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Main content starts here, tab to start navigating Cup $7.89 Bowl $10.79 Caesar or house salad and a bowl of soup. $13.99 Garden greens, fried chicken, cheddar cheese, bacon, eggs, tomatoes, croutons. $17.99 (790 cal.) Garden greens, tortilla strips, bacon, eggs, tomatoes, croutons. $18.49 (770 cal.) Salmon, crisp romaine, shaved parmesan, croutons. $20.49 (1180 cal.) Center-Cut Top Sirloin, crisp romaine, potatoes, eggs, flash fried green beans, black olives, onions, tomatoes, blue cheese crumbles, balsamic vinaigrette. $21.49 (950 cal.) American cheese, lettuce, tomato, onions, pickles. Served with fries. $15.99 (830 cal.) Cheddar cheese, slow braised brisket, onions, pickles & BBQ sauce. Served with fries. $17.59 (1730 cal.) Slow braised brisket, chipotle mayo, creamy chimichurri, pickled slaw, pico de gallo, jack cheese, corn tortillas. Served with rice. $17.49 (1550 cal.) Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries. $15.99 (1160 cal.) Grilled onions, pepper jack cheese, border sauce, Texas toast. Served with fries. $15.99 (750 cal.) Facebook Twitter Instagram Saltgrass Steak House Menu and Locations See the full ✳ Saltgrass Steak House menu with prices below. Select your city and state to see the Saltgrass Steak House breakfast, lunch, dinner, and dessert menus near you. Once your location is selected, view the  hours, ratings, address and ☎ phone number for your local Saltgrass Steak House. Select a city below to online order, view opening hours, and map directions for individual restaurants! Disclaimer: Menu selections and prices can vary by location and time of day and are subject to change. All prices are estimated and for reference only. Check with your local restaurant for current prices and menus. Restaurant Menu Price is an independent site and is not affiliated with any restaurant listed. Trademarks and logos are the property of their respective owners. Flip through the  menu pictures with the price list (including kid, drink, gluten-free, happy hour, catering, and takeout menus when applicable) Click buttons below to jump to specific menu areas Click the Green Buttons to see other pages. Click the Green Buttons to see other pages. Savor the Flavor at Saltgrass Steak House: Exploring the Menu When it comes to hearty steaks and mouthwatering Texas flavors, Saltgrass Steak House stands out as a true dining destination. With its commitment to quality ingredients and expertly grilled steaks, Saltgrass Steak House offers an unforgettable culinary experience. In this blog post, we will take a closer look at the diverse and flavorful menu that awaits you at Saltgrass Steak House. Signature Steaks: Saltgrass Steak House takes pride in its signature steaks, hand-cut and cooked to perfection. Whether you prefer a tender filet mignon, a juicy ribeye, or a flavorful New York strip, Saltgrass has you covered. Their steaks are seasoned with their secret blend of spices and grilled to your preferred temperature, resulting in a melt-in-your-mouth experience that will leave you craving more. Appetizers That Set the Stage: To kick off your meal, Saltgrass offers a range of delicious appetizers that set the stage for the feast to come. Start with the famous "Range Rattlers," jalapeños stuffed with shrimp and mixed cheeses, wrapped in bacon and served with a mouthwatering ranch dressing. The "Fried Mushrooms" are another popular choice, featuring seasoned breaded mushrooms served with a zesty horseradish sauce. Gulf Coast Seafood: While Saltgrass Steak House is known for its steaks, they also excel in serving up delectable Gulf Coast seafood. Dive into their "Shrimp & Salmon Oscar" topped with jumbo Gulf shrimp, lump crab meat, and a rich hollandaise sauce. The "Stuffed Flounder" is another standout, filled with crab stuffing and topped with a lemon butter sauce. From succulent shrimp to fresh salmon, Saltgrass offers a variety of seafood dishes that will satisfy even the most discerning palate. Classic Texan Sides: No steakhouse experience is complete without a selection of classic sides, and Saltgrass Steak House delivers. Their "Garlic Mashed Potatoes" are creamy and flavorful, while the "Green Beans" are sautéed with bacon for an extra touch of Southern goodness. Don't miss out on the homemade "Hickory Steak Sauce" or the "Parmesan-Crusted Asparagus" for a truly indulgent dining experience. vIrresistible Desserts: After devouring your steak, make sure to save room for dessert at Saltgrass Steak House. Indulge your sweet tooth with their famous "Two-Fork Cheesecake" or savor a slice of the rich and decadent "Chocolate Silk Pie." For a taste of Texas, you can't go wrong with the "Pecan Pie," topped with a scoop of vanilla ice