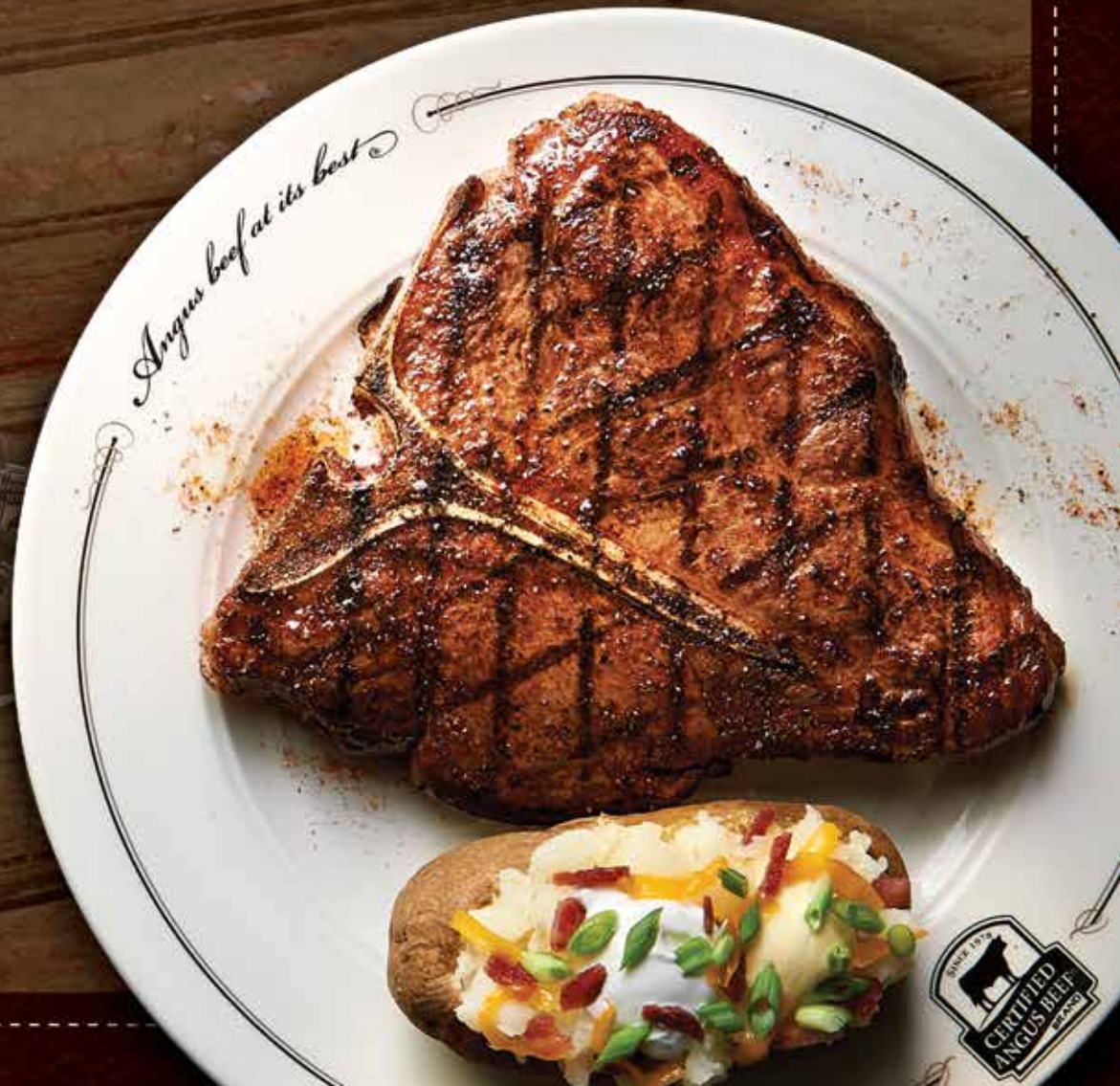


SALT GRASS

STEAK HOUSE

PLATED GROUP MENU SELECTIONS



Saloon Classics



The Saltgrass Coronarita

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



21 OZ. ESPECIAL MARGARITA

Schooner version of our original with
Camarena Silver Tequila, Naranja 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 \$29 PER GUEST

BBQ Baby Back Ribs & Shrimp

1/2 portion of "fall-off-the-bone" ribs, choice of shrimp. (780-1000 cal)

Gulf Coast Steak & Shrimp*

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

Fresh Atlantic Salmon

7 oz. Char-grilled. (480 cal)

Chicken Laredo

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

ENTRÉE ENHANCEMENTS

Smothered Topping

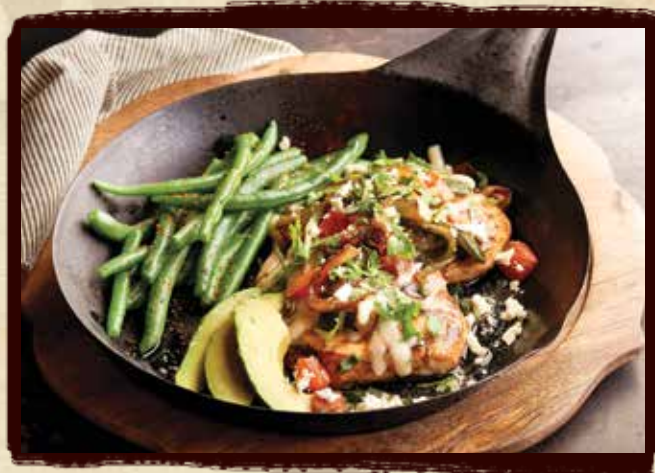
Homemade herb butter, sautéed mushrooms, caramelized onions. (190 cal)
\$3.39 per person

Shrimp

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

Mushroom & Onion Skillet

(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 \$2.49 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

\$3.75 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 \$29 PER GUEST

Gulf Coast Steak & Shrimp

8 oz. Center-Cut Certified Angus Beef®, choice of shrimp. (770-990 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 \$2.49 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

\$3.75 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 \$2.49 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

\$3.75 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.

RIO GRANDE MENU \$39 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 \$2.49 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

\$3.75 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

\$43 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)

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 \$2.49 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 \$3.75 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) \$12.29
(Serves 6) (1100 cal) \$17.49
(Serves 8) (1470 cal) \$21.99

Artichoke & Spinach Dip

Served with Tostada chips, salsa.
(Serves 3) (600 cal) \$10.79
(Serves 5) (780 cal) \$14.79

Queso Fresco

Queso blanco, braised brisket, pico de gallo, cilantro, scallions, tostada chips.
(Serves 4) (1290 cal) \$10.49
(Serves 6) (2230 cal) \$16.59

Fried Mushrooms

Dusted with parmesan.
(Serves 4) (460 cal) \$9.79

Crab Cakes

Jumbo lump crabmeat, lemon butter.
(Serves 2) (1050 cal) \$18.29
(Serves 3) (1420 cal) \$24.99

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

DESSERTS

Two-Fork Cheesecake

Topped with white chocolate sauce & fresh strawberries.
(Serves 2) (1520 cal) \$7.50

Carrot Cake

An old fashioned homemade carrot cake with an array of spices, generously filled & frosted with cream cheese icing.
(Serves 3) (1900 cal) \$8.00

Chocolate Cake

Our homemade triple-layer chocolate cake with shaved chocolate pieces atop smooth vanilla crème anglaise.
(Serves 3) (1970 cal) \$9.00

Upon Availability



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