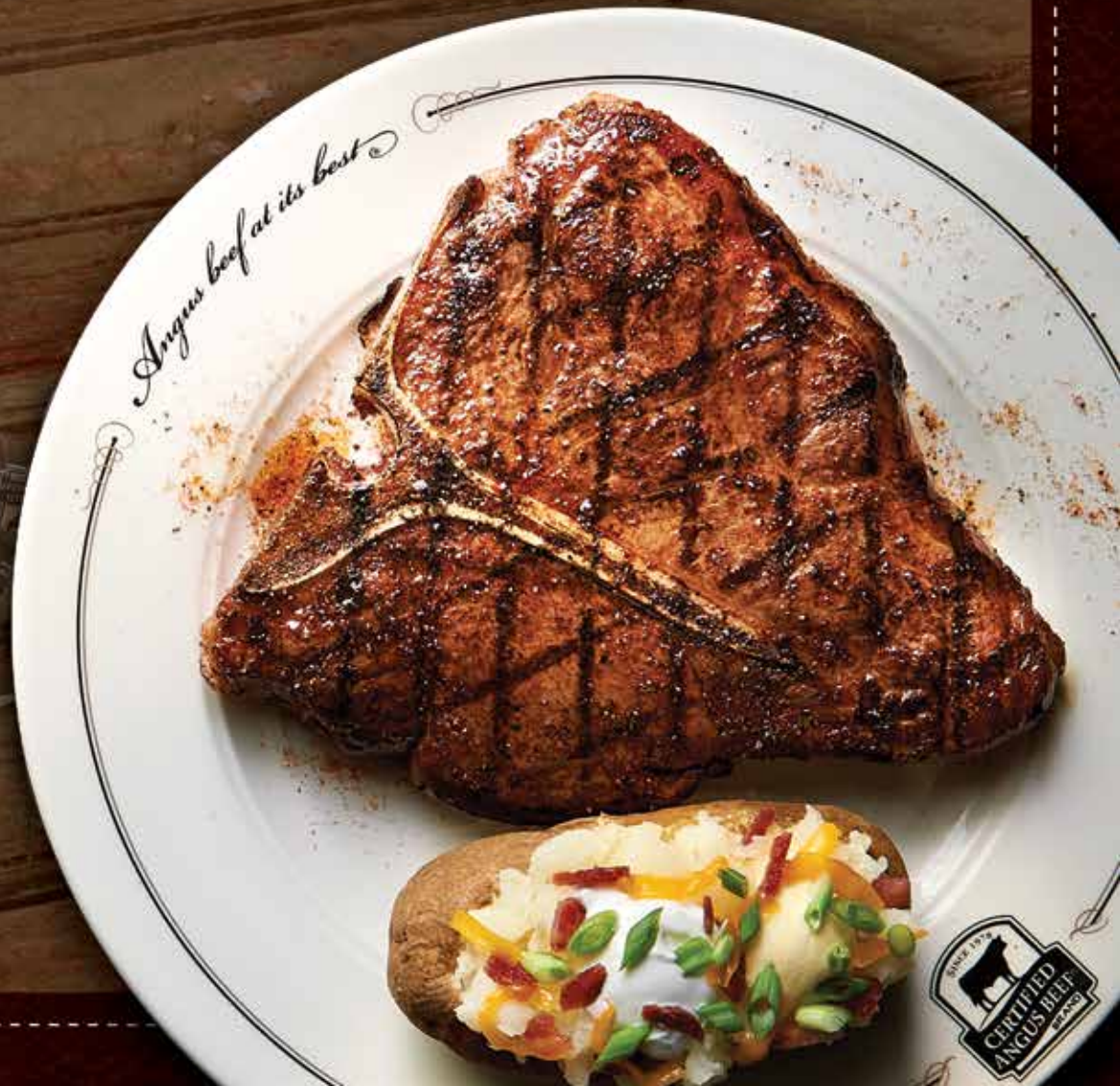


# SALT GRASS

## STEAK HOUSE

# PLATED GROUP MENU SELECTIONS



# Saloon Classics



## The Saltgrass Coronarita

FROZEN MARGARITA, TOPPED WITH A CORONITA  
& PATRÓN CITRÓNCE ORANGE LIQUEUR (350 CAL)



