

SALT GRASS



STEAK HOUSE



APPETIZERS

RANGE RATTLERS™ (930 cal) Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.	13.79	QUESO FRESCO (1160 cal) Queso blanco, pico de gallo, cilantro, green onions, tostada chips.	12.99
FRIED MUSHROOMS (460 cal) Dusted with parmesan, ranch dressing.	9.99	SHRIMP COCKTAIL (240 cal) Served cold, pico de gallo, cocktail sauce.	13.99
CHEESE FRIES (1830 cal) Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.	11.99		

SOUP, SALAD & SANDWICHES

Our 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).

SOUP OF THE DAY (280/560 cal)	Cup 4.99 / Bowl 6.99	THE STEAK WEDGE* (870 cal) Center-cut Top Sirloin, crisp iceberg wedge, tomatoes, bacon, blue cheese crumbles, red onions, ranch and balsamic vinaigrette.	16.99
GRILLED CHICKEN CAESAR SALAD (1160 cal) Grilled chicken, croutons, shaved parmesan.	13.99	CHEESEBURGER* (830 cal) American cheese, lettuce, tomato, onions, pickles. Served with fries.	15.99
GRILLED SALMON CAESAR SALAD* (1180 cal) Salmon, croutons, shaved parmesan.	16.99	GRILLED CHICKEN SANDWICH (1160 cal) Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.	14.99

STEAKS



All Steaks, Seafood & Favorites served with choice of a side (add 90-660cal).
Add a Soup or Salad for 2.99 (210-370 cal). Add Wedge Salad (450 cal) for 4.49

WAGON BOSS CENTER-CUT TOP SIRLOIN* (420/730 cal)	8 oz. 24.99	10 oz. 27.99	BONE-IN RIBEYE* (1490 cal)	21 oz. 43.99
GULF COAST STEAK & SHRIMP* Center-Cut Top Sirloin with grilled or fried shrimp. (650/770 cal)	8 oz. 28.99	10 oz. 32.99	NEW YORK STRIP* (820 cal)	12 oz. 32.99
PAT'S RIBEYE* (960/1260 cal)	12 oz. 27.99	16 oz. 35.99	MAUDEEN'S CENTER-CUT FILET* (550/760 cal)	6 oz. 26.99 9 oz. 34.99

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP (230 cal)	9.99	OSCAR TOPPING (340 cal) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.	9.99
SAUTÉED MUSHROOMS FOR SHARING (220 cal)	5.99		

FAVORITES

GRILLED CHICKEN BREAST (560 cal) Marinated grilled chicken breast.	16.99
CHICKEN FRIED CHICKEN (960 cal) Cream gravy.	17.99
COUNTRY FRIED STEAK (930 cal) Certified Angus Beef, cream gravy.	19.99
DOUBLE-BONE PORK CHOP* (870 cal) Simply grilled, 14 oz.	25.99

SEAFOOD

ATLANTIC SALMON* (480 cal) Simply grilled to perfection.	23.99
SALMON OSCAR* (820 cal) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.	32.99
GRILLED OR FRIED SHRIMP (450-550 cal)	21.99

SIDES

FRENCH FRIES (370 cal)		MASHED POTATOES (320 cal)		FLASH FRIED GREEN BEANS (90 cal)
BAKED POTATO (310-660 cal)		SWEET POTATO FRIES (380 cal)		
BROCCOLI (120 cal) add cheese (320 cal)	.99	UPGRADE TO ASPARAGUS (150 cal) for 2.99		

A suggested gratuity of 18% will be added to checks for parties of 6 or more.
Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.

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.

SIGNATURE COCKTAILS & WINE LIST

TITO'S TEXAS TEA

240 cal

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

GRILLED PINEAPPLE MARGARITA

270 cal

Don Julio Blanco Tequila, Cointreau,
Liber & Co. Pineapple Gum Syrup,
Pineapple and Fresh Lime Juice
infused with Grilled Pineapple

FROSÉ RITA

380 cal

Frozen Margarita, topped with a 187 mL
Martini & Rossi Sparkling Rosé
with a Cranberry Sugar Rim

FROZEN CROWN & COKE

270 cal

Crown Royal and Coca-Cola (Add a topper of
Crown Royal, Crown Royal Regal Apple or
Crown Royal Vanilla for an additional \$2)

WHITE COSMOPOLITAN

170 cal

Tito's Handmade Vodka, St-Germain,
Fresh Lemon and White Cranberry Juice
with a Cranberry Sugar Rim

