



## BREAKFAST

<b>COUNTRY BREAKFAST*</b> (520-900 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, Texas toast or biscuit.	13.99	<b>COWBOY SKILLET*</b> (1120-1370 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, jack and cheddar cheese, pico de gallo, roasted tomato salsa.	15.99
<b>STEAK &amp; EGGS*</b> (1150 cal) 8 oz. sirloin with 2 eggs cooked your way. Served with cowboy country potatoes.	23.99	<b>COUNTRY FRIED STEAK &amp; EGGS</b> (1470 cal) Served with cowboy country potatoes.	18.99
<b>BUILD YOUR OWN OMELET*</b> (710-820 cal) 3 eggs with choice of 3: ham, sausage, bacon, bell peppers, mushrooms, onions, tomatoes, jalapenos, cheddar cheese, jack cheese. Served with cowboy country potatoes. Additional items 1.00	14.99	<b>TACOS (2)*</b> (820-1190 cal) Eggs, choice of bacon or sausage, potatoes, jack and cheddar cheese, pico de gallo. Served with roasted tomato salsa and fruit.	10.99
<b>FULL STACK PANCAKES (4)</b> (920 cal)	9.99	<b>BISCUITS AND SAUSAGE GRAVY</b> (1130 cal)	8.99

## SIDES

<b>BACON, SAUSAGE, OR TURKEY SAUSAGE</b> (70/320/180 cal)	4.99	<b>COWBOY COUNTRY POTATOES</b> (340 cal)	4.99
<b>TEXAS TOAST</b> (230 cal)	3.99	<b>FRESH FRUIT PLATE</b> (50 cal)	5.00

## APPETIZERS

<b>RANGE RATTLERS™</b> (930 cal) Jumbo jalapeños, shrimp, Jack cheese, cilantro, ranch dressing.	13.49
<b>FRIED MUSHROOMS</b> (460 cal) Dusted with parmesan.	9.99
<b>CHEESE FRIES</b> (1830 cal) Jack & cheddar cheese, bacon, sour cream, scallions, ranch dressing.	11.99
<b>QUESO FRESCO</b> (1160 cal) Queso blanco, pico de gallo, cilantro, scallions, tostada chips.	11.99
<b>SHRIMP COCKTAIL</b> (240 cal) Served cold, pico de gallo, cocktail sauce.	12.99
<b>SPINACH ARTICHOKE DIP</b> (1060 cal) Four cheeses, tortilla strips.	12.49

## STEAKS

Add a Dinner or Caesar salad for 2.99 (210-370 cal)

<b>WAGON BOSS CENTER-CUT TOP SIRLOIN*</b> (610/730 cal)	8 oz. 23.99	10 oz. 25.99
<b>GULF COAST STEAK &amp; SHRIMP*</b> (770-890 cal) Center-Cut Top Sirloin with grilled or fried shrimp.	8 oz. 30.99	10 oz. 33.99
<b>MAUDEEN'S CENTER-CUT FILET*</b> (550/760 cal)	6 oz. 29.99	9 oz. 34.49
<b>PAT'S RIBEYE*</b> (960/1260 cal)	12 oz. 29.99	16 oz. 33.49
<b>BONE-IN RIBEYE*</b> (1490 cal)		21 oz. 44.49
<b>SILVER STAR PORTERHOUSE*</b> (1520 cal)		22 oz. 42.49

### Steak Additions

Add grilled or fried shrimp (230 cal) for 9.99  
Sautéed Mushrooms (200 cal) 6.99 • Grilled Onions (170 cal) 5.49  
Smother your steak (190 cal) 3.39 • Oscar Style (290 cal) 9.99



Gulf Coast Steak & Shrimp\*

## FAVORITES

Add a Dinner or Caesar salad for 2.99 (210-370 cal)

