

SALT GRASS



STEAK HOUSE



APPETIZERS

- RANGE RATTLERS™** (930 cal) **14.99**
Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.
- FRIED MUSHROOMS** (460 cal) **10.99**
Dusted with parmesan, ranch dressing.
- CHEESE FRIES** (1830 cal) **11.99**
Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.
- QUESO FRESCO** (1160 cal) **10.99**
Queso blanco, pico de gallo, cilantro, green onions, tostada chips.
- SHRIMP COCKTAIL** (240 cal) **13.99**
Served cold, pico de gallo, cocktail sauce.

FAVORITES

- All Steaks, Seafood & Favorites served with choice of a side (add 90-660cal). Add a Soup or Salad for 3.99 (210-370 cal). Add Wedge Salad (450 cal) for 4.99
- GRILLED CHICKEN BREAST** (560 cal) **19.99**
Marinated grilled chicken breast.
 - CHICKEN FRIED CHICKEN** (960 cal) **17.99**
Cream gravy.
 - COUNTRY FRIED STEAK** (930 cal) **19.99**
Certified Angus Beef, cream gravy.
 - DOUBLE-BONE PORK CHOP*** (870 cal) **24.99**
Simply grilled, 14 oz.

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**
- GRILLED CHICKEN CAESAR SALAD** (1160 cal) **13.99**
Grilled chicken, croutons, shaved parmesan.
- GRILLED SALMON CAESAR SALAD** (1180 cal) **19.99**
Salmon, croutons, shaved parmesan.
- THE STEAK WEDGE*** (870 cal) **16.99**
Center-cut Top Sirloin, crisp iceberg wedge, tomatoes, bacon, blue cheese crumbles, red onions, ranch and balsamic vinaigrette.
- CHEESEBURGER*** (830 cal) **12.99**
American cheese, lettuce, tomato, onions, pickles. Served with fries.
- GRILLED CHICKEN SANDWICH** (1160 cal) **12.99**
Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.

All Steaks, Seafood & Favorites served with choice of a side (add 90-660cal). Add a Soup or Salad for 3.99 (210-370 cal). Add Wedge Salad (450 cal) for 4.99

STEAKS

- WAGON BOSS CENTER-CUT TOP SIRLOIN*** (420/730 cal) **8 oz. 24.99 10 oz. 27.99**
- GULF COAST STEAK & SHRIMP*** (650/770 cal) **8 oz. 31.99 10 oz. 34.99**
Center-Cut Top Sirloin with grilled or fried shrimp.
- PAT'S RIBEYE*** (960/1260 cal) **12 oz. 27.99 16 oz. 35.99**
- BONE-IN RIBEYE*** (1490 cal) **21 oz. 50.99**
- NEW YORK STRIP*** (820 cal) **12 oz. 32.99**
- MAUDEEN'S CENTER-CUT FILET*** (550/760 cal) **6 oz. 26.99 9 oz. 34.99**

SEAFOOD



- ATLANTIC SALMON*** (480 cal) **23.99**
Simply grilled to perfection.
- SALMON OSCAR*** (820 cal) **30.99**
Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.
- GRILLED OR FRIED SHRIMP** (450-550 cal) **22.99**

STEAK ADDITIONS

- GRILLED OR FRIED SHRIMP** (230 cal) **9.99**
- SAUTÉED MUSHROOMS FOR SHARING** (220 cal) **5.99**
- OSCAR TOPPING** (340 cal) **11.99**
Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

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

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

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

TROPICAL SANGRIA

220 cal

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

ANGEL'S ENVY MANHATTAN

190 cal

Angel's Envy Bourbon, Martini and Rossi Sweet Vermouth, Filthy Black Cherry, Orange Peel

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)

TITO'S TEXAS TEA



FROZEN CROWN & COKE



White Wines

SPARKLING

Martini & Rossi Sparkling Rosé	160 cal		187 mL	BOTTLE
Lunetta Prosecco, Veneto	160 cal		10	
Chandon Classic Brut, California	660 cal		9	44

BLUSH & OTHER WHITES

Beringer White Zinfandel, California	130/200/560 cal	6 OZ.	9 OZ.	BOTTLE
Hampton Water Rosé, Languedoc, France	140/210/580 cal	7	9.5	27
SeaGlass Pinot Grigio, Santa Barbara County	150/230/620 cal	10	14.5	39
Calabria 'Private Bin' Moscato, Riverina	150/230/620 cal	8	11	31
Murphy-Goode Sauvignon Blanc, California	140/210/580 cal	7	9.5	27
	150/230/620 cal	9	12.5	35

CHARDONNAY

Sycamore Lane, California	150/230/620 cal	6 OZ.	9 OZ.	BOTTLE
B.R. Cohn 'Gold Press', California	150/230/620 cal	7	9.5	27
J Vineyards & Winery, California	150/230/620 cal	9	12.5	35
Cakebread Cellars, Napa Valley	15/230/620 cal	12	17.5	47
	620 cal			90

Red Wines

PINOT NOIR

Cline 'Diamond Selection', Sonoma County	150/230/620 cal	6 OZ.	9 OZ.	BOTTLE
Cherry Pie 'Three Vineyards', California	150/230/620 cal	9	12.5	35
Siduri, Willamette Valley	620 cal	11	15.5	43
				85

MERLOT

Bulletin Place, Australia	150/230/620 cal	6 OZ.	9 OZ.	BOTTLE
J. Lohr 'Los Osos', Paso Robles	150/230/620 cal	7	9.5	27
Skyfall, Washington State	150/230/620 cal	9	12.5	35
Emmolo, Napa Valley	150/230/620 cal	11	15.5	43
Duckhorn Vineyards, Napa Valley	620 cal			75
	620 cal			90

INTERESTING REDS

Tooth & Nail 'Squad Series', Red Blend, Paso Robles	130/200/560 cal	6 OZ.	9 OZ.	BOTTLE
The Prisoner Red Blend, California	660 cal	11	15.5	43
Markham 'The Altruist', Red Blend, Napa Valley	560 cal			60
Orin Swift 'Abstract', Red Blend, California	560 cal			70
Earthquake By Michael David Winery Zinfandel, Lodi	560 cal			85
Amalaya 'Miracle' Malbec, Salta	660 cal			47
Siesta by Ernesto Catena Malbec, Mendoza	150/230/620 cal	9	12.5	35
	620 cal			60

CABERNET SAUVIGNON

Dark Horse, California	150/230/620 cal	6 OZ.	9 OZ.	BOTTLE
Liberty School 'Rare Cut', Paso Robles	150/230/620 cal	7	9.5	27
Imagery, California	150/230/620 cal	9	12.5	35
Decoy by Duckhorn, California	150/230/620 cal	11	15.5	43
Alexander Valley Vineyards, Alexander Valley	150/230/620 cal	13	18.5	51
Girard, Napa Valley	620 cal			37
Quilt, Napa Valley	620 cal			65
Canvasback by Duckhorn, Red Mountain	620 cal			85
Jordan Vineyards & Winery, Alexander Valley	620 cal			80
Caymus Vineyards, Napa Valley	620 cal			105
	620 cal			130

CURATED SALTGRASS WINE



The original Saltgrass trail riders

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.

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.

VISIT US ON THE WEB AT SALTGRASS.COM