cream. Saltgrass Steak House offers a menu that celebrates the rich flavors of Texas, from their perfectly grilled signature steaks to their delectable Gulf Coast seafood options. With a wide range of appetizers, sides, and desserts to complement your meal, Saltgrass provides an exceptional dining experience for steak lovers and food enthusiasts alike. Join them at Saltgrass Steak House and embark on a culinary journey that will leave you craving more of their legendary flavors. See the official Saltgrass Steak House website! If you are a steak lover, you should definitely check out Saltgrass Steak House, one of the best steakhouse chains in the United States. The restaurant chain opened its first location in 1991 in Houston, Texas. It is named after the Salt Grass Trail, traveled by Texan ranchers and Longhorn cattle in the 1800s. The Saltgrass Steakhouse menu includes a variety of delicious steaks, chicken and seafood dishes, soups, appetizers, sides, and desserts. Of course, the star of the Saltgrass menu is their steaks, which capture the smoky flavor of the open campfire. And when you order a steak, you always get a side and your choice of soup or salad to accompany your meal. If you want to experience other menu items but are set on the steak, you're welcome to add fried or grilled shrimp, ribs, and their signature Range Rattlers to your order. Whether you miss the taste of your home state of Texas or you're someone who enjoys bold flavors, here is my list of the 20 best things to eat at Saltgrass Steakhouse. As a foodie and avid diner, I was thrilled to try the Hill Country Salad at Saltgrass Steakhouse! It's a delightful blend of garden greens layered with crispy fried chicken, rich cheddar cheese, bacon, fresh eggs, and juicy tomatoes. A handful of perfectly seasoned croutons tops the salad to add some crunch. The fried chicken offers a nice flavor to the salad, while the bacon adds a touch of smokiness, and the cheddar cheese provides a savory note. The eggs and tomatoes add freshness to the dish, and all these elements come together in perfect harmony. The flavors are well-balanced, with every ingredient contributing something special to the dish. Saltgrass's Cheeseburger includes a juicy beef patty layered with American cheese, lettuce, tomato, onions, and pickles. And, of course, it comes with a side of crispy fries. The beef patty is made from grounded steak that's cooked to perfection – juicy with just the right amount of chargrill flavor. The American cheese melts into every nook and cranny of the patty, adding that creamy, indulgent element. The lettuce is crisp, the tomato is sweet, the onions are crunchy, and the pickles add a tangy zing that cuts through all the flavors. The Wagon Boss Center-Cut Top Sirloin is a thick, juicy steak cut from the top sirloin part of the cow. It's a naturally lean steak but still captures the bold, meaty flavor. It comes in 8 oz and 10 oz servings and is an excellent choice for those looking to enjoy a steak dinner without overindulging. This steak is one of the more affordable options on the Saltgrass menu. Not everyone prefers the melt-in-your-mouth feeling of a ribeye, and Saltgrass Steakhouse recognizes this. The New York Strip is the perfect alternative for those who like their steak with a bit more bite. But let me tell you, this steak is not for the faint of heart. It's not the most tender steak on the Saltgrass menu but has a robust flavor and texture. If you're looking for a lean yet delicious steak on the Saltgrass menu, Maudeen's Center-Cut Filet is a perfect choice. This cut produces a succulent steak with low-fat content but still has that tenderness and juiciness. The steak comes in 6 or 9 oz servings, making it the perfect portion size paired with your favorite side dish. Just because you're at a steakhouse doesn't mean you can't order seafood, right? The Grilled Atlantic Salmon is a great seafood dish at Saltgrass, with a generously cut filet that's grilled to perfection. The salmon is sourced fresh from the Atlantic Ocean, ensuring it's of the highest quality. The grilling technique the chefs apply helps to lock in the juices and flavors of the fish. The natural flavors of the salmon shine through in the dish, accented by the seasoning and marinades. The grilling process adds a subtle smokiness to the fish, bringing out its natural sweetness. If you're a seafood fan, the grilled salmon is one of the best options on the Saltgrass menu. If you're a fan of creamy potato goodness, you need to try Saltgrass Steakhouse's Potato Soup. It's a rich and velvety soup made with creamy potatoes, bacon bits, shredded cheese, and a touch of green onions. It's like a warm and cozy hug in a bowl that will satisfy your comfort food cravings. When