<b>CHICKEN FRIED CHICKEN</b> (960 cal) Cream gravy.	19.49
<b>COUNTRY FRIED STEAK</b> (930 cal) Certified Angus Beef, cream gravy.	20.29
<b>CHICKEN LAREDO</b> (930 cal) Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.	22.49
<b>BBQ BABY BACK RIBS</b> (1110 cal) Slow-cooked & "fall-off-the-bone."	30.99
<b>BBQ BABY BACK RIBS &amp; CHICKEN</b> (970 cal) "Fall-off-the-bone" ribs & grilled chicken breast.	29.99
<b>BBQ BABY BACK RIBS &amp; SHRIMP</b> (720 cal) "Fall-off-the-bone" ribs with grilled or fried shrimp.	29.99
<b>GRILLED CHICKEN BREAST</b> (560 cal) Marinated grilled chicken breast.	20.99

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

\*Regarding the safety of these items, written information is available upon request; Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Wine and various food contain sulfites.

SG\_BRK\_VG\_0321

## SOUP, SALAD AND SANDWICHES

Our homemade salad dressings are honey mustard (add 260 cal), chunky blue cheese (add 340 cal), ranch (add 300 cal), Thousand Island (add 320 cal), balsamic vinaigrette (add 380 cal).

<b>HOMEMADE SOUP OF THE DAY</b> (280/560 cal)	Cup 6.09 / Bowl 9.49
<b>GRILLED CHICKEN SALAD</b> (770 cal) Garden greens, tortilla strips, bacon, eggs, croutons, tomatoes.	15.99
<b>STEAK SALAD*</b> (950 cal) Center-Cut Top Sirloin, crisp romaine, red potatoes, eggs, green beans, black olives, onions, tomatoes, blue cheese, balsamic vinaigrette.	19.99
<b>CHEESEBURGER*</b> (830 cal) American cheese, lettuce, tomato, pickles, red onion. Served with fries (370 cal)	15.39
<b>GRILLED CHICKEN SANDWICH</b> (1160 cal) Bacon, Jack cheese, lettuce, tomato, onion, pickles, honey mustard, homemade bun. Served with fries (370 cal)	15.39

## SEAFOOD

Add a Dinner or Caesar salad for 2.99 (210-370 cal)

<b>FRIED SHRIMP</b> (500 cal)	22.99
<b>GRILLED SHRIMP</b> (930 cal)	23.49
<b>ATLANTIC SALMON*</b> (480 cal) Simply grilled to perfection.	24.99
<b>SALMON OSCAR*</b> (820 cal) Jumbo lump crabmeat, capers, lemon butter, fried asparagus.	29.99



Salmon Oscar

## SIDES

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal).

<b>BAKED POTATO</b> (310-660 cal)	<b>GREEN BEANS</b> (90 cal)
<b>FRENCH FRIES</b> (370 cal)	<b>MACARONI &amp; CHEESE</b> (440 cal)
<b>MASHED POTATOES</b> (320 cal)	<b>RICE PILAF</b> (240 cal)
<b>BROCCOLI</b> (120 cal) add cheese (320 cal) .50	<b>COUNTRY FRIES</b> (270 cal)

## DESSERT

<b>CARROT CAKE</b> (1900 cal)	9.99	<b>CHEESECAKE</b> (1530 cal)	9.00
-------------------------------	------	------------------------------	------

# COCKTAILS

## THE MANHATTAN (190 cal)

Woodford Reserve Bourbon, Martini & Rossi Sweet Vermouth, Bénédictine D.O.M. Liqueur

## TROPICAL SANGRIA (220 cal)

Absolut Vodka, Malibu Coconut Rum, Pineapple, Cranberry & Orange Juices, topped with Calabria 'Private Bin' Moscato and Q Ginger Ale

## GRAND SANGRIA (250 cal)

Grand Marnier, DeKuyper Peachtree Schnapps and Amalaya Malbec, mixed with Pineapple & Cranberry Juices

## SANGRIA SWIRL (210 cal)

Homemade Grand Sangria mixed with our Frozen Margarita

## TITO'S TEXAS TEA (240 cal)

22 oz. Long Island Iced Tea made with Tito's Handmade Vodka and a hint of Tequila

## FROZEN CROWN & COKE (270 cal)

Crown Royal and Coca-Cola

## SOUTHSIDE 45 (190 cal)

Jameson Irish Whiskey, St-Germain, Liber & Co. Classic Gum Syrup, Fresh Lime Juice, Cucumber

