



We Ship Steaks Nationwide
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STARTERS

TEXAS QUAIL BITES • 20

4 skewers of bacon-wrapped quail with a sliver of mild jalapeño. Served with stuffed jalapeños, spicy ranch dressing, Dr. Pepper bordelaise sauce

JALAPEÑO STUFFED SHRIMP • 18

4 large fried shrimp stuffed with Monterrey Jack cheese and mild jalapeño. Served with cilantro cream sauce

JUMBO LUMP CRAB CAKE • 20

Jumbo lump crab blended with Parmesan, Cheddar, and Provolone. Served with remoulade sauce

SPINACH ARTICHOKE DIP • 14

Spinach dip with Parmesan, Provolone, and goat cheese. Topped with roasted red peppers and served with tortilla chips

STUFFED MUSHROOM CAPS • 18

Jumbo Lump Crab, topped with melted Provolone cheese, and served with roasted red pepper sauce

BAKED BRIE • 16

Brie with toasted pecans and apricot glaze, wrapped in phyllo, and served with fresh fruit and crackers

SALADS

GRILLED TENDERLOIN SALAD* • 25

Mixed greens, grapefruit, spicy candied almonds, grilled red onions, 4 ounces of marinated tenderloin, fried blue cheese medallion, avocado, cilantro vinaigrette

With Grilled Chicken • 22 With Grilled Shrimp • 28

GRILLED SALMON SALAD* • 24

4 ounces of grilled salmon, romaine hearts and baby arugula, pear, fried capers, roasted asparagus, toasted pine nuts, avocado, cannelloni beans, tarragon vinaigrette, onion strings

Salad Bar As A Meal • 15

Add Grilled Chicken • 7 Add Grilled Salmon • 9

Salad Bar With Soup • 18

Salad Bar With Any Side Order • 18

CAESAR SALAD • 12

Parmesan basket, hearts of romaine, Caesar dressing, house-made croutons

WEDGE SALAD • 14

Iceberg lettuce, chopped bacon, tomato, onion, blue cheese dressing

Salad bar is not a sharable or take home item for in-house diners.

SOUPS & SANDWICHES

Add a Salad Bar to your sandwich for 8.

BAKED POTATO SOUP • 7

Hearty and creamy, topped with bacon, grated Cheddar cheese, and chives

TEXAS ONION SOUP • 7

Traditional onion soup in savory broth, topped with toast and melted Provolone and Parmesan cheeses

TORTILLA SOUP • 7

With chicken, garnished with tortilla strips, grated Cheddar and Monterey Jack cheeses, and pico de gallo

GRILLED CHICKEN SANDWICH • 18

Herb-marinated boneless and skinless chicken breast, Provolone cheese, brown-sugar bacon, honey mustard, steak fries

BACON GOLD BURGER* • 18

Custom in-house beef patty, bacon, Cheddar cheese, lettuce, tomato, onion, pickles, steak fries

SIDE ORDERS

5

- Steak Fries
- Sweet Potato Fries
- Garlic Mashed Potatoes

7

- Baked Potato
- Texas Au Gratin Potatoes
- Fresh Green Beans with Almonds & Bacon
- Fresh Broccoli with Hollandaise
- Baked Sweet Potato with Pecans
- Sautéed Fresh Spinach

9

- Fresh Asparagus with Hollandaise
- Brussels Sprouts with Bacon Jam
- Sautéed Fresh Mushrooms
- Megan’s Macaroni & Cheese

STEAKS, PRIME RIB & LOBSTER



Includes salad, homemade breads, and a side order.

CENTER CUT FILET*

The most tender filet ever, bearnaise sauce, bacon wrapped upon your request

6 oz • 42 | 10 oz • 56 | 14 oz • 68

NEW YORK STRIP SIRLOIN* • 60

The 16 ounce boneless strip sirloin is the steak lover’s choice and our house specialty

T-BONE* • 68

20 ounces of the classic combination of filet and New York strip, well-trimmed and aged “bone-in” for flavor and tenderness

PORTERHOUSE* • 98

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

RIBEYE BY THE OUNCE* • 3.45/oz

Come to the butcher shop and have your own juicy ribeye steak cut as big as you like it. 16 ounce minimum

SLOW ROASTED PRIME RIB*

Juicy, tender, and full of flavor, Natural au jus with red Hawaiian salt, horseradish sauce. Ask your server about availability

10 oz • 46 | 14 oz • 56 | 18 oz • 64 | 24 oz • 74

COWBOY* • 78

This 24 ounce “bone-in” ribeye steak brings you the famous rich flavor of ribeye enhanced with aging on the bone

TOMAHAWK RIBEYE* • 118

Impressive 38 ounces with a 14” bone hanging off the plate

STEAMED LOBSTER TAIL • 58

Two 4.5 ounce South African Cold Water Rock Lobster Tails steamed, drawn butter

> COMPLETE YOUR MEAL

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.