it comes to the taste, this soup is creamy and savory, with a slight smokiness coming from the bacon bits. The green onions add a fresh and herbaceous note that ties everything together. The best part? It's not overly filling, making it the perfect starter for your steak meal. The BBQ Pork Ribs at Saltgrass Steakhouse are the epitome of slow-cooked deliciousness. These ribs are seasoned to perfection with a dry rub of salt, pepper, and spices, then slow-cooked until they are fall-off-the-bone tender. The smoky flavor comes through every bite with a blend of savory and sweet. The BBQ sauce is the perfect finishing touch on the ribs with its tangy, slightly sweet flavor. Hold on to your taste buds because we're about to dive into Saltgrass Steakhouse's Texas T-Bone! This masterpiece is cut from the short loin and features not one but two steaks – the juicy New York Strip steak and the melt-in-your-mouth tenderloin, which includes the filet mignon. The New York Strip steak brings a hearty, beefy flavor that pairs perfectly with the luxurious tenderness of the tenderloin. And that bone! It adds so much depth and flavor to the steak! Trust me; this one is worth the extra napkins and finger-licking! The Grilled Chicken Sandwich is another good option on the Saltgrass menu if you don't want to order a steak meal. The sandwich includes a juicy grilled chicken breast that is well-seasoned and grilled to perfection. It is then mounted with crispy bacon, melted jack cheese, lettuce, tomato, onions, pickles, and a generous serving of honey mustard sauce. And if that wasn't enough, the whole thing is served with a side of crispy, golden fries. Although all the ingredients are simple, the delivery of the flavors and textures makes this a delicious sandwich. View this post on Instagram A post shared by Josie Rosales (@rosephine15) The Salmon Oscar from Saltgrass Steakhouse is a true delight for seafood lovers. This dish includes a grilled salmon filet topped with lump crab meat, lemon butter, red pepper flakes, green onions, and capers and served with a side of fried asparagus. Sounds like a feast for the taste buds, am I right? The salmon is grilled to perfection, with a juicy interior and a crispy exterior, while the lump crab meat adds a slightly sweet flavor. The lemon butter sauce adds tanginess to the salmon, and the red pepper flakes provide a subtle kick to the overall flavor profile. And the fried asparagus gives just the right amount of crunch that complements the dish. View this post on Instagram A post shared by Leticia Cobos (@l.cobos) The Fried Mushrooms are the perfect way to start your meal at Saltgrass. These little heavenly morsels are breaded and fried to golden perfection. They are served with a side of creamy ranch dressing for dipping and a generous dusting of parmesan cheese on top. The breading is light and crispy, which pairs nicely with the juicy and savory mushrooms. The parmesan adds a salty flavor to the dish, while the creamy ranch dressing provides a cool and tangy contrast. This dish is one of my favorite appetizers on the Saltgrass menu. Saltgrass Steakhouse dedicates the Silver Star Porterhouse to all carnivores with big appetites! It is a bigger-size T-Bone with a more prominent side of tenderloin attached. This one is for those who want a big, juicy steak with bold flavors. It is a whopping 22 oz steak, making it perfect for sharing with friends or family. We can all agree that a fantastic meal can't be complete without a delicious dessert. The Carrot Cake is absolutely divine and the best dessert on the Saltgrass Steakhouse menu. It's made with real carrots and topped with a creamy frosting that will leave you wanting more. This cake is moist, fluffy, and flavorful. It's not overly sugary sweet but offers a pleasant flavor balance. After an intense steak dinner, it's the perfect way to end your meal. Dealing with a bone-in steak can be intimidating, but you don't need to be a professional chef to tackle this steak! Saltgrass Steakhouse offers Pat's Ribeye for those who want to enjoy the same indulgence without the hassle. This boneless ribeye is packed with flavor and comes with the marbling and tenderness you'd expect from a juicy ribeye steak. It is served in 12 oz or 16 oz sizes, so pick one depending on your hunger level and enjoy! Calling all spicy food fans! The Range Rattlers are a staple on the Saltgrass menu and one of their best appetizers. The dish includes jumbo jalapeños that are stuffed with shrimp, melted jack cheese, and cilantro. They are served with creamy ranch dressing on the side and crunchy chips. The jalapeños pack a spicy punch, but the creamy and cooling ranch dressing balances it out. The shrimp is cooked to perfection and pairs beautifully