## MOSCOW MULE (150 cal)

Traditional Mule with Ketel One Vodka, Fresh Lime Juice and Q Ginger Beer

## THE SALTGRASS CORONARITA (350 cal)

Frozen Margarita, topped with a Coronita Extra

## PERFECT PATRON MARGARITA (210 cal)

Patron Silver Tequila, Patron Citronge Orange Liqueur, Tres Agaves Agave Nectar and Fresh Lime Juice

## BLOODY MARY (270 cal)

Tito's Handmade Vodka, Tomato Juice and a blend of spices, served with Bacon, Blackened Shrimp and a Chili-Lime Salt Rim

## MICHELADA (160 cal)

Modelo Especial Lager over our Bloody Mary Mix

## RANCH WATER (110 cal)

Teremana Small Batch Blanco Tequila, Fresh Lime Juice, Topo Chico

## ASK YOUR SERVER ABOUT OUR BEER AND SPIRITS SELECTIONS

### WHITE AND SPARKLING WINE

### RED WINE

#### SPARKLING

	187 ML	BOTTLE
CHANDON CLASSIC BRUT, CALIFORNIA (660 cal)		44
CHANDON BRUT ROSÉ, CALIFORNIA (160 cal)	9	
LA MARCA PROSECCO, PROSECCO DOC (160/660 cal)	8	31

#### BLUSH AND OTHER WHITES

	6OZ	BOTTLE
CAMPO VIEJO ROSÉ, RIOJA (140/580 cal)	8	31
BEX RIESLING, NAHE (140/580 cal)	9	35
CALABRIA "PRIVATE BIN" MOSCATO, RIVERINA (140/580 cal)	8	31
MURPHY-GOODE SAUVIGNON BLANC, CALIFORNIA (150/620 cal)	9	37

#### CHARDONNAY

	6OZ	BOTTLE
KENWOOD VINEYARDS, SONOMA COUNTY (150/620 cal)	8	31
CHARLES KRUG WINERY, CALIFORNIA (150/620 cal)	11	43
KENDALL-JACKSON "GRAND RESERVE," SANTA BARBARA COUNTY (150/620 cal)	12	47
CAKEBREAD CELLARS, NAPA VALLEY (620 cal)		90

#### PINOT NOIR

	6OZ	BOTTLE
MIRASSOU, CALIFORNIA (150/620 cal)	8	31
ELOUAN, OREGON (150/620 cal)	11	43
ARGYLE RESERVE, WILLAMETTE VALLEY (320 cal)		69

#### MERLOT

	6OZ	BOTTLE
14 HANDS, COLUMBIA VALLEY (150/620 cal)	8	31
DECOY BY DUCKHORN, SONOMA COUNTY (150/620 cal)	11	43
KENDALL-JACKSON "VINTNERS RESERVE," CALIFORNIA (150/620 cal)	12	47
DUCKHORN, NAPA VALLEY (620 cal)		90

#### INTERESTING REDS

	6OZ	BOTTLE
CONUNDRUM RED BLEND, CALIFORNIA (130/560 cal)	9	35
EARTHQUAKE BY MICHAEL DAVID WINERY, ZINFANDEL, LODI (660 cal)		59
THE PRISONER WINE COMPANY "THE PRISONER" RED BLEND, NAPA VALLEY (560 cal)		79

#### CABERNET SAUVIGNON

	6OZ	BOTTLE
14 HANDS, COLUMBIA VALLEY (150/620 cal)	8	31
KENWOOD VINEYARDS, SONOMA COUNTY (150/620 cal)	10	39
DECOY BY DUCKHORN, SONOMA COUNTY (150/620 cal)	13	51
PEJU, NAPA VALLEY (620 cal)		64
GIRARD, NAPA VALLEY (620 cal)		65
JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY (620 cal)		99
CAYMUS, NAPA VALLEY (620 cal)		150

Curated Saltgrass Wines

SG\_BEV\_VG\_0321



FOR A LIMITED TIME, ENJOY A BOTTLE OF RODNEY STRONG SYMMETRY FOR \$65