Oscar Topping • 16

Jumbo Lump Crab Cake • 20

Steamed Lobster Tail • 29

Two Skewers of Quail • 10

Four Jumbo Grilled Shrimp • 18

Four Jalapeño Stuffed Fried Shrimp • 18

TEXAS SPECIALTIES

All Texas Specialties come with the salad bar. Side Substitutions are available for an additional charge.

MARINATED STEAK SKEWER* • 33

Beef tenderloin, pineapple marinade, mashed potatoes, grilled vegetables

GRILLED TENDERLOIN MEDALLIONS* • 33

Two 3 ounce portions of tenderloin, bordelaise sauce, fried onion strings, asparagus, mashed potatoes

TEXAS PECAN CRUSTED CHICKEN • 31

Stuffed with a spinach and artichoke blend. Served with lemon butter sauce, green beans with almonds and bacon, mushroom wild rice

HERB MARINATED GRILLED CHICKEN • 31

Boneless skinless chicken breast, raspberry sauce, grilled vegetables, sautéed spinach

GRILLED ATLANTIC SALMON* • 35

8 ounces finished with whole grain mustard, honey vinaigrette, garlic mashed potatoes, steamed broccoli

JUMBO GRILLED SHRIMP • 32

A half-dozen grilled jumbo shrimp, mushroom wild rice, grilled vegetables

JALAPEÑO STUFFED SHRIMP • 32

Fried shrimp battered and stuffed with Monterey Jack cheese and mild jalapeño, cilantro cream sauce, sweet potato fries

GRILLED VEGETABLE PLATE • 26

Grilled portobello mushroom, asparagus, squash, red and yellow bell peppers, quinoa pilaf, fried brussels sprouts, fried avocado, cilantro cream sauce

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

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



In 1977, our family opened the Taste of Texas Restaurant in Town and Country Village and welcomed our first customer in the door. In the years that followed, we survived oil booms, oil busts, moved to a new location, Covid, and have seen our Houston Astros win the World Series - twice!

We believe the dinner table is the heart and soul of Texas, which is why we strive for excellence for each guest's visit to the Restaurant. Nearly five decades have brought countless celebrations with your families: birthdays, graduations, engagements, anniversaries, new baby celebrations, career milestones, and retirement dinners. We are honored that you have chosen the Taste of Texas for your cherished celebrations.

We have collected a world-class Texas history museum, hosted over five hundred thousand Texas school children on Texas History Tours, and welcomed countless foreign guests who have claimed their visit here was the highlight of their trip. Our menu is translated into thirteen languages and has been circulated around the world.

Over fifteen thousand young people have worked at the Taste of Texas, and we consider them family. We are delighted that over forty couples have met at work here, married, and have started families of their own. We even have second generation Taste of Texas employees working with us now!

Without you, none of this would have been possible. We are always grateful to you, our precious customers.

THAT IS WHY WE:

- Hand select the finest quality Certified Angus Beef® steaks and insist on the most rigorous trim and aging specifications to make your steak perfect;
- Invite you to visit our butcher shop and choose your own Certified Angus Beef® steak from our display;
- Offer thick sliced, hickory-smoked bacon to wrap around your perfectly-trimmed center cut filet;
- Season your steak with our signature lemon pepper seasoning or serve it sizzling in herb garlic butter, blue cheese butter or truffle butter upon your request;
- Slowly roast our famous prime rib to bring out the rich flavors of this well-marbled cut;
- Offer cold-water lobster tails, known for their delicate flavor and texture;
- Use only the freshest and finest quality produce and accompaniments for our salad bar;
- Curate an award winning wine list of the finest labels at a significant value to our guests with an in-house inventory of over four thousand bottles;
- Pour twenty choices of fine wines by the glass and offer complimentary tastings;
- Freshly bake our delicious homemade white loaves, Asiago cheese rolls, and jalapeño cornbread throughout the day;
- Offer homemade apple butter and cinnamon honey butter to accompany these fresh breads;
- Meticulously prepare our famous “Snickers” pie, “Slice of Heaven,” key lime pie, Texas pecan pie, and cheesecake from scratch;
- And, freshly brew and serve our own signature blend and cinnamon coffees.

We never take your visit to our restaurant for granted. We want you to have a most memorable meal when you dine with us. Please do not hesitate to let us know if we can do anything to make your experience more special.

Nina & Edd Hendee, Lisa, Chris, Hannah, Elizabeth & Maddie Blackard, Kristin, Corbin, Henry & Annie Blackford, Claudine & David Hartland, Sam Hartland & Campbell, Hudson, Reagan Hendee & Conrad Hartland, Kyle, Erin, Grayson & Jackson Poulson

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.



Twenty-seven-time Wine Spectator Award of Excellence Winner, 1995-2022
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