



TASTE OF TEXAS®

Restaurant



JUST FOR STARTERS

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.

JUMBO LUMP CRAB CAKE 20

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.

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.

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.

STUFFED MUSHROOM CAPS 18

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

BAKED BRIE 16

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

STEAKS, PRIME RIB & LOBSTER



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

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 **54** 14 ounces **68**

NEW YORK STRIP SIRLOIN* 60

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

T-BONE STEAK* 68

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

PORTERHOUSE STEAK* 98

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

STEAMED LOBSTER TAIL 50

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

RIBEYE STEAK BY THE OUNCE* 3.25/oz.

Cut to your own thickness. 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*

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 **44** 14 ounces **54**
18 ounces **62** 24 ounces **72**

COWBOY STEAK* 78

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

TOMAHAWK RIBEYE STEAK* 116

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!

TO COMPLETE YOUR MEAL

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

Oscar Topping 16

Two Skewers of Quail 10

Jumbo Lump Crab Cake 20

Four Jumbo Grilled Shrimp 16

Steamed Lobster Tail 26

Four Jalapeño Fried Shrimp 16

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
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
Megan's Macaroni and Cheese

TEXAS SPECIALTIES

MARINATED STEAK SKEWER*	31
<i>A skewer of charbroiled beef tenderloin flavored with a spiced pineapple marinade. Served over mushroom wild rice with grilled vegetables, and a trip to the salad bar.</i>	
GRILLED TENDERLOIN MEDALLIONS*	31
<i>6 ounces of grilled 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>	

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

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 mushroom 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 jalapeño. 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.

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

SALADS

Help yourself to our amazing salad bar and fresh baked breads.

Salad Bar As A Meal	15
Salad Bar With Grilled Chicken or Grilled Salmon	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>	

*Salad bar is not a sharable or to-go item for in house diners.

SOUPS

BAKED POTATO SOUP	7
<i>Hearty, rich and creamy. Topped with bacon, grated Cheddar cheese, and chives.</i>	
TEXAS ONION SOUP	7
<i>Traditional onion soup in savory broth, topped with toast and melted Provolone and Parmesan cheeses.</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 tenderloin and a medallion of fried blue cheese.</i>	
With Grilled Chicken	20
With Grilled Shrimp	28
GRILLED SALMON SALAD*	20
<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 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>	

18% gratuity will be added to parties of 8 or more