



TASTE OF TEXASTM

★ Restaurant ★

ESTABLISHED IN 1977

Just for Starters

BAKED BRIE	9.95	TEXAS QUAIL & STEAK BITES	15.95
Brie baked in filo pastry with toasted pecans, apricot glaze and brown sugar. Served with fresh fruit and crackers.		Four skewers of grilled marinated quail or steak bites wrapped in bacon and a thin slice of jalapeno. Served with stuffed jalapenos, spicy ranch dressing and Dr Pepper barbeque sauce.	
JUMBO LUMP CRAB CAKE	13.95	SHRIMP FEAST	15.95
Our friend Tracey Hassett created this crab cake recipe and it's the best! 6 ounces of jumbo lump crab blended with Parmesan, cheddar and provolone cheeses with no added filler. Served with remoulade sauce.		Twenty-four cold boiled shrimp served with cocktail sauce, lemon and horseradish.	
STUFFED MUSHROOM CAPS	13.95	JALAPEÑO STUFFED SHRIMP	9.95
Six large mushroom caps, stuffed with jumbo lump crabmeat and topped with melted Brie. Outstanding!		Four large fried shrimp, battered and stuffed with Monterey Jack cheese and a slice of mild jalapeño. Served with cilantro cream sauce.	
ONION STRINGS	7.95	SPINACH ARTICHOKE DIP	9.95
A platter of seasoned, thin-cut onion strings, crispy and delicious. Served with a trio of sauces: Baja, hickory barbeque, and habanero ketchup.		A wonderful blend of spinach and artichoke with goat, provolone and Parmesan cheeses. Served with tortilla chips.	

Salads

BEEFSTEAK TOMATO AND SWEET ONION SALAD	9.95
Served with blue cheese and balsamic vinaigrette topped with onion strings.	
CAESAR SALAD	9.95
A faithful rendition of the salad that has become a classic.	
WEDGE SALAD	9.95
Baby iceberg lettuce, chopped bacon, tomato and blue cheese dressing.	
SALAD BAR – Help yourself to our amazing salad bar and hot breads baked daily in our kitchen. Choose from a wide assortment of the freshest fruits, vegetables and cheeses available to accompany your meal.	
SALAD BAR AS A MEAL	9.95
SALAD BAR WITH GRILLED CHICKEN	15.95
SALAD BAR WITH A BAKED POTATO	11.95
SALAD BAR WITH SOUP	11.95

Soups

BAKED POTATO SOUP	4.95
Hearty, rich and creamy. Topped with bacon, grated Cheddar cheese and chives.	
TEXAS ONION SOUP	4.95
Traditional onion soup in savory broth, topped with Provolone and Parmesan cheeses.	
TORTILLA SOUP	4.95
Garnished with tortilla strips, grated Cheddar and Monterey Jack cheeses and our pico de gallo.	

Local Favorites

Substitute any side order for steak fries for an additional 1.95

GRILLED TENDERLOIN SALAD	17.95	GOLD BURGER	9.95
Fresh mixed greens tossed with grapefruit, avocado and cilantro vinaigrette. Topped with spicy candied almonds, grilled red onions, 4 ounces of Certified Angus Beef tenderloin and a medallion of fried blue cheese.		Half-pound Certified Angus Beef burger, loaded with Cheddar cheese, lettuce, tomato and onions. Sautéed onions and sliced jalapenos added upon your request. Served on a toasted wheat bun with steak fries.	
WITH GRILLED CHICKEN	17.95	FRENCH DIP SLIDERS	13.95
WITH 4 GRILLED SHRIMP	17.95	Slow roasted Strip Sirloin, thinly sliced on three slider sandwiches with melted gruyere cheese, topped with herb butter. Served with au jus, horseradish sauce and French fries.	
GRILLED CHICKEN SANDWICH	11.95		
Boneless, skinless chicken breast, herb-marinated and grilled. Served on a toasted wheat bun with Provolone, brown sugar bacon, steak fries and honey mustard.			