## 21 OZ. ESPECIAL MARGARITA

Schooner version of our original with  
Camarena Silver Tequila, Patrón Citronce Orange Liqueur,  
Tres Agaves Agave Nectar & Fresh Lime Juice (360 cal)

## Signature Sangrias

### TROPICAL SANGRIA

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

### GRAND SANGRIA

Grand Marnier Orange Liqueur,  
DeKuyper Peachtree Schnapps &  
Trivento Malbec, mixed with Pineapple  
& Cranberry Juice (250 cal)

### AMARETTO SPLASH

Camarena Silver Tequila, DeKuyper Peachtree  
Schnapps, Fresh Pineapple Juice,  
topped with Amaretto DiSaranno  
(240 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 \$28 PER GUEST

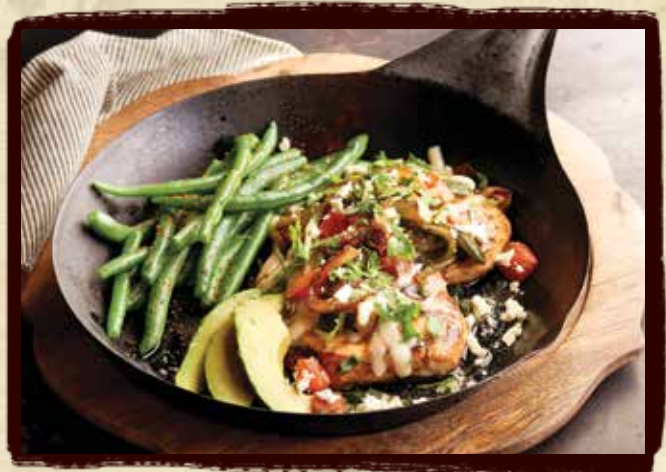
<p><b>BBQ Baby Back Ribs &amp; Shrimp</b> ½ portion of "fall-off-the-bone" ribs, choice of shrimp. (780-1000 cal)</p>	<p><b>Gulf Coast Steak &amp; Shrimp*</b> 8 oz. Center-Cut Certified Angus Beef®, choice of shrimp. (770-990 cal)</p>
<p><b>Fresh Atlantic Salmon</b> 7 oz. Char-grilled. (480 cal)</p>	<p><b>Chicken Laredo</b> Grilled chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, cilantro, avocado, feta cheese. (930 cal)</p>
<p><b>Center-Cut Pork Chop*</b> Double-Bone Chop. (870 cal)</p>	

### ENTRÉE ENHANCEMENTS

**Smothered Topping**  
Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)  
\$3.39 per person

**Shrimp**  
Fried, grilled or BBQ shrimp. (230-440 cal)  
\$8.99 per person

**Mushroom & Onion Skillet**  
(220 cal) (Serves 2) \$6.99



- Side Choices**
- Garlic Mashed Potatoes (320 cal)
  - Herb Rice (480 cal) • Green Beans (90 cal)
  - French Fries (370 cal)
  - Sweet Potato Fries (380 cal)
  - Seasonal Veggies (160 cal)

- Signature Sides \$2.25 per person**
- Baked Sweet Potato (540-810 cal)
  - Baked Potato (310-660 cal)
  - Asparagus (150 cal)
  - Brussels Sprouts (300 cal)
  - Macaroni & Cheese (440 cal)

- Signature Salads \$2.79 per person**
- Spinach Salad (340 cal)
  - Wedge Salad (450 cal)

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

# 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

\$32 PER GUEST

#### Gulf Coast Steak & Shrimp

8 oz. Center-Cut Certified Angus Beef®, choice of shrimp. (770-990 cal)

