



\$89 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

Appetizers

Please select two for your menu

Texas Quail Bites

Jalapeno Stuffed Shrimp

Crab Stuffed Mushroom Caps

Mini Crab Cakes

Second Course

Please select 1 salad option for your menu.

All served with our homemade breads & butters.

House Salad Caesar Salad Salad Bar

(the salad bar is not available to parties of 30 or more)

Entrees

All Entrée's will be offered to your guests on your menu

10 oz Center Cut Filet

16 oz. Ribeye or 16 oz. NY Strip (your choice)

Herb Marinated Grilled Chicken

8 oz Grilled Atlantic Salmon

Grilled Vegetable Plate

Side Orders

please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise

Fresh Green Beans with Almonds and Bacon

Garlic Mashed Potatoes

Texas Au Gratin Potatoes

Megan's Macaroni and Cheese

Dessert

please select 2 desserts to be offered on your menu

Key Lime Pie

Snickers Pie Cheesecake

Creme Brulé with Fresh berries

New York Style Cheesecake



TASTE OF TEXAS[®]

RESTAURANT

\$99 Per Person

Water, Iced Tea, Soft Drinks, & Coffee

Appetizers

Please select two for your menu

Texas Quail Bites

Jalapeno Stuffed Shrimp

Crab Stuffed Mushroom Caps

Mini Crab Cakes

Second Course

Please select 1 salad option for your menu.

All served with our homemade breads & butters.

House Salad Caesar Salad Salad Bar

(the salad bar is not available to parties of 30 or more)

Entrees

All Entrée's will be offered to your guests on your menu

10 oz Center Cut Filet with Oscar Topping

16 oz Prime NY Strip Sirloin with 4 Grilled Shrimp

Herb Marinated Grilled Chicken

8 oz Grilled Atlantic Salmon

Grilled Vegetable Plate

Side Orders

please select 2 sides to be served with the entrée's

Fresh Broccoli with Hollandaise

Fresh Green Beans with Almonds and Bacon

Garlic Mashed Potatoes

Texas Au Gratin Potatoes

Megan's Macaroni and Cheese

Dessert

please select 3 desserts to be offered on your menu

Key Lime Pie with Apricot Glaze

Snickers Pie Cheesecake

New York Style Cheesecake

Creme Brulé with Fresh Berries

Slice of Heaven White and Dark Chocolate Mousse



TASTE OF TEXAS®

RESTAURANT

SAMPLE MENU

Happy Retirement John!

Appetizers

Texas Quail Bites & Mini Crab Cakes

Second Course

Please enjoy a trip to our famous salad bar complete with homemade breads and butters.

Entrees

Steak, Chicken and Seafood entrées are accompanied by Fresh Green Beans with Almonds & Bacon and Garlic Mashed Potatoes.

10 oz Center Cut Filet

Seasoned with lemon pepper and brushed with garlic butter.

16 oz Ribeye

Seasoned with lemon pepper and brushed with garlic butter

Herb Marinated Grilled Chicken

Boneless skinless chicken breast, herb marinated and grilled.

8 oz. Grilled Atlantic Salmon

Finished with whole grain mustard and honey vinaigrette.

Grilled Vegetable Plate

Grilled portobello mushroom, asparagus, squash, and bell peppers.
Served with quinoa pilaf, fried brussels sprouts, and fried avocado on a cilantro cream sauce.

Dessert

Crème Brulé with Fresh Berries
New York Style Cheesecake with Strawberry Puree