



TASTE OF TEXAS®

Restaurant



JUST FOR STARTERS

BAKED BRIE.....16

Brie baked in a light pastry with toasted pecans, apricot glaze, and brown sugar. Served with fresh fruit and crackers.

JUMBO LUMP CRAB CAKE.....16

Chef Tracey Hassett created this crab cake recipe starting with 6 ounces of jumbo lump crab blended with Parmesan, Cheddar, and Provolone cheeses. Served with remoulade sauce.

STUFFED MUSHROOM CAPS.....14

Six large mushroom caps, stuffed with jumbo lump crab meat, and topped with melted Provolone cheese and roasted red pepper sauce.

TEXAS QUAIL BITES.....20

Four skewers of grilled marinated quail wrapped in bacon and a thin slice of jalapeno. Served with stuffed jalapeños, spicy ranch dressing and Dr. Pepper bordelaise sauce.

JALAPEÑO STUFFED SHRIMP.....16

Four large fried shrimp, battered and stuffed with Monterey Jack cheese, and a slice of mild jalapeño. Served with a cilantro cream sauce.

SPINACH ARTICHOKE DIP.....12

A wonderful blend of spinach and artichoke with Goat, Provolone and Parmesan cheeses. Topped with crumbled Goat cheese and roasted red peppers. Served with tortilla chips.

STEAKS & PRIME RIB

All of our steak, prime rib, and lobster dinners are served as a complete meal with a salad, homemade breads and a side order.

RIBEYE STEAK BY THE OUNCE*.....3/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 ounce minimum.

CENTER CUT FILET*

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

6 ounces 42 10 ounces 50 14 ounces 60

PRIME NEW YORK STRIP SIRLOIN*.....60

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

T-BONE STEAK*.....56

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

COWBOY STEAK*.....65

This 24 ounce "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. Ask your server about availability.

10 ounces 40 14 ounces 48 18 ounces 54

24 ounces 65

PORTERHOUSE STEAK*.....80

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

TOMAHAWK RIBEYE STEAK*.....90

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

STEAMED LOBSTER TAIL.....50

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.....16

Steamed Lobster Tail.....26

Four Jalapeño Fried Shrimp.....16

Four Jumbo Grilled Shrimp.....16

Two Skewers of Quail.....10

Oscar Topping.....14

We recommend having your steak flavored with our house-specialty lemon pepper seasoning, Blue cheese butter, Truffle steak butter and/or sizzling in herb garlic butter on a hot platter.

SIDE ORDERS

- 5
- Steak Fries
- Sweet Potato Fries
- Garlic Mashed Potatoes

- 6
- Baked Potato
- Texas Au Gratin Potatoes
- Megan's Macaroni and Cheese
- Fresh Green Beans with Almonds and Bacon
- Fresh Broccoli with Hollandaise
- Baked Sweet Potato with Pecans
- Sautéed Fresh Spinach

- 8
- Fresh Asparagus with Hollandaise
- Brussels Sprouts with Bacon Jam
- Sautéed Fresh Mushrooms

TEXAS SPECIALTIES

MARINATED STEAK SKEWER*	31
<i>A skewer of charbroiled beef tenderloin flavored with a spiced pineapple marinade. Served with mushroom wild rice, grilled vegetables, and a trip to the salad bar.</i>	
GRILLED TENDERLOIN MEDALLIONS*	31
<i>6 ounces of grilled Certified Angus Beef tenderloin medallions served over bordelaise sauce and topped with fried onion strings. Served with fresh asparagus, mashed potatoes, and a trip to the salad bar.</i>	
TEXAS PECAN CRUSTED CHICKEN	30
<i>Pecan crusted chicken breast stuffed with a spinach and artichoke blend served over a lemon butter sauce. Accompanied by fresh green beans with almonds, bacon, mushroom wild rice, and a trip to the salad bar.</i>	
HERB MARINATED GRILLED CHICKEN	30
<i>Boneless skinless chicken breast, herb marinated and grilled. Served with raspberry sauce, grilled vegetables, sautéed spinach, and a trip to the salad bar.</i>	
GRILLED ATLANTIC SALMON*	34
<i>An 8 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.</i>	

JUMBO GRILLED SHRIMP	30
<i>A half-dozen grilled jumbo shrimp. Served over wild rice with grilled vegetables, and a trip to the salad bar.</i>	
JALAPEÑO STUFFED SHRIMP	30
<i>Six large fried shrimp battered and stuffed with Monterey Jack cheese and mild jalapeno. Served with a cilantro cream sauce, sweet potato fries, and a trip to the salad bar.</i>	
GRILLED VEGETABLE PLATE	24
<i>A bounty of seasoned fresh grilled vegetables including portobello mushroom, asparagus, squash, red and yellow bell peppers. Served with quinoa pilaf, fried brussels sprouts and fried avocado on a cilantro cream sauce. Includes a trip to the salad bar.</i>	

Side Substitutions are available for an additional charge.

* Written information regarding the safety of these items is available upon request.

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

SALADS

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	15
Salad Bar With Grilled Chicken	20
Salad Bar With Soup	18
Salad Bar With Any Side Order	18
CAESAR SALAD	10
<i>A faithful rendition of the salad that has become a classic.</i>	
WEDGE SALAD	12
<i>Iceberg lettuce, chopped bacon, tomato, and Blue cheese dressing.</i>	

SOUPS

BAKED POTATO SOUP	7
<i>Hearty, rich and creamy. Topped with bacon, grated Cheddar cheese, and chives.</i>	
BUTTERNUT SQUASH SOUP	7
<i>Topped with crème fraiche and toasted pecans.</i>	
TORTILLA SOUP	7
<i>Garnished with tortilla strips, grated Cheddar and Monterey Jack cheeses, and our pico de gallo.</i>	

LOCAL FAVORITES

Add a Salad Bar to your sandwich for 8

GRILLED TENDERLOIN SALAD*	23
<i>Fresh mixed greens tossed with grapefruit, avocado and cilantro vinaigrette. Topped with spicy candied almonds, grilled red onions, 4 ounces of marinated Certified Angus Beef tenderloin and a medallion of fried Blue cheese.</i>	
With Grilled Chicken	20
With Grilled Shrimp	28
GRILLED SALMON SALAD*	28
<i>Fresh grilled salmon served on top of crisp romaine hearts and baby arugula. Garnished with pear, fried capers, roasted asparagus, toasted pine nuts, avocado, cannelloni beans and tarragon vinaigrette. Topped with onion strings.</i>	

GRILLED CHICKEN SANDWICH	16
<i>Herb-marinated boneless and skinless chicken breast, grilled to perfection. Served on a gourmet bun with Provolone cheese, brown-sugar bacon, honey mustard, and steak fries.</i>	
BACON GOLD BURGER*	16
<i>A juicy and flavorful Certified Angus Beef® burger that is custom blended to our specifications and hand formed in house. Each half-pound burger is topped with bacon, Cheddar cheese, lettuce, tomato, pickles and served on a gourmet toasted bun with steak fries.</i>	