with the melted jack cheese, which adds a nice depth of flavor to the dish. Saltgrass Steakhouse's Cajun Ribeye takes the steak experience to new heights. The dish includes a ribeye steak topped with their signature cajun topping. It's a great option for those who like their steak with a kick. The cajun topping includes shrimp, crawfish, tomatoes, lemon butter, and green onions. With all flavors combined, it tastes like the ultimate Cajun fusion surf and turf. As a seafood and steak lover, I can personally vouch for the Cajun Ribeye! If you want to try something new and exciting, this dish is definitely worth trying. View this post on Instagram A post shared by Wayne Johnson (@waynebites) The Bacon Wrapped Filet & Shrimp will surely make your taste buds dance with delight. The juicy filet mignon is wrapped in a savory bacon blanket and served with your choice of grilled or crispy-fried shrimp. It's a match made in carnivore heaven! The filet mignon is a fine choice for those who go for quality over quantity. And when you slather the bacon fat over the top, you'll be in pure bliss! The Urban Cowboy features a 12 oz New York Strip steak paired with grilled shrimp, lemon butter, and green onions. It's a hearty steak meal with a twist. The pairing of shrimp and steak is a match made in heaven, with the lemon butter adding a zesty kick to the savory flavors. And let's not forget the green onions that add freshness and balance to the dish. If there's anything that makes this dish better, it would be pairing it with creamy mashed potatoes and asparagus. First things first, let's get the basics out of the way. What exactly is the Cowboy Ribeye? It's a thick, juicy, and flavorful ribeye steak that is fit for a cowboy. This Saltgrass steak is a heavy hitter, weighing in at 21 oz., and is served bone-in to add a touch of rustic charm. It is well-marbled with high-fat content, making it rich and juicy in flavor. I think the Cowboy Ribeye is the best steak at Saltgrass Steakhouse. And if you love that intense bone marrow flavor, I highly recommend it! Saltgrass Steak House is known for its delicious steaks, but let me tell you that they also have amazing seafood and pork dishes, appetizers, salads, sandwiches, and desserts. Their menu items stand out from the competition because of the Texan twist they give to every dish. Whether you're looking for an indulgent lunch or dinner, the Saltgrass Steakhouse menu has something for everyone. And don't forget to save room for dessert because their carrot cake is a must-try! If you want to enjoy the best of Texas in one place, put Saltgrass Steak House on your list of restaurants to visit. We've detected that JavaScript is disabled in this browser. Please enable JavaScript or switch to a supported browser to continue using x.com. You can see a list of supported browsers in our Help Center. Help Center Main content starts here, tab to start navigating You're always met with down-home hospitality and flavorful steaks chargrilled to perfection! Find a Location Slide 1 of 5 Happy hour at its best! View Bar Menu Slide 2 of 5 We've got you covered! View Specials Slide 3 of 5 Your Saltgrass Favorites are just one click away. Order Now Slide 4 of 5 Get your Saltgrass gear today! Shop Now Slide 5 of 5 hero gallery paused, press to play images slides Playing hero gallery, press to pause images slides Our authentic steak house captures the essence and the tantalizing flavors of the great American West. Now, our award-winning flavor can be enjoyed across Texas, Alabama, Arkansas, Colorado, Florida, Illinois, Indiana, Louisiana, Nevada, Mississippi, Tennessee, Missouri, Omaha, and Oklahoma, boasting more than 96 locations and counting!  All of our Angus beef steaks, chicken and seafood are consistently chargrilled to perfection. Don't forget to complement your meal with our freshly made breads, soups, and desserts, made from scratch daily. Come see us soon!Choose your location You can experience our legendary hospitality at one of our locations found throughout Texas, in addition to restaurants in Alabama, Arkansas, Louisiana, Colorado, Mississippi, Missouri, Nevada, Oklahoma, Florida, Omaha, and Tennessee. Your Saltgrass favorites can also be enjoyed in the comfort of your home, so let us handle your lunch or dinner plans and find a location near you to start your Online Order today! Find a Location From spices to wine glasses, take home a small piece of Saltgrass! Shop Now There's something for everyone at Saltgrass. We specialize in prime cuts of chargrilled beef, like Pat's Ribeye, Silver Star Porterhouse and Maudeen's Center Cut Filet, but there's so much more to savor. View Menu Our Privacy Policy has changed. Click here to review. Main content starts here, tab to