

SALT GRASS



STEAK HOUSE

PLATED GROUP MENU SELECTIONS



SALOON CLASSICS



TITO'S TEXAS TEA

22oz. Long Island Iced Tea made with Tito's Handmade vodka with a hint of tequila. (240 cal)



21 OZ. ESPECIAL MARGARITA

Camarena Silver Tequila, Naranja Orange Liqueur & Fresh Lime Juice (360 cal)

SIGNATURE COCKTAILS

TROPICAL SANGRIA

Absolut Vodka, Malibu Coconut Rum, Pineapple, Cranberry & Orange Juice, topped with Moscato & Ginger Ale (220 cal)

GRAND SANGRIA

Grand Marnier Orange Liqueur, peach schnapps & Malbec, mixed with Pineapple & Cranberry Juice (250 cal)

SANGRIA SWIRL RITA

Homemade Grand Sangria mixed with our Frozen Margarita (200 cal)



LUNCH SELECTIONS

AVAILABLE MONDAY- FRIDAY UNTIL 4PM



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

PECOS RIVER MENU \$34 PER GUEST

BBQ RIBS & SHRIMP

1/2 portion of "Fall of the bone" ribs, choice of grilled or fried shrimp. (780-1000 cal)

FRESH ATLANTIC SALMON

7 oz. Simply grilled to perfection. (480 cal)

GULF COAST STEAK & SHRIMP

8 oz. Center-Cut Top Sirloin, choice of grilled or fried shrimp. (640-870 cal)

CHICKEN LAREDO

Grilled chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, green onions, cilantro, avocado, feta cheese. (930 cal)

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK

Garlic butter, sautéed mushrooms, grilled onions. (190 cal)

SHRIMP

Fried or grilled. (230-440 cal)



SIDE CHOICES

GARLIC MASHED POTATOES (320 cal)

HERB RICE (480 cal)

GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

BROCCOLI (120 cal)

SIGNATURE SIDES

\$2.99 per person

BAKED POTATO (310-660 cal)

MACARONI & CHEESE (440 cal)

SIGNATURE SALADS

\$4.49 per person

WEDGE SALAD (450 cal)

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Specific items & prices may vary regionally. Items & Prices are subject to change.

DINNER SELECTIONS



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

GUADALUPE MENU \$38 PER GUEST

GULF COAST STEAK & SHRIMP

8 oz. Center-Cut Top Sirloin, choice of grilled or fried shrimp. (640-870 cal)

CHICKEN LAREDO

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

MAUDEEN'S CENTER-CUT FILET

6 oz. Signature Center-Cut Filet Mignon. (480 cal)

RIBS

Full portion of "fall-off-the-bone" ribs. (1110 cal)

FRESH ATLANTIC SALMON

7 oz. Simply grilled to perfection. (480 cal)

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK

Garlic butter, sautéed mushrooms, grilled onions. (190 cal)

SHRIMP

Fried or grilled. (230-440 cal)



SIDE CHOICES

GARLIC MASHED POTATOES (320 cal)

HERB RICE (480 cal)

GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

BROCCOLI (120 cal)

SIGNATURE SIDES

\$2.99 per person

BAKED POTATO (310-660 cal)

MACARONI & CHEESE (440 cal)

SIGNATURE SALADS

\$4.49 per person

WEDGE SALAD (450 cal)

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Specific items & prices may vary regionally. Items & Prices are subject to change.