#### Center-Cut Pork Chop

Double-Bone Chop. (870 cal)

#### Chicken Laredo

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

#### New York Strip

12 oz. Certified Angus Beef®. (820 cal)

#### Baby Back Ribs

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

#### Fresh Atlantic Salmon

7 oz. Char-grilled. (480 cal)

### ENTRÉE ENHANCEMENTS

#### Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)  
\$3.39 per person

#### Shrimp

Fried, grilled or BBQ shrimp. (230-440 cal)  
\$8.99 per person

#### Mushroom & Onion Skillet

(Serves 2) (220 cal) \$6.99



#### Side Choices

Garlic Mashed Potatoes (320 cal)  
Herb Rice (480 cal) • Green Beans (90 cal)  
French Fries (370 cal)  
Sweet Potato Fries (380 cal)  
Seasonal Veggies (160 cal)

#### Signature Sides \$2.25 per person

Baked Sweet Potato (540-810 cal)  
Baked Potato (310-660 cal)  
Asparagus (150 cal)  
Brussels Sprouts (300 cal)  
Macaroni & Cheese (440 cal)

#### Signature Salads

**\$2.79 per person**  
Spinach Salad (340 cal)  
Wedge Salad (450 cal)

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

# 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

\$35 PER GUEST

#### Ribeye & Shrimp

10 oz. Certified Angus Beef® Ribeye, choice of shrimp. (1090-1310 cal)

#### 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)

#### Salmon Oscar

Char-grilled, with jumbo lump crabmeat, lemon butter, lightly fried asparagus spears. (820 cal)

#### Texas T-Bone

17 oz. Certified Angus Beef® T-Bone, the "Great Steak of Texas." (1050 cal)

#### Grilled Chicken & Shrimp

Grilled marinated breast, your choice of shrimp. (720-940 cal)

### ENTRÉE ENHANCEMENTS

#### Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)  
\$3.39 per person

#### Shrimp

Fried, grilled or BBQ shrimp. (230-440 cal)  
\$8.99 per person

#### Mushroom & Onion Skillet

(Serves 2) (220 cal) \$6.99



#### Side Choices

Garlic Mashed Potatoes (320 cal)  
Herb Rice (480 cal) • Green Beans (90 cal)  
French Fries (370 cal)  
Sweet Potato Fries (380 cal)  
Seasonal Veggies (160 cal)

#### Signature Sides \$2.25 per person

Baked Sweet Potato (540-810 cal)  
Baked Potato (310-660 cal)  
Asparagus (150 cal)  
Brussels Sprouts (300 cal)  
Macaroni & Cheese (440 cal)

#### Signature Salads

**\$2.79 per person**  
Spinach Salad (340 cal)  
Wedge Salad (450 cal)

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

# 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 \$38 PER GUEST

#### Smothered New York Strip

12 oz. Certified Angus Beef® New York Strip, sautéed mushrooms, caramelized onions, garlic & herb butter. (1010 cal)

#### Ribeye & Shrimp

12 oz. Certified Angus Beef® Ribeye, choice of shrimp. (1040-1250 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 Filet Oscar

6 oz. Center-Cut Filet Mignon, jumbo lump crabmeat, lemon butter, lightly fried asparagus spears. (550 cal)

#### Salmon Oscar

Char-grilled, jumbo lump crabmeat, 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

#### Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)  
\$3.39 per person

#### Shrimp

Fried, grilled or BBQ shrimp. (230-440 cal)  
\$8.99 per person

#### Mushroom & Onion Skillet

(Serves 2) (220 cal) \$6.99



#### Side Choices

Garlic Mashed Potatoes (320 cal)  
Herb Rice (480 cal) • Green Beans (90 cal)  
French Fries (370 cal)  
Sweet Potato Fries (380 cal)  
Seasonal Veggies (160 cal)

#### Signature Sides \$2.25 per person

Baked Sweet Potato (540-810 cal)  
Baked Potato (310-660 cal)  
Asparagus (150 cal)  
Brussels Sprouts (300 cal)  
Macaroni & Cheese (440 cal)

#### Signature Salads

**\$2.79 per person**  
Spinach Salad (340 cal)  
Wedge Salad (450 cal)

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# 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.