start navigating Jumbo jalapeños, shrimp, jack cheese, cilantro, ranch dressing. (930 cal.) Dusted with parmesan, ranch dressing. (460 cal.) Jack & cheddar cheese, bacon, sour cream, green onions, ranch dressing. (1830 cal.) Queso blanco, pico de gallo, cilantro, green onions, tostada chips. (1160 cal.) Border sauce. (740 cal.) Served cold, pico de gallo, cocktail sauce. (240 cal.) Lightly fried, ranch dressing. (515 cal.) Cup (280 cal.) Bowl (560 cal.) Caesar or house salad. (1000 - 1420 cal.) Garden greens, fried chicken, cheddar cheese, bacon, eggs, tomatoes, croutons. (790 cal.) Garden greens, tortilla strips, bacon, eggs, tomatoes, croutons. (770 cal.) Center-cut Top Sirloin*, crisp iceberg wedge, tomatoes, bacon, blue cheese crumbles, red onions, ranch and balsamic vinaigrette. (870 cal.) American cheese, lettuce, tomato, onions, pickles. Served with fries. (830 cal.) Bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard. Served with fries. (1160 cal.) American cheese, mac & cheese, bacon. Served with fries. (1250 cal.) Slow-cooked & "fall-off-the-bone." (1110 cal.) "Fall-off-the-bone" ribs & grilled or fried shrimp. (720 cal.) Cream gravy. (960 cal.) Marinated grilled chicken breast. (560 cal.) Jack cheese, avocado, grilled onions, tomatoes, poblano peppers, green onions, cilantro, feta cheese. (930 cal.) Certified Angus Beef, cream gravy. (930 cal.) Grated cheddar cheese and diced tomatoes. (790 cal.) Simply grilled, 14 oz. (870 cal.) 8 oz. (540 cal.) 10 oz. (730 cal.) 12 oz. (960 cal.) 16 oz. (1260 cal.) 6 oz. (550 cal.) 9 oz. (760 cal.) 12 oz. (820 cal.) 17 oz. (1050 cal.) 22 oz. (1520 cal.) 21 oz. (1490 cal.) (230 cal.) (220 cal.) (190 cal.) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus. (340 cal.) (200 cal.) Shrimp, crawfish, tomatoes, lemon butter, green onions. (300 cal.) Grilled shrimp, lemon butter, green onions. (470 cal.) Center-Cut Top Sirloin with grilled or fried shrimp. 8 oz. (770 cal.) 10 oz. (890 cal.) Cajun spiced 12oz Ribeye, shrimp, crawfish, tomatoes, lemon butter, green onions. (1260 cal.) 12oz New York Strip steak, grilled shrimp, lemon butter, green onions. (1300 cal.) 6oz, with grilled or fried shrimp. (690 cal.) (450 - 550 cal.) Grilled and fried shrimp. (460 cal.) Simply grilled to perfection. (480 cal.) Lump crab meat, lemon butter, red pepper flakes, green onions, capers, fried asparagus. (820 cal.) (310 - 660 cal.) (370 cal.) (320 cal.) (320 cal.) add cheese (120 cal.) (90 cal.) (440 cal.) (170 cal.) (380 cal.) (480 cal.) (150 cal.) Certified Angus Beef, cream gravy. (450 cal.) Cream gravy. (960 cal.) (710 cal.) (320 cal.) Slow-cooked & "fall-off-the-bone." (560 cal.) Marinated grilled chicken breast. (560 cal.) Grated cheddar cheese and diced tomatoes. (790 cal.) Fresh 1/2 lb burger, grilled onions, pepper jack cheese, border sauce, Texas toast. Served with fries. (750 cal.) 6 oz. (420 cal.) 6 oz. (650 cal.) 10 oz. (810 cal.) 6 oz. (460 cal.) Main content starts here, tab to start navigating You're always met with down-home hospitality and flavorful steaks chargrilled to perfection! Find a Location Slide 1 of 5 Happy hour at its best! View Bar Menu Slide 2 of 5 We've got you covered! View Specials Slide 3 of 5 Your Saltgrass Favorites are just one click away. Order Now Slide 4 of 5 Get your Saltgrass gear today! Shop Now Slide 5 of 5 hero gallery paused, press to play images slides Playing hero gallery, press to pause images slides Our authentic steak house captures the essence and the tantalizing flavors of the great American West. Now, our award-winning flavor can be enjoyed across Texas, Alabama, Arkansas, Colorado, Florida, Illinois, Indiana, Louisiana, Nevada, Mississippi, Tennessee, Missouri, Omaha, and Oklahoma, boasting more than 96 locations and counting!  All of our Angus beef steaks, chicken and seafood are consistently chargrilled to perfection. Don't forget to complement your meal with our freshly made breads, soups, and desserts, made from scratch daily. Come see us soon!Choose your location You can experience our legendary hospitality at one of our locations found throughout Texas, in addition to restaurants in Alabama, Arkansas, Louisiana, Colorado, Mississippi, Missouri, Nevada, Oklahoma, Florida, Omaha, and Tennessee. Your Saltgrass favorites can also be enjoyed in the comfort of your home, so let us handle your lunch or dinner plans and find a location near you to start your Online Order today! Find a Location From spices to wine glasses, take home a small piece of Saltgrass! Shop Now There's something for everyone at Saltgrass. We specialize in prime cuts of chargrilled beef, like Pat's Ribeye, Silver Star Porterhouse and Maudeen's Center Cut Filet, but there's so much more to savor. View Menu Our Privacy Policy has