Side Orders

Enjoy each additional side order for 3.95

Fresh Asparagus with Hollandaise	Baked Potato	Steak Fries
Fresh Broccoli with Hollandaise	Baked Sweet Potato	Sweet Potato Fries
Sautéed Fresh Green Beans	Garlic Mashed Potatoes	Sautéed Sweet Onions
Sautéed Fresh Spinach	Texas Au Gratin Potatoes	Sautéed Fresh Mushrooms
Grilled Vegetables		Grilled Portobello Mushroom

Steaks, Prime Rib & Seafood

WE PROUDLY SERVE ONLY CERTIFIED ANGUS BEEF,
THE FINEST QUALITY STEAKS AND PRIME RIB!



RIBEYE STEAK BY THE OUNCE 2.25/OZ.

Cut to your own thickness. Come to the butcher shop and have your own juicy Certified Angus Beef ribeye steak cut as big as you like it. 16 oz. minimum; 1.00 each additional ounce over 24 oz.

CENTER CUT FILET

The most tender and delicious filet ever. Center cut and perfectly lean. Served with béarnaise sauce and bacon wrapped upon your request.

6 OUNCE	35.95
10 OUNCE	43.95
14 OUNCE	49.95

FILET OSCAR

Complete your filet with a 2 ounce jumbo lump crabcake and béarnaise sauce. Add 7.95

BONE-IN FILET 53.95

Fourteen ounce "bone-in" center cut filet. Aged on the bone for fullest flavor.

NEW YORK STRIP SIRLOIN 39.95

The steak lover's choice and our house specialty. Our 16 oz. Certified Angus Beef boneless strip sirloin is the finest steak money can buy.

T-BONE STEAK 45.95

Twenty ounces of the classic combination of filet and New York strip. Well-trimmed and aged "bone-in" for flavor and tenderness.

COWBOY STEAK 45.95

This 24 oz. "bone-in" ribeye steak brings you the famous rich flavor of ribeye enhanced with aging on the bone.

SLOW ROASTED PRIME RIB

The ultimate prime rib. Juicy, tender, and full of flavor. Slowly roasted and served in natural au jus with red Hawaiian salt and horseradish sauce. Certified Angus Beef does make the difference! Ask your server about availability.

10 OUNCE	31.95
14 OUNCE	37.95
18 OUNCE	41.95

PORTERHOUSE STEAK 59.95

Thirty-two ounces of the king of steaks. Over one-and-a-half inches thick and fall-off-the-bone tender.

TOMAHAWK RIBEYE STEAK 55.95

Serious steak for a serious steak lover! Impressive 38 ounces with a 14" bone hanging off the plate! You will never forget your first Tomahawk!

STEAMED LOBSTER TAIL 39.95

Two 4.5 ounce South African Cold Water Rock Lobster Tails steamed and served with drawn butter.

To Complete Your Meal

You may compliment any one of our famous Certified Angus Beef steaks or other entrées by adding:

JUMBO LUMP CRAB CAKE	13.95
STEAMED LOBSTER TAIL	17.95
FOUR JALAPEÑO STUFFED SHRIMP	9.95
FOUR JUMBO GRILLED SHRIMP	9.95
TWO SKEWERS OF QUAIL	7.95

All of our steak, prime rib, and lobster dinners are served as a complete meal with a salad, homemade breads and a side order. We recommend having your steak flavored with our house-specialty lemon pepper seasoning, blue cheese butter, and/or sizzling in herb garlic butter on a hot platter.

Texas Specialties

HERB MARINATED GRILLED CHICKEN 19.95

Boneless, skinless chicken breast, herb marinated and grilled. Served with raspberry sauce, grilled vegetables, sautéed spinach, and a trip to the salad bar.

TEXAS PECAN CRUSTED CHICKEN 21.95

Pecan crusted chicken breast stuffed with a spinach and artichoke blend. Served over lemon butter sauce with sautéed fresh green beans, wild rice and a trip to the salad bar.

MARINATED STEAK SKEWER 23.95

A skewer of charbroiled beef tenderloin. Served with wild rice, grilled vegetables and a trip to the salad bar.

JALAPEÑO STUFFED SHRIMP 23.95

Six large fried shrimp battered and stuffed with Monterey Jack cheese and mild jalapeño. Served with cilantro cream sauce, sweet potato fries and a trip to the salad bar.

JUMBO GRILLED SHRIMP 25.95

A half-dozen grilled jumbo shrimp in a zesty marinade. Served over wild rice with grilled vegetables, and a trip to the salad bar.

