULIENNED VEGETABLES IN A NEST OF SPAGHETTI SQUASH WITH PESTO AND OUR HOME-MADE FRESH TOMATO SAUCE 12.

* VEGETARIAN SELECTIONS

** SPICY DISH

SUBSTITUTE GLUTEN FREE PASTA, SPAGHETTI SQUASH OR GNOCCHI ADD \$2

THOROUGHLY COOKING MEATS. EGGS. SHELLFISH AND POULTRY WILL REDUCE THE RISK OF FOOD-BOURNE ILLNESS



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.

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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.