changed. Click here to review. This is a Texas chain steakhouse that recaptures food flavors cooked over campfires. It serves Certified Angus Beef Brand steaks seasoned with Saltgrass-7 Steak Spice.The place is great for lunch and dinner. It caters to small and large groups. Some locations also cater to events such as birthdays and office parties.ItemSizePriceLunch MenuAll lunch entrees are served with your choice of a lunch side. Add a dinner salad, caesar salad, spinach salad, wedge salad or cup of soup for $2.99Soup & SandwichA cup of chicken tortilla, baked potato or steak soup & a half texas cheesesteak sandwich$9.49Chicken Fried Steak - Lunch CutTopped with cream gravy$10.49Tenderloin TipsBeef tenderloin tips sauteed in cognac pepper sauce with mushrooms, atop garlic mashed potatoes$10.99Chicken Fried ChickenChicken breast lightly fried & topped with cream gravy$9.49Grilled ChickenGrilled marinated chicken breast$11.49Chicken LaredoGrilled marinated chicken breast topped with jack cheese, avocado, grilled onions, tomatoes & poblano peppers, finished with cilantro & feta cheese$12.49Fried ShrimpSlightly spicy & lightly battered shrimp$11.49Chicken TendersLightly fried chicken tenderloins with cream gravy$9.49Hill Country Sausage & ChickenHill country sausage & a grilled marinated chicken breast$11.49BBQ Baby Back RibsSlow cooked & fall off the bone$13.99Chopped SteakGround steak topped with: grilled onions, cheddar cheese & diced tomatoes or grilled onions, sauteed mushrooms & cognac pepper sauce$11.99Vaquero TacosSlow braised brisket, sriracha mayo, cilantro oil & pico de gallo in warm corn tortillas$10.49Lunch Steak PlattersServed with a dinner salad, caesar salad or cup of soup, plus your choice of a lunch side. Substitute a spinach or wedge salad for $2.49Wagon Boss Top SirloinTop sirloin, lean & full of flavor$13.99 - $15.99Pat's Ribeye10 oz Certified angus beef ribeye is our most flavorful steak$17.99Prime Rib - Lunch Cut8 oz Certified angus beef prime rib, herb crusted & slow roasted$16.99Gulf Coast Steak & ShrimpCertified angus beef center cut top sirloin & your choice of shrimp$16.99 - $18.99Lunch SidesSubstitute baked potato or sweet potato for $1.99French FriesSteak FriesGarlic Mashed PotatoesSweet Potato FriesFrench Fried OnionsHerb RiceSeasonal VeggiesMacaroni & CheeseLunch Cut Cheese Cake$3.99HistoryThe restaurant first opened in 1991, along the historic trail of I-10 or Katy Freeway in Houston, Texas. It has been acquired by Tilman Fertitta of Landry's Inc. in 2002.Saltgrass Steak House now has over 50 establishments. The restaurant has received a few awards, such as Best Steakhouse of 2018 and Best Steak Dinner 2018 by Beaumont Enterprise.ReviewThis is a chain steakhouse with a casual dining ambiance. The place is well-lit. It has a rustic feel with its wooden tables and wood-panelling on the walls.The steak is its specialty but the rest of the menu is also good. The place offers sandwiches, burgers, sides, chicken, and homemade desserts. It also has a full bar.Many crowd-pleasers are on the menu. There's Caesar salad, Herbed Ranch dressing, cheese steak and ribs. Steak is the ultimate must-have. Beeritas and sidewinders are great at the bar.Overall dining experience is great. The place is very clean and the staff is nice. They even serve bread once the diners are seated, while waiting for their orders. Sort Featured Best selling Alphabetically, A-Z Alphabetically, Z-A Price, low to high Price, high to low Date, old to new Date, new to old Check out the full Saltgrass Steakhouse menu with prices. Find appetizers, soups, salads, sandwiches, steaks, seafood, and favorites like chicken and ribs. Browse sides, desserts, and special menus for lunch and early dinner along with each menu details like nutritions & calories info. Kids menu and family packs are here too—perfect for takeout or big groups. Find your next meal with our easy-to-read, up-to-date menu details! Explore Saltgrass SteakHouse Menu Pictures Along with Prices, Calories Info and More Saltgrass Steakhouse Menu Categories Explore all the menu categories of Saltgrass Steakhouse. Saltgrass Steakhouse organizes its menu into different categories, making it easy to find your favorite meals. Click any of these categories to jump right into its section and explore all the dish available. Saltgrass Breakfast Menu Saltgrass Breakfast Menu offers classic Texas comfort, featuring hearty dishes like Country Breakfast, Steak & Eggs, and Build Your Own Omelet. Enjoy fluffy pancakes, country fried steak, and savory tacos. With generous portions and homestyle taste, it's a satisfying start to the day for breakfast lovers. Saltgrass Lunch Menu Saltgrass lunch menu offers a hearty Texas-style midday meal with signature dishes