DINNER SELECTIONS



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

RED RIVER MENU \$42 PER GUEST

MAUDEEN'S CENTER-CUT FILET

6 oz. Signature Center-Cut Filet Mignon. (480 cal)

PAT'S RIBEYE

16 oz. Certified Angus Beef® Ribeye, our most flavorful steak. (1260 cal)

RIBS

Full portion of "fall-off-the-bone" ribs. (1110 cal)

SURFSIDE SALMON

Char-grilled, with grilled shrimp, lemon butter, lightly fried asparagus spears (820 cal)

GRILLED CHICKEN & SHRIMP

Grilled marinated breast, choice of grilled or fried shrimp. (720-940 cal)

ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SMOTHER YOUR STEAK

Garlic butter, sautéed mushrooms, grilled onions. (190 cal)

SHRIMP

Fried or grilled. (230-440 cal)



SIDE CHOICES

GARLIC MASHED POTATOES (320 cal)

HERB RICE (480 cal)

GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

BROCCOLI (120 cal)

SIGNATURE SIDES

\$2.99 per person

BAKED POTATO (310-660 cal)

MACARONI & CHEESE (440 cal)

SIGNATURE SALADS

\$4.49 per person

WEDGE SALAD (450 cal)

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Specific items & prices may vary regionally. Items & Prices are subject to change.

DINNER SELECTIONS



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

RIO GRANDE MENU \$54 PER GUEST

DOUBLE-BONE PORK CHOP

14 oz. Simply grilled. (870 cal)

BONE-IN RIBEYE

21 oz. (1490 cal)

SILVER STAR PORTERHOUSE

22 oz. Certified Angus Beef®

Porterhouse is two steaks in one, featuring portions of both filet & strip. (1520 cal)

MAUDEEN'S SMOTHERED FILET

6oz. Filet Mignon, sautéed mushrooms, caramelized onions, garlic butter. (550 cal)

SURFSIDE SALMON

Char-grilled, with grilled shrimp, lemon butter, lightly fried asparagus spears (820 cal)

MIXED GRILL

1/3 portion of "fall-off-the-bone" ribs, grilled marinated chicken breast, grilled shrimp. (1060 cal)



ENTRÉE ENHANCEMENTS

Can be added for a nominal charge.

SHRIMP

Fried or grilled. (230-440 cal)

SIDE CHOICES

GARLIC MASHED POTATOES (320 cal)

HERB RICE (480 cal)

GREEN BEANS (90 cal)

FRENCH FRIES (370 cal)

SWEET POTATO FRIES (380 cal)

BROCCOLI (120 cal)

SIGNATURE SIDES

\$2.99 per person

BAKED SWEET POTATO (540-810 cal)

BAKED POTATO (310-660 cal)

MACARONI & CHEESE (440 cal)

SIGNATURE SALADS

\$4.49 per person

WEDGE SALAD (450 cal)

*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Specific items & prices may vary regionally. Items & Prices are subject to change.



PLATED GROUP MENU SELECTIONS

Group menu selections include your choice of entrées, one side dish, homemade beer bread, either a Dinner Salad, Caesar Salad or cup of Soup, and your choice of non-alcoholic beverage.* Signature sides, signature salads, appetizers and desserts can be added for a nominal charge.

APPETIZERS

[SERVED FAMILY STYLE]

RANGE RATTLERS™

Jumbo jalapeños, shrimp, cilantro, Jack cheese, ranch dressing.

(Serves 4) (680 cal)

(Serves 6) (1100 cal)

(Serves 8) (1470 cal)

FRIED MUSHROOMS

Dusted with parmesan.

(Serves 4) (460 cal)

CHEESE FRIES

Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.

(Serves 4) (1830 cal)

QUESO FRESCO

Queso blanco, pico de gallo, cilantro, green onions, tostada chips.

(Serves 4) (1290 cal)

(Serves 6) (2230 cal)

*Menu items and prices may vary by location.

DESSERTS

TWO-FORK CHEESECAKE

Topped with white chocolate sauce & fresh strawberries.

(Serves 2) (1520 cal) \$9.00

CARROT CAKE

An old fashioned homemade carrot cake with an array of spices, generously filled & frosted with cream cheese icing.

(Serves 3) (1900 cal) \$9.00



*Non-Alcoholic beverages include Iced Tea, Flavored Iced Tea, Soda & Water. Menu items & prices may vary by location.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Specific items & prices may vary regionally. Items & Prices are subject to change.