TASTE OF TEXAS®

RESTAURANT

We Ship Steaks Nationwide

WWW.TASTEOFTEXAS.COM

STARTERS

TEXAS QUAIL BITES • 29
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 • 23
4 large fried shrimp stuffed with Monterrey Jack cheese and mild jalapeño. Served with cilantro cream sauce.

CRAB CAKE • 29
Lump crab blended with Parmesan, Cheddar, and Provolone. Served with remoulade sauce.

SPINACH ARTICHOKE DIP • 19
Spinach dip with Parmesan, Provolone, and goat cheese. Topped with roasted red peppers and served with tortilla chips.

STUFFED MUSHROOM CAPS • 25
Lump Crab, topped with melted Provolone cheese, and served with roasted red pepper sauce.

BAKED BRIE • 19
Brie with toasted pecans and apricot glaze, wrapped in phyllo, and served with fresh fruit and crackers.

SOUPS, SALADS & BURGER

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

BAKED POTATO SOUP • 9
Hearty and creamy, topped with bacon, grated Cheddar cheese, and chives

TEXAS ONION SOUP • 9
Traditional onion soup in savory broth, topped with toast and melted Provolone and Parmesan cheeses

TORTILLA SOUP • 9
With chicken, garnished with tortilla strips, grated Cheddar and Monterey Jack cheeses, and pico de gallo

BACON GOLD BURGER* • 21
House made Angus patty with bacon, Cheddar cheese, lettuce, tomato, onion, pickles, steak fries

GRILLED TENDERLOIN SALAD* • 30
Mixed greens, grapefruit, spicy candied almonds, grilled red onions, 4 ounces of marinated tenderloin, fried blue cheese medallion, avocado, cilantro vinaigrette

With Grilled Chicken • 28 With Grilled Shrimp • 32

GRILLED SALMON SALAD* • 32
4 ounces of grilled salmon, romaine hearts and baby arugula, pear, fried capers, roasted asparagus, toasted pine nuts, avocado, cannellini beans, tarragon vinaigrette, onion strings

SALAD BAR AS A MEAL • 19
SALAD BAR WITH SOUP • 26
Add Grilled Chicken • 10 *Add Grilled Salmon* • 10

CAESAR SALAD • 18
Parmesan crisp, hearts of romaine, Caesar dressing, house-made croutons

WEDGE SALAD • 19
Iceberg lettuce, chopped bacon, tomato, onion, blue cheese dressing

SIDE ORDERS

8

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

8

Garlic Mashed Potatoes
Steak Fries
Sweet Potato Fries

10

Brussels Sprouts with Bacon Jam
Sautéed Fresh Mushrooms
Megan's Macaroni & Cheese
Baked Potato

12

Fresh Asparagus with Hollandaise

All food and service concerns must be brought to management attention at the time of service. No exceptions.
20% gratuity will be added to the check of parties of 6 or more

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.
* We cannot guarantee our food items to be allergen free.

STEAKS, PRIME RIB & LOBSTER

Includes a single trip to the salad bar, homemade breads & a side order
***Salad bar is not a sharable or take home item for in-house diners.**

Enjoy your steak with our house-specialty lemon pepper seasoning, sizzling in herb garlic butter, or topped with blue cheese or truffle butter—complimentary, as always.

CENTER CUT FILET*
The most tender filet ever, bearnaise sauce, bacon wrapped upon your request
6 oz • 51 | 10 oz • 69 | 14 oz • 85.

NEW YORK STRIP* • 69
The 16 ounce boneless strip sirloin is the steak lover's choice and our house specialty

T-BONE* • 79
20 ounces of the classic combination of filet and New York strip, well-trimmed and aged "bone-in" for flavor and tenderness

PORTERHOUSE* • 115
32 ounces of the king of steaks, over one-and-a-half inches thick and fall-off-the-bone tender

RIBEYE BY THE OUNCE* • 4.15/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 • 55 | 14 oz • 65 | 18 oz • 75 | 24 oz • 85

COWBOY* • 95
This 24 ounce "bone-in" ribeye steak brings you the famous rich flavor of ribeye enhanced with aging on the bone

TOMAHAWK RIBEYE* • 145
Impressive 38 ounces with a 14" bone hanging off the plate. Includes a complimentary steak knife!

STEAMED LOBSTER TAIL • 65
Two 4.5 ounce South African Cold Water Rock Lobster Tails steamed, drawn butter

COMPLETE YOUR MEAL

Oscar Topping • 19
Two Skewers of Quail • 15
Jumbo Lump Crab Cake • 29
Four Jumbo Grilled Shrimp • 22
Steamed Lobster Tail • 30
Two Jalapeño Stuffed Fried Shrimp • 11

TEXAS SPECIALTIES

All Texas Specialties come with a single trip to the salad bar. Side substitutions are available for an additional charge.
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DOUBLE BONE PORK CHOP • 59
Grilled 16 oz Iberico pork chop with piloncillo coffee spice rub, white wine garlic butter, dried fruit mostarda, mashed potatoes, sauteed spinach

MARINATED STEAK SKEWER* • 39
Beef tenderloin, pineapple marinade, mashed potatoes, green beans with almonds & bacon

GRILLED TENDERLOIN MEDALLIONS* • 39
Two 3 ounce portions of tenderloin, bordelaise sauce, fried onion strings, asparagus, mashed potatoes

TEXAS PECAN CRUSTED CHICKEN • 39
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 • 39
Boneless skinless chicken breast, raspberry sauce, mashed potatoes, asparagus

GRILLED TEXAS REDFISH • 49
8 ounce filet, topped with lump crab, sautéed spinach, tomatoes, & onion, with lemon butter sauce & wild rice

GRILLED ATLANTIC SALMON* • 39
8 ounces finished with honey whole grain mustard vinaigrette, garlic mashed potatoes, steamed broccoli

JUMBO GRILLED SHRIMP • 39
A half-dozen grilled jumbo shrimp, mushroom wild rice, asparagus

GRILLED VEGETABLE PLATE • 35
Grilled portabello mushroom with sautéed spinach, tomatoes, & onions, asparagus, fried avocado, cilantro cream sauce, & quinoa salad

SERVING THE FINEST

Since 1977

TEXAS HOSPITALITY

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, survived Covid, 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 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 sixteen 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, pecan-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 twenty five hundred bottles;
- Pour twenty two 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 our 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 serve our famous cinnamon coffee.

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.

Certified Angus Beef

Wine Spectator AWARD OF EXCELLENCE

Thirty two-time Wine Spectator Award of Excellence Winner

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