



## BREAKFAST

BREAKFAST AVAILABLE UNTIL 4PM

<b>COUNTRY BREAKFAST*</b> (520-900 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, Texas toast or biscuit.	14.99	<b>FULL STACK PANCAKES (4)</b> (920 cal)	10.99
<b>STEAK &amp; EGGS*</b> (1150 cal) 8 oz. sirloin with 2 eggs cooked your way. Served with cowboy country potatoes, Texas toast or biscuit.	23.99	<b>COWBOY SKILLET*</b> (1120-1370 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, pico de gallo, roasted tomato salsa.	15.99
<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	15.99	<b>COUNTRY FRIED STEAK &amp; EGGS</b> (1470 cal) Served with cowboy country potatoes.	18.99
		<b>TACOS (2)*</b> (820-1190 cal) Eggs, choice of bacon or sausage, potatoes, cheese, pico de gallo. Served with roasted tomato salsa.	10.99
		<b>BUTTERMILK BISCUIT &amp; GRAVY</b> (510 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.	13.99
<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.	12.99
<b>QUESO FRESCO</b> (1160 cal) Queso blanco, pico de gallo, cilantro, scallions, tostada chips.	12.99
<b>SHRIMP COCKTAIL</b> (240 cal) Served cold, pico de gallo, cocktail sauce.	13.99
<b>SPINACH ARTICHOKE DIP</b> (1060 cal) Four cheeses, tortilla strips.	12.99

## STEAKS

Add a Soup or Salad for 3.99 (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. 30.99	9 oz. 35.99
<b>PAT'S RIBEYE*</b> (960/1260 cal)	12 oz. 30.99	16 oz. 34.99
<b>BONE-IN RIBEYE*</b> (1490 cal)		21 oz. 45.99
<b>SILVER STAR PORTERHOUSE*</b> (1520 cal)		22 oz. 43.99

### Steak Additions

Add grilled or fried shrimp (230 cal) for 10.99  
Sautéed Mushrooms (200 cal) 6.99 • Grilled Onions (170 cal) 5.99  
Smother your steak (190 cal) 3.99



Gulf Coast Steak & Shrimp\*

## FAVORITES

Add a Soup or Salad for 3.99 (210-370 cal)

<b>CHICKEN FRIED CHICKEN</b> (960 cal) Cream gravy.	19.99
<b>COUNTRY FRIED STEAK</b> (930 cal) Certified Angus Beef, cream gravy.	20.99
<b>CHICKEN LAREDO</b> (930 cal) Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.	22.99
<b>BBQ BABY BACK RIBS</b> (1110 cal) Slow-cooked & "fall-off-the-bone."	31.99
<b>BBQ BABY BACK RIBS &amp; CHICKEN</b> (970 cal) "Fall-off-the-bone" ribs & grilled chicken breast.	30.99
<b>BBQ BABY BACK RIBS &amp; SHRIMP</b> (720 cal) "Fall-off-the-bone" ribs with grilled or fried shrimp.	31.99
<b>GRILLED CHICKEN BREAST</b> (560 cal) Marinated grilled chicken breast.	20.99
<b>DOUBLE-BONE PORK CHOP</b> (870 cal) Simply grilled, 14 oz.	23.99

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.

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## 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 6.99 / Bowl 9.99
<b>GRILLED CHICKEN SALAD</b> (770 cal) Garden greens, tortilla strips, bacon, eggs, croutons, tomatoes.	16.99
<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.	20.99
<b>CHEESEBURGER*</b> (830 cal) American cheese, lettuce, tomato, pickles, red onion. Served with fries (370 cal)	15.99
<b>GRILLED CHICKEN SANDWICH</b> (1160 cal) Bacon, Jack cheese, lettuce, tomato, onion, pickles, honey mustard, homemade bun. Served with fries (370 cal)	15.99

## SEAFOOD

Add a Soup or Salad for 3.99 (210-370 cal)

<b>FRIED SHRIMP</b> (500 cal) Lightly spiced and fried with cocktail sauce.	22.99
<b>GRILLED SHRIMP</b> (450 cal) Simply grilled to perfection.	23.99
<b>ATLANTIC SALMON*</b> (480 cal) Simply grilled to perfection.	25.99
<b>BLACKENED REDFISH</b> (790 cal) Shrimp, crawfish, diced tomatoes, scallions, lemon butter.	30.99



Chicken Laredo

## SIDES

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

<b>BAKED POTATO</b> (310-660 cal)	<b>MACARONI &amp; CHEESE</b> (440 cal)
<b>FRENCH FRIES</b> (370 cal)	<b>RICE PILAF</b> (240 cal)
<b>MASHED POTATOES</b> (320 cal)	<b>COUNTRY FRIES</b> (270 cal)
<b>BROCCOLI</b> (120 cal) add cheese (320 cal) .99	<b>UPGRADE TO BAKED SWEET POTATO</b> (540 cal) for 1.99
<b>GREEN BEANS</b> (90 cal)	

## DESSERT

<b>CARROT CAKE</b> (1900 cal)	10	<b>CHEESECAKE</b> (1530 cal)	10
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## TEQUILA AND MORE

