



APPETIZERS

RANGE RATTlers™ (930 cal)	13.29
Jumbo jalapeños, shrimp, Jack cheese, cilantro, ranch dressing.	
FRIED MUSHROOMS (460 cal)	8.99
Dusted with parmesan.	
CHEESE FRIES (1830 cal)	11.49
Jack & cheddar cheese, bacon, sour cream, scallions, ranch dressing.	
QUESO FRESCO (1160 cal)	11.19
Queso blanco, pico de gallo, cilantro, scallions, tostada chips.	
FRIED ONIONS (740 cal)	8.49
Ranch dressing.	
SHRIMP COCKTAIL (240 cal)	11.99
Served cold, pico de gallo, cocktail sauce.	
CRAB CAKES (1050 cal)	18.29
Jumbo lump crabmeat, lemon butter.	
FRIED PICKLES & PEPPERS (515 cal)	7.99
Ranch dressing.	

STEAKS

WAGON BOSS CENTER-CUT TOP SIRLOIN* (610/730 cal)	8 oz. 22.99	10 oz. 24.99
GULF COAST STEAK & SHRIMP* (770-890 cal)	8 oz. 29.99	10 oz. 32.99
Center-Cut Top Sirloin with grilled or fried shrimp.		
MAUDEEN'S CENTER-CUT FILET* (550/760 cal)	6 oz. 29.99	9 oz. 34.49
PAT'S RIBEYE* (960/1260 cal)	12 oz. 29.99	16 oz. 33.49
BONE-IN RIBEYE* (1490 cal)		21 oz. 44.49
NEW YORK STRIP* (820 cal)		12 oz. 33.49
TEXAS T-BONE* (1050 cal)		17 oz. 34.49
SILVER STAR PORTERHOUSE* (1520 cal)		22 oz. 40.49

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

CHICKEN FRIED CHICKEN (960 cal)	19.49
Cream gravy.	
COUNTRY FRIED STEAK (930 cal)	20.29
Certified Angus Beef, cream gravy.	
CHICKEN LAREDO (930 cal)	22.49
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, cilantro, feta cheese.	
BBQ BABY BACK RIBS (1110 cal)	25.99
Slow-cooked & "fall-off-the-bone."	
BBQ BABY BACK RIBS & CHICKEN (970 cal)	24.99
"Fall-off-the-bone" ribs & grilled chicken breast.	
BBQ BABY BACK RIBS & SHRIMP (720 cal)	24.99
"Fall-off-the-bone" ribs with grilled or fried shrimp.	
GRILLED CHICKEN BREAST (560 cal)	20.89
Marinated grilled chicken breast.	

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal) & your choice of Salad (add 100-380 cal). Add Wedge Salad (450 cal) for 3.49

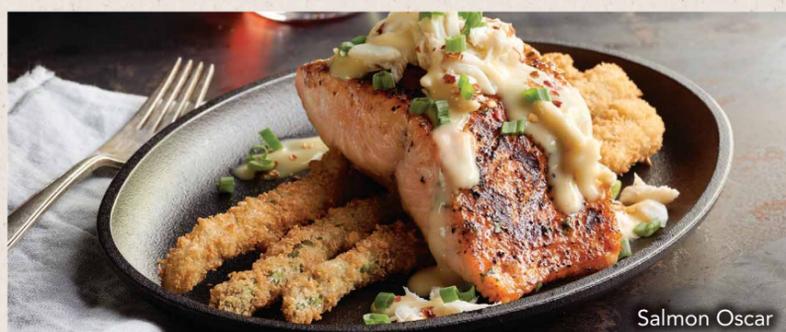
SOUP, SALAD AND SANDWICHES

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).

HOMEMADE SOUP OF THE DAY (280/560 cal)	Cup 6.09 / Bowl 8.99
HOMEMADE SOUP OF THE DAY & SALAD (1000-1420 cal)	12.29
Caesar or house salad.	
HILL COUNTRY SALAD (790 cal)	14.99
Fried chicken, cheddar cheese, bacon, eggs, croutons, tomatoes.	
GRILLED CHICKEN SALAD (770 cal)	14.99
Garden greens, tortilla strips, bacon, eggs, croutons, tomatoes.	
STEAK SALAD* (950 cal)	18.89
Center-Cut Top Sirloin, crisp romaine, red potatoes, eggs, green beans, black olives, onions, tomatoes, blue cheese, balsamic vinaigrette.	
CHEESEBURGER* (830 cal)	15.39
American cheese, lettuce, tomato, pickles, red onion. Served with fries (370 cal)	
GRILLED CHICKEN SANDWICH (1160 cal)	15.39
Bacon, Jack cheese, lettuce, tomato, onion, pickles, honey mustard, homemade bun. Served with fries (370 cal)	

SEAFOOD

FRIED SHRIMP (500 cal)	22.79
GRILLED SHRIMP (930 cal)	23.29
SHRIMP DUO (460 cal)	23.49
Grilled and fried shrimp.	
ATLANTIC SALMON* (480 cal)	23.29
Simply grilled to perfection.	
SALMON OSCAR* (820 cal)	29.29
Jumbo lump crabmeat, capers, lemon butter, fried asparagus.	