like Country Fried Steak, Gulf Coast Steak & Shrimp, and Chicken Fried Chicken. Fresh ingredients, bold flavors, and classic comfort foods make it a standout choice for a satisfying lunch experience. Their Lunch served Monday to Friday untill 4 PM. Saltgrass Early Dinner Menu Saltgrass Steakhouse early dinner menu serves up juicy Ribeye, tender Filet Mignon, and smoky BBQ Pork Ribs. Don't miss the fresh Grilled Salmon or hearty Chicken Fried Steak. Sides like loaded mashed potatoes and crispy onion rings complete the meal. Perfect for a tasty, no-fuss dinner out. Saltgrass Happy Hour Appetizers Menu Explore all the items in Saltgrass Happy Hour Appetizers Menu along with each items current price & calories. Saltgrass' lineup features crowd-pleasers like cheesy Queso Fresco with pico, golden Fried Mushrooms dusted in parmesan, and zesty Range Rattlers stuffed with shrimp and jalapeños. Dive into loaded Cheese Fries, crunchy Fried Onions with tangy sauce, or shareable Artichoke Spinach Dip. Perfect for pairing with margaritas—no price talk, just flavor. Saltgrass Happy Hour's Drink Specials Menu Discover Saltgrass Happy Hour's Drink Specials, featuring Tropical Sangria, Tito's Texas Tea, and the Coronarita. Pair bold flavors with crowd-pleasing appetizers like Range Rattlers, Queso Fresco, and Shrimp Cocktail. Savor crispy Fried Onions or chilled Crab Cakes while sipping Grand Sangria or Ranch Water. Perfect for unwinding in a casual bar atmosphere, these handcrafted cocktails and savory bites highlight Texas-inspired hospitality. Whether craving zesty jalapeño snacks or refreshing margaritas, Saltgrass blends chargrilled flair with laid-back vibes. Drinks and dishes pair perfectly for after-work relaxation or weekend gatherings. Saltgrass Steak Menu Explore Saltgrass Steak Menu with Prices & Calories Info. This menu brings sizzling favorites like Pat's Ribeye, Wagon Boss Top Sirloin, and Silver Star Porterhouse to your table. Enjoy juicy steaks, tender Gulf Coast Steak & Shrimp, and classic Center-Cut Filet. Each cut is grilled to perfection and served with Texas flair, making every meal a savory, mouthwatering experience for steak fans. Saltgrass Steak House Appetizers Menu Saltgrass Steak House's appetizer menu features Texas-inspired starters designed for sharing, combining bold flavors with hearty portions. Ths menu tempts with bold bites like Range Rattlers, Cheese Fries, and Fried Pickles. Dig into Shrimp Cocktail, Crab Cakes, or Spinach & Artichoke Dip for a tasty start. Each appetizer packs big flavor and Texas charm, perfect for sharing with friends or kicking off your meal with something crave-worthy and fun. Saltgrass Gluten Free Menu Explore Saltgrass Gluten-Free Menu with Prices & Calories Info. This Menu brings tasty options like Grilled Salmon, Gulf Coast Steak & Shrimp, and Center-Cut Sirloin. Enjoy fresh House Salad, loaded Baked Potato, and flavorful BBQ Baby Back Ribs—all made gluten free. You have to specify Glutenn Free when ordering from this menu. Gluten Free Steaks Gluten Free Appetizers Gluten Free Soups & Salads Gluten Free Seafood Gluten Free Sides Saltgrass Allergen Menu Saltgrass allergen menu makes dining completely worry-free with Certified Angus steaks, grilled chicken breast, fresh salmon, and signature Range Rattlers appetizers. Full nutritional information and calorie counts help you make smart food choices every single time. Popular dishes like ribeye, chicken fried steak, Caesar salads, and BBQ ribs all come with complete allergen details for confident, truly safe dining experiences. Saltgrass Kids Menu Saltgrass Steakhouse Kids Menu packs big flavor for little appetites. Favorites like Chicken Tenders, Mini Corn Dogs, Macaroni & Cheese, and BBQ Baby Back Ribs keep kids smiling. Find every dish with calories and details in one spot—perfect for parents planning a tasty meal that's both fun and easy for the whole family. Saltgrass Steakhouse Drinks Menu Saltgrass Steakhouse Drinks Menu serves up crowd-pleasers like the Perfect Patrón Margarita, Tito's Texas Tea, and Frozen Crown & Coke. Find every cocktail, beer, and wine option with calories and details in one spot—handy for picking your favorite sip or planning your next happy hour. Check out the full list with all the must-have info. Below is a comprehensive list of all Saltgrass Steak House menu items, including calories and available nutrition information (fat, carbohydrates, protein, sodium). "N/A" indicates data not available. Appetizers Saltgrass appetizers include items such as Range Rattlers™, Fried Mushrooms, Cheese Fries, Queso Fresco with Brisket, Fried Onions, Shrimp Cocktail, Pickles & Peppers, Tenderloin Bites, Crab Cakes, Bacon Wrapped Quail, and Fried Mozzarella. Item Calories Fat (g) Carbs (g) Protein (g) Sodium (mg) Range Rattlers™ (jalapeños & shrimp) 930 N/A N/A N/A N/A Fried Mushrooms 460 N/A N/A N/A N/A Cheese Fries (jack/cheddar, bacon) 1830 N/A N/A N/A N/A Queso Fresco with Brisket 1160 N/A N/A N/A N/A Fried Onions (with border sauce) 740 N/A N/A N/A N/A Shrimp Cocktail (cold, pico & sauce) 240 N/A N/A N/A N/A Pickles & Peppers (or Just Pickles) 515 N/A N/A N/A N/A Tenderloin Bites* (mushrooms, onions) 620 N/A N/A N/A N/A Crab Cakes (lemon butter) 1050 N/A N/A N/A N/A Bacon Wrapped Quail (cream cheese) 1200 N/A N/A N/A N/A Fried Mozzarella 870 N/A N/A N/A N/A Soups, Salads & Sandwiches The menu's soup, salad, and sandwich section includes Homemade Soup of the Day, Hill Country Salad, Grilled Salmon Caesar Salad, Steak Salad, Cheeseburger, Brisket Burger, Vaquero Tacos, Grilled Chicken Sandwich, Patty Melt, and Texas Dip Sandwich. Item Calories Fat (g) Carbs (g) Protein (g) Sodium (mg) Homemade Soup of the Day (Cup/Bowl) 279 / 560 N/A N/A N/A N/A Hill Country Salad (fried chicken, bacon, eggs) 790 N/A N/A N/A N/A Grilled Salmon Caesar Salad 1180 N/A N/A N/A N/A Steak Salad* (top sirloin, veggies) 950 11.2 11.1 35.7 491 Cheeseburger* (lettuce, tomato) 830 N/A N/A N/A N/A Brisket Burger* (cheddar, BBQ sauce) 1730 N/A N/A N/A N/A Vaquero Tacos (2 tacos, brisket) 1550 28.0 39.0 6.0 N/A Grilled Chicken Sandwich 1160 8.0 33.0 48.0 N/A Patty Melt (onions, pepper jack) 750 N/A N/A N/A N/A Texas Dip Sandwich (roast beef, horseradish) 1410 N/A N/A N/A N/A Favorites (Steaks & Combos) Saltgrass "Favorites" include BBQ Pork Ribs (plain or with chicken/shrimp), Double-Bone Pork Chop, Country Fried Steak, Chopped Steak, Chicken Fried Chicken, Grilled Chicken Breast, and Chicken Laredo. All are served with choice of sides. Item Calories Fat (g) Carbs (g) Protein (g) Sodium (mg) BBQ Pork Ribs (slow-cooked) 1110 N/A N/A N/A N/A BBQ Pork Ribs & Chicken 970 N/A N/A N/A N/A BBQ Pork Ribs & Shrimp 560–1000 N/A N/A N/A N/A Double-Bone Pork Chop* (14 oz) 870 N/A N/A N/A N/A Country Fried Steak 930 N/A N/A N/A N/A Chopped Steak* 790 N/A N/A N/A N/A Chicken Fried Chicken 960 N/A N/A N/A N/A Grilled Chicken Breast 560 8.0 33.0 48.0 N/A Chicken Laredo 930 N/A N/A N/A N/A Steaks All steaks are Certified Angus and come with a side choice. Offerings include Sirloins, Ribeyes, Filets, New York Strip, T-Bone, Porterhouse, and Bone-In Ribeye. Item Calories Fat (g) Carbs (g) Protein (g) Sodium (mg) Wagon Boss Sirloin, 8 oz 540 N/A N/A N/A N/A Wagon Boss Sirloin, 10 oz 730 N/A N/A N/A N/A Pat's Ribeye, 12 oz 960 N/A N/A N/A N/A Pat's Ribeye, 16 oz 1260 N/A N/A N/A N/A Maudeen's Filet, 6 oz 550 N/A N/A N/A N/A Maudeen's Filet, 9 oz 760 N/A N/A N/A N/A New York Strip, 12 oz 820 N/A N/A N/A N/A Texas T-Bone, 17 oz 1050 N/A N/A N/A N/A Silver Star Porterhouse, 22 oz 1520 N/A N/A N/A N/A Bone-In Ribeye, 21 oz 1490 N/A N/A N/A N/A Steak Additions & Paired Combos Steak additions (toppings) like Oscar sauce or sautéed shrimp are available (calories given, but not full nutrition). Paired combos include Gulf Coast Steak & Shrimp, Cajun Ribeye, Urban Cowboy, Filet Oscar, and Filet Mignon Trio. Item Calories Gulf Coast Steak & Shrimp, 8 oz sirloin 770 Gulf Coast Steak & Shrimp, 10 oz sirloin 890 Cajun Ribeye (12 oz w/ shrimp & crawfish) 1260 Urban Cowboy (12 oz strip w/ grilled shrimp) 1300 Filet Oscar (6 oz filet w/ crab & asparagus) 890 Filet Mignon Trio (3 filets w/ toppings) 790 Seafood Seafood entrées include Grilled or Fried Shrimp, Shrimp Duo, Atlantic Salmon, Salmon Oscar, and Blackened Redfish. All are served with choice of sides. Item Calories Fat (g) Carbs (g) Protein (g) Sodium (mg) Grilled or Fried Shrimp (entrée portion) 450–550 N/A N/A N/A N/A Shrimp Duo (grilled & fried) 510–940 N/A N/A N/A N/A Atlantic Salmon* (grilled) 480 N/A N/A N/A N/A Salmon Oscar* (with crab, butter, asparagus) 820 N/A N/A N/A N/A Blackened Redfish (with shrimp, crab, lemon butter) 790 N/A N/A N/A N/A Sides Sides (each has listed calories) include Baked Potato, French Fries, Mashed Potatoes, Broccoli, Sweet Potato Fries, Flash-Fried Green Beans, Brussels Sprouts, Smoked Mac & Cheese, Fried Onions (side), Herb Rice, and upgrades to Asparagus or Baked Sweet Potato. Item Calories Baked Potato 310–660 French Fries 370 Mashed Potatoes 320 Broccoli 320 Sweet Potato Fries 380 Flash-Fried Green Beans 90 Brussels Sprouts 290 Smoked Mac & Cheese 440 Fried Onions (side) 170 Herb Rice 200 Upgrade to Asparagus 150 Upgrade to Baked Sweet Potato 540 Lunch & Early Dining The lunch menu (Monday–Friday until 6pm) offers smaller portions of popular items. It includes Country Fried Steak, Tenderloin Tips, Chicken Fried Chicken, Chicken Tenders, Shrimp (grilled/fried), ½ Rack Ribs, Grilled Chicken Breast, Chopped Steak, Wagon Boss Sirloin (6 oz),