

SALTGRASS

STEAK HOUSE

BREAKFAST

COUNTRY BREAKFAST* (520-900 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, Texas toast or biscuit	13.99	COWBOY SKILLET* (1120-1370 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, pico de gallo, roasted tomato salsa	12.99
STEAK & EGGS* (1150 cal) 8 oz. sirloin with 2 eggs cooked your way. Served with cowboy country potatoes	23.99	COUNTRY FRIED STEAK & EGGS (1470 cal) Served with cowboy country potatoes	18.99
BUILD YOUR OWN OMELET* (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	TACOS (2)* (820-1190 cal) Eggs, choice of bacon or sausage, potatoes, cheese, pico de gallo. Served with roasted tomato salsa	10.99

SIDES

BACON, SAUSAGE, OR TURKEY SAUSAGE (70/320/180 cal) 4.00	COWBOY COUNTRY POTATOES (340 cal) 2.00
TEXAS TOAST (230 cal) 2.00	HOT OATMEAL (380 cal) 7.00 Add Fresh Berries (50 cal) 2.00
ONE EGG (80 cal) 1.00	FRESH FRUIT PLATE (50 cal) 5.00
BUTTERMILK BISCUIT & GRAVY (510 cal) 4.00	BUTTERMILK PANCAKE (1) (460 cal) 4.00

APPETIZERS

RANGE RATTLERS™ (930 cal) Jumbo jalapeños, shrimp, Jack cheese, cilantro, ranch dressing.	13.49
FRIED MUSHROOMS (460 cal) Dusted with parmesan.	8.99
CHEESE FRIES (1830 cal) Jack & cheddar cheese, bacon, sour cream, scallions, ranch dressing.	11.99
QUESO FRESCO (1160 cal) Queso blanco, pico de gallo, cilantro, scallions, tostada chips.	11.99
SHRIMP COCKTAIL (240 cal) Served cold, pico de gallo, cocktail sauce.	12.99
SPINACH ARTICHOKE DIP (1060 cal) Four cheeses, tortilla strips.	12.49

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

STEAKS

Add a Dinner or Caesar salad for 2.99

WAGON BOSS CENTER-CUT TOP SIRLOIN* (610/730 cal)	8 oz. 22.99	10 oz. 24.99
GULF COAST STEAK & SHRIMP* (770-890 cal) Center-Cut Top Sirloin with grilled or fried shrimp.	8 oz. 29.99	10 oz. 32.99
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
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

SEAFOOD

Add a Dinner or Caesar salad for 2.99

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



Gulf Coast Steak & Shrimp*

FAVORITES

Add a Dinner or Caesar salad for 2.99

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



Salmon Oscar

SIDES

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

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

DESSERT

CARROT CAKE (1900 cal)	9.99	CHEESECAKE (1530 cal)	9.00
-------------------------------	------	------------------------------	------

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

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

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

ASK YOUR SERVER ABOUT OUR BEER AND SPIRITS SELECTIONS

WHITE AND SPARKLING WINE

RED WINE

SPARKLING	187 ML	BOTTLE	PINOT NOIR	6OZ	BOTTLE
CHANDON CLASSIC BRUT, CALIFORNIA (660 cal)		44	CHERRY PIE "THREE VINEYARDS", CALIFORNIA (150/620 cal)	11	43
CHANDON BRUT ROSÉ, CALIFORNIA (160 cal)	9		MIRASSOU, CALIFORNIA (150/620 cal)	8	31
LA MARCA PROSECCO, PROSECCO DOC (160/660 cal)	8	31	ELOUAN, OREGON (150/620 cal)	12	47
			ARGYLE RESERVE, WILLAMETTE VALLEY (320 cal)		69
BLUSH AND OTHER WHITES	6OZ	BOTTLE	MERLOT	6OZ	BOTTLE
CAMPO VIEJO ROSÉ, RIOJA (140/580 cal)	8	31	14 HANDS, COLUMBIA VALLEY (150/620 cal)	8	31
BEX RIESLING, NAHE (140/580 cal)	9	35	DECOY BY DUCKHORN, SONOMA COUNTY (150/620 cal)	11	43
CALABRIA "PRIVATE BIN" MOSCATO, RIVERINA (140/580 cal)	8	31	KENDALL-JACKSON "VINTNERS RESERVE," CALIFORNIA (150/620 cal)	12	47
MURPHY-GOODE SAUVIGNON BLANC, CALIFORNIA (150/620 cal)	9	37	DUCKHORN, NAPA VALLEY (620 cal)		90
CHARDONNAY	6OZ	BOTTLE	INTERESTING REDS	6OZ	BOTTLE
KENWOOD VINEYARDS, SONOMA COUNTY (150/620 cal)	8	31	CONUNDRUM RED BLEND, CALIFORNIA (130/560 cal)	9	35
CHARLES KRUG WINERY, CALIFORNIA (150/620 cal)	11	43	EARTHQUAKE BY MICHAEL DAVID WINERY, ZINFANDEL, LODI (660 cal)		59
KENDALL-JACKSON "GRAND RESERVE," SANTA BARBARA COUNTY (150/620 cal)	12	47	THE PRISONER WINE COMPANY "THE PRISONER" RED BLEND, NAPA VALLEY (560 cal)		79
CAKEBREAD CELLARS, NAPA VALLEY (620 cal)		90			
			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
			THE PRISONER WINE COMPANY "UNSHACKLED," CALIFORNIA (150/620 cal)		55
			ROBERT MONDAVI, NAPA VALLEY (150/620 cal)		59
			PEJU, NAPA VALLEY (620 cal)		64
			GIRARD, NAPA VALLEY (620 cal)		65
			JORDAN VINEYARDS & WINERY, ALEXANDER VALLEY (620 cal)		99
			CAYMUS "SPECIAL SELECTION," NAPA VALLEY (620 cal)		125