**FROZEN LIME MARGARITA** (220 cal) 10

**SANGRIA SWIRL RITA** (200 cal) 10

Homemade Grand Sangria swirled with our Frozen Margarita

**THE SALTGRASS CORONARITA** (350 cal) 14

Frozen Margarita, topped with a Coronita Extra

**PERFECT PATRON MARGARITA** (210 cal) 16

Patron Silver Tequila, Patron Citronge Orange Liqueur and Fresh Lime Juice

**TROPICAL SANGRIA** (220 cal) 10

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

**GRAND SANGRIA** (250 cal) 10

Grand Marnier, Peach Schnapps and 14 Hands Merlot, mixed with Pineapple & Cranberry Juices

**MICHELADA** (160 cal) 9

Modelo Especial Lager, our Bloody Mary Mix, served over ice with a salted rim

## DRAFT BEER

**SHINER BOCK** (100/260 cal) 6/7.5

**COORS LIGHT** (100/190 cal) 5.5/6.5

**BUD LIGHT** (110/200 cal) 5.5/6.5

**MICHELOB ULTRA** (100/190 cal)  
6/7.5

**ANGRY ORCHARD** (220 cal) 7

**BLUE MOON** (160 cal) 7

**BUD LIGHT** (110 cal) 6

**BUDWEISER** (150 cal) 6

**COORS LIGHT** (100 cal) 6

## SALTGRASS CLASSICS

**TITO'S TEXAS TEA** (240 cal) 14

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

**THE MANHATTAN** (190 cal) 14

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

**SOUTHSIDE 45** (190 cal) 10

Jameson Irish Whiskey, Elderflower Liqueur, Liber & Co. Classic Gum Syrup, Fresh Lime Juice, Cucumber

**MOSCOW MULE** (150 cal) 9

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

**BLOODY MARY** (270 cal) 10

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

**RANCH WATER** (110 cal) 12

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

**FROZEN CROWN & COKE** (270 cal) 10

Crown Royal and Coca-Cola

## BOTTLED BEER

**CORONA** (150 cal) 7

**DOGFISH HEAD 60 MIN IPA**  
(280 cal) 6

**DOS EQUIS** (140 cal) 7

**HEINEKEN** (140 cal) 7

**HEINEKEN 0.0** (70 cal) 7

**MICHELOB ULTRA** (100 cal) 6.5

**MILLER LITE** (100 cal) 6

**MODELO ESPECIAL** (120 cal) 7

**SAM ADAMS** (180 cal) 7

**STELLA ARTOIS** (150 cal) 7

ASK YOUR SERVER ABOUT OUR BEER AND SPIRITS SELECTIONS

## WHITE AND SPARKLING WINE

### SPARKLING

CHANDON CLASSIC BRUT, CALIFORNIA  
(660 cal)

CHANDON BRUT ROSÉ, CALIFORNIA (160 cal)

LA MARCA PROSECCO, PROSECCO DOC  
(160/660 cal)

### BLUSH AND OTHER WHITES

CAMPO VIEJO ROSÉ, RIOJA (140/580 cal)

BEX RIESLING, NAHE (140/580 cal)

CALABRIA "PRIVATE BIN" MOSCATO,  
RIVERINA (140/580 cal)

MURPHY-GOOD SAUVIGNON BLANC,  
CALIFORNIA (150/620 cal)

### CHARDONNAY

KENWOOD VINEYARDS, SONOMA COUNTY  
(150/620 cal)

CHARLES KRUG WINERY,  
CALIFORNIA (150/620 cal)

KENDALL-JACKSON "GRAND RESERVE,"  
SANTA BARBARA COUNTY (150/620 cal)

CAKEBREAD CELLARS, NAPA VALLEY (620 cal)

187 mL

BOTTLE

44

9

8

6OZ

BOTTLE

31

35

31

35

BOTTLE

31

43

47

90

## RED WINE

### PINOT NOIR

MIRASSOU, CALIFORNIA (150/620 cal)

ELOUAN, OREGON (150/620 cal)

ARGYLE RESERVE, WILLAMETTE VALLEY  
(320 cal)

### MERLOT

14 HANDS, COLUMBIA VALLEY (150/620 cal)

DECOY BY DUCKHORN,  
SONOMA COUNTY (150/620 cal)

KENDALL-JACKSON "VINTNERS RESERVE,"  
CALIFORNIA (150/620 cal)

DUCKHORN, NAPA VALLEY (620 cal)

### INTERESTING REDS

CONUNDRUM RED BLEND, CALIFORNIA  
(130/560 cal)

EARTHQUAKE BY MICHAEL DAVID WINERY,  
ZINFANDEL, LODI (660 cal)

THE PRISONER WINE COMPANY "THE  
PRISONER" RED BLEND, NAPA VALLEY  
(560 cal)

6OZ

BOTTLE

8

31

11

43

69

6OZ

BOTTLE

8

31

11

43

12

47

90

6OZ

BOTTLE

9

35

59

79

### CABERNET SAUVIGNON

14 HANDS, COLUMBIA VALLEY (150/620 cal)

KENWOOD VINEYARDS, SONOMA COUNTY  
(150/620 cal)

DECOY BY DUCKHORN, SONOMA COUNTY  
(150/620 cal)

PEJU, NAPA VALLEY (620 cal)

GIRARD, NAPA VALLEY (620 cal)

JORDAN VINEYARDS & WINERY,  
ALEXANDER VALLEY (620 cal)

CAYMUS, NAPA VALLEY (620 cal)

6OZ

BOTTLE

8

31

10

39

13

51

64

65

99

150

