

APPETIZERS

RANGE RATTLERS [™] (930 cal) Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.	16.99
FRIED MUSHROOMS (460 cal) Dusted with parmesan, ranch dressing.	12.99
CHEESE FRIES (1830 cal) Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing.	12.99
QUESO FRESCO (1160 cal) Queso blanco, pico de gallo, cilantro, green onions, tostada chips.	15.99





FRIED ONIONS (740 cal)	12.99
Border sauce.	
SHRIMP COCKTAIL (240 cal)	16.99
Served cold, pico de gallo, cocktail sauce.	
FRIED PICKLES (515 cal)	12.99
Lightly fried, ranch dressing.	
FRIED MOZZARELLA (870 cal)	12.99
Parmesan cheese, marinara sauce.	

SOUP, SALAD & SANDWICHE

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 Cup 7.99 / Bowl 10.99 (280/560 cal) SOUP & SALAD (1000-1420 cal) 16.99 Caesar or house salad and a bowl of soup. HILL COUNTRY SALAD (790 cal) 17.99 Garden greens, fried chicken, cheddar cheese, bacon, eggs, tomatoes, croutons, GRILLED CHICKEN CAESAR SALAD (1160 cal) 18.99 Grilled chicken, croutons, shaved parmesan. GRILLED CHICKEN SALAD (770 cal) 17.99 Garden greens, bacon, eggs, tomatoes, croutons. GRILLED SALMON CAESAR SALAD* (1180 cal) 23.99 Salmon, crisp romaine, shaved parmesan, croutons.

THE STEAK WEDGE* (870 cal) 24.99 Center-cut Top Sirloin*, crisp iceberg wedge, tomatoes, bacon, blue cheese crumbles, red onions, ranch and balsamic vinaigrette.

CHEESEBURGER* (830 cal) 17.99 American cheese, lettuce, tomato, onions, pickles. Served with fries.

GRILLED CHICKEN SANDWICH (1160 cal) 17.99 Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries.

BLUE CHEESE BACON BURGER* (1230 cal) 19.99 Pepper jack cheese, bacon, blue cheese dressing, blue cheese crumbles, green onions. Served with fries.

17.99

24.99

FAVORITES

All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 4.99 (210-370 cal) Add Wedge Salad (450 cal) for 6.99.

24.99

24.99

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

CHICKEN TENDERS (820-1290 cal) Honey mustard or cream gravy.

COUNTRY FRIED STEAK (930 cal) Cream gravy.

CHICKEN FRIED CHICKEN (960 cal) Cream gravy.

DOUBLE-BONE PORK CHOP* (870 cal) Simply grilled, 14 oz.

27.99

A suggested gratuity of 18% will be added to checks for parties of 6 or more. Please feel free to increase or decrease the suggested gratuity amount based on your dining experience.

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.



All Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 4.99 (210-370 cal) Add Wedge Salad (450 cal) for 6.99.

WAGON BOSS CENTER-CUT TOP SIRLOIN*		NEW YORK STRIP*		
(540/730 cal)	8 oz. 26.99	10 oz. 29.99	(820 cal)	12 oz. 39.99
PAT'S RIBEYE*			TEXAS T-BONE*	
(960/1260 cal)	12 oz. 38.99	16 oz. 42.99	(1050 cal)	17 oz. 44.99
BONE-IN RIBEYE*			MAUDEEN'S CENTER-CUT FILET*	
(1/190 call)		21 07 54 99	(760 cal)	9 07 42 99

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP (230 cal) 11.99

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

LOBSTER TAIL (460 cal) Simply grilled.

Market

SAUTÉED MUSHROOMS FOR SHARING (200 cal)

OSCAR TOPPING (340 cal) 12.99 Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.

PAIRED FOR YOU

46.99

GULF COAST STEAK & SHRIMP* Center-Cut Top Sirloin with grilled or fried shrimp. (750-1110 cal) 8 oz. 35.99 10 oz. 38.99

7.99

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

FILET OSCAR* (1100 cal) 53.99 9oz Center-Cut Filet, lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.





BAKED POTATO (310-660 cal)

MASHED POTATOES (320 cal)

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

FLASH FRIED GREEN

BEANS (90 cal)

SEAFOOD

GRILLED OR FRIED SHRIMP (450-550 cal)	25.99
SHRIMP DUD (460 cal) Grilled and fried shrimp.	25.99
ATLANTIC SALMON* (480 cal) Simply grilled to perfection.	29.99
SALMON OSCAR* (820 cal) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.	38.99

SIDES

FRIED ONIONS (170 cal)

SWEET POTATO FRIES (380 cal)

UPGRADE TO ASPARAGUS (150 cal) for 3.99

FRENCH FRIES (370 cal)

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COUNTRY BREAKFAST* (520-900 cal) 2 eggs your way, choice of bacon or sausage, hash browns, Texas toast or biscuit.	19.99
FULL STACK PANCAKES (4) (920 cal)	12.99
BUILD YOUR OWN OMELET* (710-820 cal) 3 eggs with your choice of 3: ham, sausage, bacon, bell peppers, mushrooms, onions, tomatoes, jalapenos, cheddar cheese, jack cheese. Served with hash browns. Additional items 1.49	20.99
STEAK & EGGS* (1150 cal) 8oz Center-Cut Top Sirloin with 2 eggs cooked your way. Served with hash browns, Texas toast or biscuit.	29.99
COWBOY SKILLET* (1120-1370 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, pico de gallo.	18.99
COUNTRY FRIED STEAK & EGGS* (1470 cal) 2 eggs your way, served with hash browns.	24.99
TACDS [2]* (820-1190 cal) Eggs, choice of bacon or sausage, potatoes, cheese, pico de gallo.	16.99
BUTTERMILK BISCUITS & SAUSAGE GRAVY (510 cal)	12.99
EGGS BENEDICT* (360 cal) English muffin, Canadian bacon, poached eggs, Hollandaise sauce, green onions.	18.99
ALL AMERICAN BREAKFAST* (980-1360 cal) 2 eggs your way, choice of bacon or sausage, hash browns, Texas toast or biscuit and 2 pancakes.	24.99
SINFS	

BACON, SAUSAGE,OR TURKEY SAUSAGE (70/320/180 cal)TEXAS TOAST (230 cal)COWBOY COUNTRY POTATOES (340 cal)HASH BROWNS (310 cal)4.99



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