GRILLED TENDERLOIN MEDALLIONS 25.95

Six ounces of grilled Certified Angus Beef tenderloin medallions served over bordelaise sauce and topped with red pepper fried onion strings. Served with fresh asparagus, a baked blue cheese stuffed tomato and includes a trip to the salad bar.

GRILLED VEGETABLE PLATE 15.95

A bounty of seasoned fresh grilled vegetables including Portobello mushroom, red and green bell peppers, zucchini and more. Served with a trip to the salad bar.

GRILLED ATLANTIC SALMON 29.95

10 ounce fresh grilled salmon filet finished with whole grain mustard and honey vinaigrette. Served with garlic mashed potatoes, steamed broccoli and a trip to the salad bar.

Serving the Finest Texas Hospitality SINCE 1977!

IN 1977 we opened the Taste of Texas Restaurant on the backside of Town and Country Village and welcomed our first customer in the door. In the years that followed we survived the 70's oil boom, the 80's oil bust, moved to our new location just in time for the 90's recovery and have seen Houston develop into an outstanding city.

Three decades have brought us countless celebrations with your families: birthdays, graduations, engagements, a wedding or two in the restaurant, anniversaries, new baby celebrations, career celebrations, and retirement dinners. But most of all you have enjoyed countless dinners just to celebrate a great dining experience with friends and family.

We have built a world class Texas Museum, hosted over 200,000 Texas schoolchildren on our Texas History Tours, and countless foreign guests who claim their visit to the "Taste" was the highlight of their trip. Our menu is translated in 13 languages and has been circulated around the world.

Our staff has included over 10,000 young people that we still consider family-- couples who met at work, married, and have families of their own. We even have 2nd generation Taste of Texas employees working with us!

Without you none of this would have been possible!
YOU are the Taste of Texas – our precious customers.

THAT IS WHY WE:

- Encourage you to visit our butcher shop and select your Certified Angus Beef® steak from our display,
- And insist on rigorous trim and aging specifications to make your steak perfect,
- And offer thick sliced, hickory-smoked bacon to wrap around the perfectly trimmed filets,
- And, upon your request, season your steaks with lemon pepper, and serve your steak sizzling in herb garlic butter or blue cheese butter,
- And slowly roast our famous prime rib to bring out all the flavors of this well-marbled beef,
- And offer cold-water lobster tails, known for their rich flavor and texture,
- And prepare our fresh salad bar ingredients daily – using only the finest quality produce and accompaniments,
- And bake your potato or sweet potato to order,
- And use only the freshest mushrooms, broccoli, and asparagus to accompany your steak selections,
- And offer a wine list of 350 of the finest selections at a value to our guests,
- And offer 20 choices of Premium Wine by the glass as well as for tastings,
- And bake all of our Asiago cheese rolls, homemade white loaves and jalapeño cornbread fresh throughout the day,
- And offer our homemade apple butter and cinnamon honey butter to accompany our fresh breads,
- And make all of our cheesecake, pecan pie, our famous "Snickers" pie and "Slice of Heaven" from scratch in our kitchen,
- And serve our own signature blend coffee both regular and decaffeinated, and brew our specialty decaffeinated cinnamon coffee with our compliments.

Because we never take your visit to our restaurant for granted!

NINA & EDD HENDEE, LISA, CHRIS & HANNAH BLACKARD,
KRISTIN & CORBIN BLACKFORD, CLAUDINE & DAVID HARTLAND, SAM HARTLAND & CAMPBELL,
HUDSON & REAGAN HENDEE

Cornerstone Scriptures

1 Peter 1:24-25 For, "All men are like grass, and all their glory is like the flowers of the field; the grass withers and the flowers fall, but the word of the Lord stands forever."

Ephesians 3:20-21 "Now to him who is able to do immeasurably more than all we ask or imagine, according to his power that is at work within us, to him be glory in the church and in Christ Jesus throughout all generations, for ever and ever!" Amen.



**Eighteen-time Wine Spectator
Award of Excellence Winner,
1995-2012**



713.932.6901



713.461.6177

PHONE

FAX

WWW.TASTEOFTEXAS.COM

©2011 Taste of Texas Restaurant. All rights reserved.

10505 KATY FREEWAY HOUSTON, TEXAS 77024