### BRAZOS MENU

\$42 PER GUEST

#### Bone-In Ribeye

Certified Angus Beef®, served bone-in.  
(1490 cal)

#### Maudeen's Filet Oscar

9 oz. Center-Cut Filet Mignon, jumbo lump crabmeat, lemon butter, lightly fried asparagus.  
(760 cal)

#### Surf & Turf

12 oz. New York Strip,  
grilled shrimp, lemon butter. (1050 cal)

#### Smothered Pork Chop

Simply grilled, smothered with homemade herb butter, sautéed mushrooms, caramelized onions. (1050 cal)

#### Chicken Laredo with BBQ Shrimp

Grilled marinated chicken breast, Jack cheese, grilled onions, tomatoes, poblano peppers, finished with cilantro, avocado, feta cheese.  
Served with BBQ shrimp embrochette.  
(1270 cal)

#### Salmon Oscar

Char-grilled, jumbo lump crabmeat, lemon butter, lightly fried asparagus spears.  
(820 cal)

### ENTRÉE ENHANCEMENTS

#### Smothered Topping

Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)  
\$3.39 per person

#### Shrimp

Fried, grilled or BBQ shrimp. (230-440 cal)  
\$8.99 per person

#### Mushroom & Onion Skillet

(Serves 2) (220 cal) \$6.99



#### Side Choices

Garlic Mashed Potatoes (320 cal)  
Herb Rice (480 cal) • Green Beans (90 cal)  
French Fries (370 cal)  
Sweet Potato Fries (380 cal)  
Seasonal Veggies (160 cal)

#### Signature Sides \$2.25 per person

Baked Sweet Potato (540-810 cal)  
Baked Potato (310-660 cal)  
Asparagus (150 cal)  
Brussels Sprouts (300 cal)  
Macaroni & Cheese (440 cal)

#### Signature Salads

**\$2.79 per person**  
Spinach Salad (340 cal)  
Wedge Salad (450 cal)

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



## PLATED GROUP MENU SELECTIONS

(Served In House)

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) \$11.99  
(Serves 6) (1100 cal) \$15.99  
(Serves 8) (1470 cal) \$20.99

### Seafood Fondeaux

Crawfish, shrimp, spinach, mushrooms,  
Jack cheese, garlic bread.  
(Serves 4) (820 cal) \$10.49

### Artichoke & Spinach Dip

Served with Tostada chips, salsa.  
(Serves 3) (600 cal) \$10.49  
(Serves 5) (780 cal) \$13.49

### Queso Fresco

Queso blanco, braised brisket, pico de gallo,  
cilantro, scallions, tostada chips.  
(Serves 4) (1290 cal) \$10.49  
(Serves 6) (2230 cal) \$15.79

### Fried Mushrooms

Dusted with parmesan.  
(Serves 4) (460 cal) \$9.29

### Crab Cakes

Jumbo lump crabmeat, lemon butter.  
(Serves 2) (1050 cal) \$15.29  
(Serves 3) (1420 cal) \$19.59

*\*Menu items and prices may vary by location.*

## DESSERTS

### Two-Fork Cheesecake

Topped with white chocolate sauce & fresh strawberries.  
(Serves 2) (1520 cal) \$7.49

### Carrot Cake

An old fashioned homemade carrot cake with an array of  
spices, generously filled & frosted with cream cheese icing.  
(Serves 3) (1900 cal) \$7.99

### Chocolate Cake

Our homemade triple-layer chocolate cake with shaved  
chocolate pieces atop smooth vanilla crème anglaise.  
(Serves 3) (1970 cal) \$8.99



*\*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.