

SALT GRASS



STEAK HOUSE



APPETIZERS

RANGE RATTLERS™ (930 cal) **16.99**
Jumbo jalapeños, shrimp (imported), jack cheese, cilantro, ranch dressing.

FRIED MUSHROOMS (460 cal) **12.49**
Dusted with parmesan, ranch dressing.

CHEESE FRIES (1830 cal) **12.99**
Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.

QUESO FRESCO (1160 cal) **16.49**
Queso blanco, pico de gallo, cilantro, green onions, tostada chips.

FRIED ONIONS (740 cal) **10.99**
Border sauce.

PICKLES & PEPPERS OR JUST PICKLES (515 cal) **11.49**
Lightly fried, ranch dressing.

CRAB CAKES (1050 cal) **21.89**
Lump crab meat, lemon butter, green onions, red pepper flakes.

SHRIMP COCKTAIL [IMPORTED] (240 cal) **15.99**
Served cold, pico de gallo, cocktail sauce.



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) **11.89**
Cup **9.29** / Bowl **11.89**

SOUP & SALAD (1000-1420 cal) **17.29**
Caesar or house salad and a bowl of soup.

HILL COUNTRY SALAD (790 cal) **18.49**
Garden greens, fried chicken, cheddar cheese, bacon, eggs, tomatoes, croutons.

GRILLED CHICKEN SALAD (770 cal) **18.99**
Garden greens, tortilla strips, bacon, eggs, tomatoes, croutons.

STEAK SALAD* (950 cal) **24.69**
Center-Cut Top Sirloin, crisp romaine, potatoes, eggs, flash fried green beans, black olives, onions, tomatoes, blue cheese crumbles, balsamic vinaigrette.

CHEESEBURGER* (830 cal) **18.69**
American cheese, lettuce, tomato, onions, pickles. Served with fries.

GRILLED CHICKEN SANDWICH (1160 cal) **18.69**
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) & your choice of Soup or Salad (add 100-380 cal). Add Wedge Salad (450 cal) for 8.49



BBQ BABY BACK RIBS

BBQ PORK RIBS (1110 cal) **32.59**
Slow-cooked & "fall-off-the-bone."

BBQ PORK RIBS & CHICKEN (970 cal) **32.59**
"Fall-off-the-bone" ribs & grilled chicken breast.

BBQ PORK RIBS & SHRIMP [IMPORTED] (560-1000 cal) **33.29**
"Fall-off-the-bone" ribs & grilled or fried shrimp.

CHICKEN FRIED CHICKEN (960 cal) **22.29**
Cream gravy.

GRILLED CHICKEN BREAST (560 cal) **24.29**
Marinated grilled chicken breast.

CHICKEN LAREDO (930 cal) **25.89**
Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese.

COUNTRY FRIED STEAK (930 cal) **22.99**
Certified Angus Beef, cream gravy.

DOUBLE-BONE PORK CHOP* (870 cal) **28.49**
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) & your choice of Soup or Salad (add 100-380 cal). Add Wedge Salad (450 cal) for 8.49

WAGON BOSS CENTER-CUT TOP SIRLOIN*

(540/730 cal) 8 oz. **26.99** 10 oz. **29.99**

PAT'S RIBEYE*

(960/1260 cal) 12 oz. **35.89** 16 oz. **39.49**

BONE-IN RIBEYE*

(1490 cal) 21 oz. **51.49**

NEW YORK STRIP*

(820 cal) 12 oz. **38.99**

TEXAS T-BONE*

(1050 cal) 17 oz. **40.99**

SILVER STAR PORTERHOUSE*

(1520 cal) 22 oz. **47.49**

MAUDEEN'S CENTER-CUT FILET*

(550/760 cal) 6 oz. **34.99** 9 oz. **39.99**

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP [IMPORTED] (230 cal)

11.29

SAUTÉED MUSHROOMS FOR SHARING (200 cal)

7.69

LOBSTER TAIL (460 cal)

Market

Simply grilled, 8 oz.

SAUTÉED MUSHROOMS & GRILLED ONIONS FOR SHARING (220 cal)

7.69

CAJUN TOPPING (300 cal)

13.99

Shrimp (imported), crawfish, tomatoes, lemon butter, green onions.

OSCAR TOPPING (340 cal)

13.49

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

URBAN COWBOY TOPPING (470 cal)

11.69

Grilled shrimp (imported), lemon butter, green onions.

SMOTHER YOUR STEAK (190 cal)

5.49

Sautéed mushrooms, grilled onions, garlic butter.

CRAB CAKE (525 cal)

13.79

Lump crab meat, lemon butter, green onions, red pepper flakes.

PAIRED FOR YOU

GULF COAST STEAK & SHRIMP*

Center-Cut Top Sirloin with grilled or fried shrimp (imported). (750-1110 cal) 8 oz. **35.99** 10 oz. **40.99**

CAJUN RIBEYE* (1260 cal)

41.99

Cajun spiced 12 oz. Ribeye, shrimp (imported), crawfish, tomatoes, lemon butter, green onions.

URBAN COWBOY* (1300 cal)

45.99

12oz New York Strip, grilled shrimp, lemon butter, green onions.

STEAK & CAKE* (1080 cal)

41.99

6oz Center-Cut Filet, crab cake, lump crab meat, lemon butter, green onions, red pepper flakes.



STEAK & SHRIMP



BLACKENED REDFISH

SEAFOOD

GRILLED OR FRIED SHRIMP [IMPORTED] (450-550 cal)

25.99

SHRIMP DUO [IMPORTED] (460 cal)

25.99

Grilled and fried shrimp.

ATLANTIC SALMON* (480 cal)

27.99

Simply grilled.

BLACKENED REDFISH* (790 cal)

37.99

Shrimp (imported), lump crab meat, diced tomatoes, green onions, lemon butter, capers, red pepper flakes.

SALMON OSCAR* (820 cal)

37.99

Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

SIDES

BAKED POTATO (310-660 cal)

FLASH FRIED GREEN BEANS (90 cal)

FRIED ONIONS (170 cal)

UPGRADE TO BAKED SWEET POTATO (540 cal) for 2.49

FRENCH FRIES (370 cal)

SMOKED MACARONI & CHEESE (440 cal)

SWEET POTATO FRIES (380 cal)

MASHED POTATOES (320 cal)

HERB RICE (200 cal)

BROCCOLI (320 cal)

add cheese for .99 (120 cal)

PROUDLY SERVING HOMEMADE SHINER BOCK BEER BREAD



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THE SALTGRASS LEGEND



The original Saltgrass trail riders

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