

SALT GRASS



STEAK HOUSE



APPETIZERS

- RANGE RATTLERS™** (930 cal) **16.49**
Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.
- FRIED MUSHROOMS** (460 cal) **12.99**
Dusted with parmesan, ranch dressing.
- CHEESE FRIES** (1830 cal) **14.99**
Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.
- QUESO FRESCO** (1160 cal) **14.49**
Queso blanco, pico de gallo, cilantro, green onions, tostada chips.
- SHRIMP COCKTAIL** (240 cal) **15.99**
Served cold, pico de gallo, cocktail sauce.
- ARTICHOKE & SPINACH DIP** (1060 cal) **14.49**
Tostada chips, pico de gallo.



SHRIMP COCKTAIL



QUESO FRESCO

SOUP, SALAD & 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) **8.29 / 10.29**
Cup **8.29** / Bowl **10.29**
- GRILLED CHICKEN SALAD** (770 cal) **17.49**
Garden greens, tortilla strips, bacon, eggs, croutons, tomatoes.
- STEAK SALAD*** (950 cal) **23.99**
Center-Cut Top Sirloin, crisp romaine, red potatoes, eggs, green beans, black olives, onions, tomatoes, blue cheese crumbles, balsamic vinaigrette.
- SALMON CAESAR SALAD*** (1180 cal) **22.99**
Salmon, croutons, shaved parmesan.
- CHEESEBURGER*** (830 cal) **17.29**
American cheese, lettuce, tomato, onions, pickles. Served with fries.
- GRILLED CHICKEN SANDWICH** (1160 cal) **18.29**
Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.

FAVORITES

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 3.99 (210-370 cal)



CHICKEN LAREDO

- CHICKEN FRIED CHICKEN** (960 cal) **20.49**
Cream gravy.
- GRILLED CHICKEN BREAST** (560 cal) **22.49**
Marinated grilled chicken breast.
- CHICKEN LAREDO** (930 cal) **24.49**
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.
- COUNTRY FRIED STEAK** (930 cal) **22.49**
Certified Angus Beef, cream gravy.
- BBQ PORK RIBS** (1110 cal) **33.99**
Slow-cooked & "fall-off-the-bone."
- BBQ PORK RIBS & CHICKEN** (970 cal) **33.99**
"Fall-off-the-bone" ribs & grilled chicken breast.
- BBQ PORK RIBS & SHRIMP** (720 cal) **35.99**
"Fall-off-the-bone" ribs & grilled or fried shrimp.
- DOUBLE-BONE PORK CHOP*** (870 cal) **26.99**
Simply grilled, 14 oz.

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. These items may be served raw or undercooked or contain raw or undercooked ingredients. 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.

STEAKS



All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 3.99 (210-370 cal)

WAGON BOSS CENTER-CUT TOP SIRLOIN*

(610/730 cal) 8 oz. **26.99** 10 oz. **28.99**

PAT'S RIBEYE*

(960/1260 cal) 12 oz. **33.99** 16 oz. **38.99**

MAUDEEN'S CENTER-CUT FILET*

(550/760 cal) 6 oz. **33.99** 9 oz. **38.99**

BONE-IN RIBEYE*

(1490 cal) 21 oz. **50.99**

NEW YORK STRIP*

(820 cal) 12 oz. **36.99**

SILVER STAR PORTERHOUSE*

(1520 cal) 22 oz. **45.99**

STEAK ADDITIONS

ADD GRILLED OR FRIED SHRIMP (230 cal) **11.29**

GRILLED ONIONS (170 cal) **6.29**

CAJUN TOPPING (300 cal) **11.29**
Shrimp, crawfish, tomatoes, lemon butter, green onions.

SMOTHER YOUR STEAK (190 cal) **4.29**

SAUTÉED MUSHROOMS (200 cal) **7.29**

URBAN COWBOY TOPPING (470 cal) **12.29**
Grilled shrimp, lemon butter.

PAIRED FOR YOU

GULF COAST STEAK & SHRIMP*

Center-Cut Top Sirloin with grilled or fried shrimp.
(770-890 cal) 8 oz. **33.99** 10 oz. **36.99**

SMOTHERED FILET* (550 cal) **35.99**
6oz Filet, sautéed mushrooms, grilled onions, garlic butter.

CAJUN RIBEYE* (1260 cal) **40.99**
Cajun spiced 12oz Ribeye, shrimp, crawfish, tomatoes, lemon butter, green onions.

URBAN COWBOY* (1300 cal) **43.99**
12oz New York Strip steak, grilled shrimp, lemon butter.



GULF COAST STEAK & SHRIMP



BLACKENED REDFISH

SEAFOOD

FRIED SHRIMP (500 cal) **25.99**

GRILLED SHRIMP (450 cal) **24.99**

ATLANTIC SALMON* (480 cal) **27.99**
Simply grilled to perfection.

BLACKENED REDFISH* (790 cal) **33.49**
Shrimp, crawfish, tomatoes, lemon butter, green onions.

SIDES

BAKED POTATO (310-660 cal)

FRENCH FRIES (370 cal)

MASHED POTATOES (320 cal)

BROCCOLI (320 cal)
add cheese (120 cal) **.99**

GREEN BEANS (90 cal)

RICE PILAF (240 cal)

UPGRADE TO BAKED SWEET POTATO
(540 cal) for **1.99**

SMOKED MACARONI & CHEESE (440 cal)

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BREAKFAST MENU

AVAILABLE UNTIL 4PM

COUNTRY BREAKFAST* (520-900 cal)	15.99
2 eggs your way, choice of bacon or sausage, cowboy country potatoes, Texas toast or biscuit.	
STEAK & EGGS* (1150 cal)	25.99
8 oz. sirloin with 2 eggs cooked your way. Served with cowboy country potatoes, Texas toast or biscuit.	
BUILD YOUR OWN OMELET* (710-820 cal)	15.99
3 eggs with choice of 3: ham, sausage, bacon, bell peppers, mushrooms, onions, tomatoes, jalapenos, cheddar cheese, jack cheese. Served with cowboy country potatoes.	
<i>Additional items 1.49</i>	
FULL STACK PANCAKES [4] (920 cal)	10.99
COWBOY SKILLET* (1120-1370 cal)	15.99
2 eggs your way, choice of bacon or sausage, cowboy country potatoes, pico de gallo, roasted tomato salsa.	
COUNTRY FRIED STEAK & EGGS (1470 cal)	18.99
Served with cowboy country potatoes.	
TACOS [2]* (820-1190 cal)	13.99
Eggs, choice of bacon or sausage, potatoes, cheese, pico de gallo. Served with roasted tomato salsa and fruit.	
BUTTERMILK BISCUIT & GRAVY (510 cal)	9.99

SIDES

BACON, SAUSAGE, OR TURKEY SAUSAGE (70/320/180 cal)	4.99
TEXAS TOAST (230 cal)	3.99
COWBOY COUNTRY POTATOES (340 cal)	4.99
FRESH FRUIT PLATE (50 cal)	5.99



The original saltgrass trail riders.

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 above 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