PERFECT PATRON

210 - 370 cal

Patrón Silver Tequila, Naranja Orange Liqueur,
Fresh Lime Juice

BOURBON OLD FASHIONED

200 cal

Bulleit Bourbon, Liber & Co.
Classic Gum Syrup, Orange, Cherry



SPARKLING & WHITES

Martini & Rossi Sparkling Rosé

160 cal

187 mL
10

Beringer White Zinfandel, California

150/230/620 cal

6 OZ.

9 OZ.

BOTTLE

B.R. Cohn 'Gold Press' Chardonnay, California 🐮

150/230/620 cal

7

9.5

27

Calabria 'Private Bin' Moscato, Riverina

140/210/580 cal

9

12.5

35

SeaGlass Pinot Grigio, Santa Barbara County

150/230/620 cal

7

9.5

27

REDS

Dark Horse Cabernet, California

150/230/620 cal

6 OZ.

9 OZ.

BOTTLE

Liberty School 'Rare Cut' Cabernet, Paso Robles 🐮

150/230/620 cal

7

9.5

27

Alexander Valley Vineyards Cabernet, Alexander Valley

620 cal

9

12.5

37

J Lohr 'Los Osos' Merlot, Paso Robles

150/230/620 cal

9

12.5

35

Cherry Pie 'Three Vineyards' Pinot Noir, Sonoma County

150/230/620 cal

11

15.5

43

🐮 CURATED SALTGRASS WINE

LUNCH MENU

AVAILABLE MONDAY-FRIDAY UNTIL 4PM

All lunch entrées served with choice of french fries, mashed potatoes or flash-fried green beans (90-370 cal)
Upgrade to a baked potato for 1.99. Add a Dinner or Caesar Salad (100-380 cal) for 2.99. Add Wedge Salad (450 cal) for 4.49

COUNTRY FRIED STEAK (450 cal) Certified Angus Beef, cream gravy.	13.49	GRILLED CHICKEN BREAST (560 cal) Marinated grilled chicken breast.	14.49
CHICKEN FRIED CHICKEN (960 cal) Cream gravy.	13.49	WAGON BOSS	
CHICKEN TENDERS (960 cal)	12.49	CENTER-CUT TOP SIRLOIN* (540 cal) 8 oz.	21.99
FRIED SHRIMP (320 cal)	15.49	GULF COAST STEAK & SHRIMP * (770 cal) 8 oz. Center-Cut Top Sirloin with grilled or fried shrimp.	26.99

BREAKFAST MENU

AVAILABLE UNTIL 4PM

COUNTRY BREAKFAST* (520-900 cal) 2 eggs your way, choice of bacon or sausage, hash browns, Texas toast or biscuit.	11.99	COWBOY SKILLET* (1120-1370 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, pico de gallo.	15.99
FULL STACK PANCAKES [4] (920 cal)	9.99	COUNTRY FRIED STEAK & EGGS* (1470 cal) 2 eggs your way, served with hash browns.	17.99
BUILD YOUR OWN OMELET* (710-820 cal) 3 eggs with your choice of 3: ham, sausage, bacon, bell peppers, mushrooms, onions, tomatoes, jalapenos, cheddar cheese, jack cheese. Served with hash browns. Additional items 1.49	13.99	TACOS [2]* (820-1190 cal) Eggs, choice of bacon or sausage, potatoes, cheese, pico de gallo. Served with fruit.	13.49
STEAK & EGGS* (1150 cal) 8oz Center-Cut Top Sirloin with 2 eggs cooked your way. Served with hash browns, Texas toast or biscuit.	23.99	BUTTERMILK BISCUIT & GRAVY (510 cal)	8.99

SIDES

BACON, SAUSAGE, OR TURKEY SAUSAGE (70/320/180 cal)	3.99
TEXAS TOAST (230 cal)	2.99
COWBOY COUNTRY POTATOES (340 cal)	3.99
FRESH FRUIT PLATE (50 cal)	4.99

THE SALTGRASS LEGEND

Our story goes back to the mid 1800s, when millions of Longhorns roamed freely in Texas. With the taste of beef becoming a newfound favorite in the North, Texas ranchers prospered as never before. Each winter, the Longhorn were driven to the Texas Gulf Coast to graze on the rich coastal salt grass. And when they headed for market, they followed the legendary Salt Grass Trail. The trail was known far and wide for the best beef in the whole Lone Star State.

In 1952, this historic trail ride was revived by four riders to publicize the opening of the Houston Livestock Show and Rodeo. Today, the ride has become an annual celebration of the original Texas spirit. The first Saltgrass Steak House still stands along this historic trail.

Saltgrass Steak House recaptures the flavor of the open campfire. Steaks, chicken and seafood are chargrilled to perfection. Complete with breads, desserts, dressings and soups made from scratch daily. At Saltgrass, our pledge is simple. Honor the old legends, while makin' a little history of our own.

The photo is of the original Salt Grass trail riders (From left to right):
John Warnasch, E. H. Marks, Pat Flaherty, Reese Locket.
Photo courtesy of Maudeen Marks, LH7 Ranch, Barker, Texas.
Saltgrass is owned & operated by Landry's, Inc.



VISIT US ON THE WEB AT SALTGRASS.COM