

EST.

1977

TASTE OF TEXAS®

Restaurant

WE SHIP STEAKS NATIONWIDE |
WWW.TASTEOFTEXAS.COM |

JUST FOR STARTERS

BAKED BRIE 15.95
Brie baked in a light pastry with toasted pecans, apricot glaze, and brown sugar. Served with fresh fruit and crackers.

JUMBO LUMP CRAB CAKE 15.95
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 13.95
Six large mushroom caps, stuffed with jumbo lump crab meat, and topped with melted provolone cheese and roasted red pepper sauce.

TEXAS QUAIL BITES 17.95
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 barbeque sauce.

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 13.95
Salad Bar With Grilled Chicken 19.95
Salad Bar With Soup 17.95
Salad Bar With Any Side Order 17.95

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.

SHRIMP COCKTAIL 15.95
Six jumbo cold-boiled shrimp served with savory cocktail sauce and lemon.

JALAPEÑO STUFFED SHRIMP 15.95
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 9.95
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.

Soups

BAKED POTATO SOUP 5.95
Hearty, rich and creamy. Topped with bacon, grated Cheddar cheese, and chives.

TEXAS ONION SOUP 5.95
Traditional onion soup in savory broth, topped with toast and melted Provolone and Parmesan cheeses.

TORTILLA SOUP 5.95
Garnished with tortilla strips, grated Cheddar and Monterey Jack cheeses, and our pico de gallo.

LOCAL FAVORITES

Add a Salad Bar to your sandwich for 7.95

GRILLED TENDERLOIN SALAD* 21.95
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.

With Grilled Chicken 19.95
With Grilled Shrimp 27.95

GRILLED TUNA OR SALMON SALAD*
Your choice of fresh grilled tuna or 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.
With Tuna or Salmon 27.95

GRILLED CHICKEN SANDWICH 15.95
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.

GOLD BURGER* 13.95
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 Cheddar cheese, lettuce, tomato, pickles and served on a gourmet toasted bun with steak fries.

FRENCH DIP SLIDERS 15.95
Slow roasted Strip Sirloin, thinly sliced on three slider sandwiches with melted Provolone cheese, bacon caramelized onions, topped with herb butter. Served with au jus, horseradish sauce and steak fries.

SIDE ORDERS | Enjoy each additional side

4.95
Steak Fries
Sweet Potato Fries
Garlic Mashed Potatoes

5.95
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

6.95
Fresh Asparagus with Hollandaise
Brussels Sprouts with Bacon Jam
Baked Blue Cheese Stuffed Tomato
Sautéed Fresh Mushrooms

STEAKS, PRIME RIB & SEAFOOD



Proudly Serving Only Certified Angus Beef for over 35 Years, The Finest Quality Steaks and Prime Rib!

RIBEYE STEAK BY THE OUNCE* 2.95/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 41.95 10 ounces 49.95 14 ounces 59.95

FILET OSCAR TOPPING

Complete your filet with 2 ounces of jumbo lump crab and hollandaise sauce. Add 13.95

BONE-IN FILET* 65.95

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

PRIME NEW YORK STRIP SIRLOIN* 59.95

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* 53.95

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

COWBOY STEAK* 59.95

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 39.95 14 ounces 45.95 18 ounces 49.95
24 ounces 59.95

PORTERHOUSE STEAK* 69.95

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

TOMAHAWK RIBEYE STEAK* 79.95

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 49.95

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 15.95

Steamed Lobster Tail 25.95

Four Jalapeño Fried Shrimp 15.95

Four Jumbo Grilled Shrimp 15.95

Two Skewers of Quail 9.95

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

MARINATED STEAK SKEWER* 29.95

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.

GRILLED TENDERLOIN MEDALLIONS* 29.95

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

TEXAS PECAN CRUSTED CHICKEN 29.95

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.

HERB MARINATED GRILLED CHICKEN 25.95

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

GRILLED TUNA* 39.95

8 ounces of grilled tuna served with grilled pineapple pico de gallo, steamed broccoli, and a trip to the salad bar.

GRILLED ATLANTIC SALMON* 31.95

A 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.

JUMBO GRILLED SHRIMP 29.95

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

JALAPEÑO STUFFED SHRIMP 27.95

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.

GRILLED VEGETABLE PLATE 23.95

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.

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.

Serving the Finest Texas Hospitality

SINCE 1977

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, and have seen our Houston Astros win the World Series!

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 four 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 four hundred thousand Texas schoolchildren 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 or Blue cheese 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 over three hundred and fifty of the finest labels at a significant value to our guests with an in-house inventory of over four thousand bottles;
- Pour fourteen 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 our own signature blend coffee, and offer our famous cinnamon coffee with our compliments.

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 Blackford,
Claudine & David Hartland, Sam Hartland & Campbell, Hudson, Reagan Hendee & Conrad Hartland



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.



Twenty-three-time Wine Spectator
Award of Excellence Winner, 1995-2018



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