

APF	E T	IZERS
RANGE RATTLERS [™] (930 cal) Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing.	16.99	FRIED PICKLES (515 Lightly fried, ranch dres
FRIED MUSHROOMS (460 cal) Dusted with parmesan, ranch dressing.	12.99	FRIED MOZZARELLA Parmesan cheese, mari
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) Border sauce.	12.99	
SHRIMP COCKTAIL (240 cal) Served cold, pico de gallo, cocktail sauce.	16.99	QUESO FRESCO

FRIED PICKLES (515 cal) Lightly fried, ranch dressing.

Parmesan cheese, marinara sauce.



12.99

12.99

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)	Cup 7.99 / B	lowl 10.99	
SOUP & SALAD (1000-1420 cal)			
Caesar or house salad and a b		16.99	
	Some 1/1	11/22	

18.99 HILL COUNTRY SALAD (790 cal) Grilled or fried chicken, garden greens, cheddar cheese, bacon, eggs, tomatoes, croutons.

GRILLED CHICKEN CAESAR SALAD (1160 cal) 18.99 Grilled chicken, croutons, shaved parmesan.

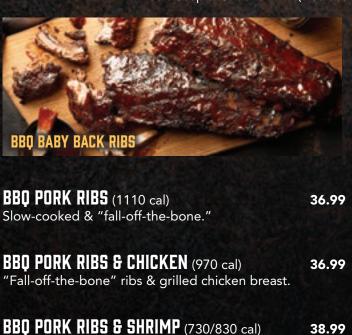
GRILLED SALMON CAESAR SALAD* (1180 cal) 23.99 Salmon, crisp romaine, shaved parmesan, croutons.

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) 18.99 American cheese, lettuce, tomato, onions, pickles. Served with fries.

GRILLED CHICKEN SANDWICH (1160 cal) 18.99 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.



"Fall-off-the-bone" ribs & grilled or fried shrimp.

ORIT	

All Angus Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 4.99 (100-380 cal). Add Wedge Salad (450 cal) for 6.99.

DOUBLE-BONE PORK CHOP* (870 cal) Simply grilled, 14 oz.	27.99
COUNTRY FRIED STEAK (930 cal) Certified Angus Beef, cream gravy.	24.99
CHICKEN FRIED CHICKEN (960 cal) Cream gravy.	24.99
GRILLED CHICKEN BREAST (560 cal) Marinated grilled chicken breast.	24.99
CHICKEN TENDERS (820-1290 cal)	17.99

eam gravy

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. SG M_LT_1124

10:02 AM

1/3/25



All Angus Steaks, Seafood & Favorites served with choice of a side (add 90-660 cal). Add a Soup or Salad for 4.99 (100-380 cal). Add Wedge Salad (450 cal) for 6.99.

WAGON BOSS CENTER-CUT TOP SIR (540/730 cal)	LDIN* 8 oz. 27.99 10 oz. 30.99	NEW YORK STRIP* (820 cal)	12 oz.
PAT'S RIBEYE* (960/1260 cal)	12 oz. 39.99 16 oz. 43.99	TEXAS T-BONE* (1050 cal)	17 oz.
MAUDEEN'S CENTER-CUT FILET*		BONE-IN RIBEYE*	

(760 cal)

9 oz. **43.99** (1490 cal)

21 oz. 55.99

STEAK ADDITIONS

GRILLED OR FRIED SHRIMP (180/280 cal)

11.99

LOBSTER TAIL (460 cal) Simply grilled, 8 oz.

SAUTÉED MUSHROOMS FOR Market SHARING (200 cal)

8.99

40.99

45.99

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

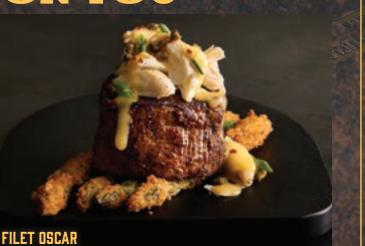
URBAN COWBOY TOPPING (470 cal) 12.29 Grilled shrimp, lemon butter, green onions.