Salmon Oscar

SIDES

BAKED POTATO (310-660 cal)	MACARONI & CHEESE (440 cal)
FRENCH FRIES (370 cal)	FRIED ONIONS (170 cal)
MASHED POTATOES (320 cal)	SWEET POTATO FRIES (380 cal)
BROCCOLI (120 cal)	HERB RICE (480 cal)
GREEN BEANS (90 cal)	UPGRADE TO ASPARAGUS (150 cal) for 2.79

DESSERT

CARROT CAKE (1900 cal)	9.00	CHEESECAKE (1530 cal)	8.50
PECAN BALL (1420 cal) 6.00			

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.

COCKTAILS

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

WHITE COSMOPOLITAN (170 cal)

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

MOSCOW MULE (150 cal)

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

THE SALTGRASS CORONARITA (350 cal)

Frozen Margarita, topped with a Coronita Extra and Naranja Orange Liqueur

FROSÉ RITA (380 cal)

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

GRILLED PINEAPPLE MARGARITA (270 cal)

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

ESPECIAL MARGARITA (210 cal)

Camarena Silver Tequila, Naranja Orange Liqueur, Tres Agaves Agave Nectar and Fresh Lime Juice

BARREL-AGED MANHATTAN (190 cal)

Angel's Envy Kentucky Straight Bourbon, Martini & Rossi Sweet Vermouth and Bénédictine D.O.M. Liqueur

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

ASK YOUR SERVER ABOUT OUR BEER AND SPIRITS SELECTIONS

WHITE AND SPARKLING WINE

SPARKLING	187 ML	BOTTLE
MARTINI & ROSSI SPARKLING ROSÉ (160 cal)	10	
LUNETTA PROSECCO, VENETO (160 cal)	9	
CHANDON CLASSIC BRUT, CALIFORNIA (660 cal)		44
BLUSH AND OTHER WHITES	6OZ	9OZ
BERINGER WHITE ZINFANDEL, CALIFORNIA (130/200/560 cal)	7	9.5
PROPHECY ROSÉ, FRANCE (580 cal)		35
SKYFALL RIESLING, COLUMBIA VALLEY (580 cal)		31
CALABRIA "PRIVATE BIN" MOSCATO, RIVERINA (140/210/580 cal)	7	9.5
MURPHY-GOODÉ SAUVIGNON BLANC, CALIFORNIA (150/230/620 cal)	9	12.5
CHARDONNAY	6OZ	9OZ
SYCAMORE LANE, CALIFORNIA (150/230/620 cal)	7	9.5
CHARLES KRUG WINERY, CALIFORNIA (620 cal)		43
CAKEBREAD CELLARS, NAPA VALLEY (620 cal)		90

RED WINE

PINOT NOIR	6OZ	9OZ	BOTTLE
CLINE "DIAMOND SELECTION", SONOMA COUNTY (150/230/620 cal)	9	12.5	35
CHERRY PIE "THREE VINEYARDS", CALIFORNIA (150/230/620 cal)	11	15.5	43
PENNER-ASH, WILLAMETTE VALLEY (620 cal)			80
MERLOT	6OZ	9OZ	BOTTLE
BULLETTIN PLACE, AUSTRALIA (150/230/620 cal)	7	9.5	27
J. LOHR "LOS OSOS", PASO ROBLES (150/230/620 cal)	9	12.5	35
DECOY BY DUCKHORN, SONOMA COUNTY (620 cal)			43
EMMOLO, NAPA VALLEY (620 cal)			75
INTERESTING REDS	6OZ	9OZ	BOTTLE
FESS PARKER "PIONEER" RED BLEND, SANTA BARBARA COUNTY (130/200/560 cal)	9	12.5	35
THE PRISONER RED BLEND, NAPA VALLEY (560 cal)			60
HESS COLLECTION "LION TAMER" RED BLEND, NAPA VALLEY (560 cal)			85
MACHETE BY ORIN SWIFT RED BLEND, NAPA VALLEY (640 cal)			90
EARTHQUAKE BY MICHAEL DAVID WINERY, ZINFANDEL, LODI (660 cal)			47
AMALAYA MALBEC, SALTA (150/230/620 cal)	9	12.5	35
SIESTA BY ERNESTO CATENA MALBEC, MENDOZA (620 cal)			60
CABERNET SAUVIGNON	6OZ	9OZ	BOTTLE
DARK HORSE, CALIFORNIA (150/230/620 cal)	7	9.5	27
LIBERTY SCHOOL "RARE CUT", PASO ROBLES (150/230/620 cal)	9	12.5	35
IMAGERY, CALIFORNIA (150/230/620 cal)	11	15.5	43
ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY (620 cal)			37
GIRARD, NAPA VALLEY (620 cal)			65
INGLENOOK "1882", RUTHERFORD (620 cal)			75
CANVASBACK BY DUCKHORN, RED MOUNTAIN (620 cal)			80
JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY (620 cal)			105