PAIRED FOR YOU

SIGNATURE STEAK &	SHRIMP*	
Center-Cut Top Sirloin wi	th grilled or fried s	shrimp.
(770-890 cal)	8 oz. 36.99	10 oz. 39.99
URBAN COWBOY* (130	00 cal)	47.99
1207 Now Vork Strip gril		

lemon butter, green onions.

FILET DSCAR* (890 cal) 54.99 9oz Center-Cut Filet, lump crab meat, lemon butter, red 54.99 pepper flakes, green onions, capers, fried asparagus.



SEAFOOD

GRILLED OR FRIED SHRIMP (360/510 cal)	25.99
SHRIMP DUO (460 cal) Grilled and fried shrimp.	25.99
ATLANTIC SALMON* (480 cal) Simply grilled.	29.99
SALMON OSCAR* (820 cal) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus.	38.99

BAKED POTATO (310-660 cal) FRENCH FRIES (370 cal)

SALMON OSCAR

MASHED POTATOES (320 cal)

BROCCOLI (320 cal) add cheese for .99 (120 cal) SWEET POTATO FRIES (380 cal)

FRIED ONIONS (170 cal)

FLASH FRIED GREEN BEANS (90 cal)

UPGRADE TO ASPARAGUS (150 cal) for 3.99

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1/3/25 10:02 AM

BREAKFAST MENU AVAILABLE UNTIL 2PM

2	DUNTRY BREAKFAST* (520-900 cal) eggs your way, choice of bacon or sausage,	19.99	TACDS [2]* (820-1190 cal) Eggs, choice of bacon or sausage, potatoes,
FI BI 3	owboy country potatoes, choice of bread. ULL STACK PANCAKES [4] (920 cal) UILD YOUR OWN OMELET* (710-820 cal) eggs with your choice of 3: ham, sausage, acon, bell peppers, mushrooms, onions,	12.99 20.99	cheese, pico de gallo. Served with fruit. Add avocado 1.49. BUTTERMILK BISCUITS & SAUSAGE GRAVY* (510 830 cal) Served with choice of bacon or sausage.
to Se Ac S	matoes, jalapenos, avocado, cheddar cheese, jack chees erved with cowboy country potatoes. dditional items 1.49. TEAK & EGGS* (1150 cal)	e. 29.99	AVOCADO TOAST* (730-1050 cal) Choice of Texas or wheat toast, avocado, tomatoes, cilantro green onions, 1 egg your way, choice of bacon or sausage. EGGS BENEDICT* (360 cal)
yc ar Cl 2	oz Center-Cut Top Sirloin with 2 eggs our way. Served with cowboy country potatoes nd choice of bread. DWBDY SKILLET* (1120-1370 cal) eggs your way, choice of bacon or sausage,	18.99	English muffin, Canadian bacon, poached eggs, Hollandaise sauce green onions. Served with choice of fruit or cowboy country potate ALL AMERICAN BREAKFAST * (980-1360 cal) 2 eggs your way, choice of bacon or sausage, cowboy country potatoes, choice of bread and 2 pancakes.
C	owboy country potatoes, pico de gallo. DUNTRY FRIED STEAK & EGGS* (1470 cal) eggs your way, served with cowboy country potatoe	24.99 s.	BREAD CHOICES (130-370 cal) Texas toast, wheat toast, English muffin or a buttermilk biscuit.
		SIC	ES

BACON, SAUSAGE, OR CHICKEN APPLE SAUSAGE (70/320/180 cal)5.99TEXAS TOAST (230 cal)3.99COWBOY COUNTRY POTATOES (340 cal)5.99FRESH FRUIT PLATE (50 cal)5.99OATMEAL (210 cal)6.50





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

16.99

12.99

15.99

18.99

oes. **24.99**