

# TEXAS ROADHOUSE

Legendary Food, Legendary Service • 2026 Menu & Prices

**Note for Group Ordering & Meal Planning:** Prices listed below reflect current 2026 United States nationwide averages and may vary slightly by specific franchise regions (e.g., coastal Florida vs. Midwest markets). Calories are provided to assist with dietary planning. All entrees are served with standard legendary fresh-baked rolls and cinnamon butter.

## MENU CATEGORIES AT A GLANCE

- **Appetizers:** From \$3.99 (Shareable deep-fried favorites)
- **Hand Cut Steaks:** From \$13.49 (Aged USDA Choice Beef)
- **Fall-Off-The-Bone Ribs:** From \$20.49 (Slow-cooked St. Louis style)
- **Chicken Specialties:** From \$14.99 (Marinated, grilled or fried)
- **Seafood & Country Dinners:** From \$13.49 (Southern comfort classics)
- **Texas Size Combos:** From \$19.99 (Steak, ribs & shrimp pairings)
- **Family Packs:** From \$34.99 (Bulk takeout designed for 4-6)

## BEST ITEMS TO ORDER FIRST

- **Cactus Blossom:** Colossal deep-fried onion with Cajun horseradish dipping sauce. Perfect for tables of four.
- **Ft. Worth Ribeye 12oz:** The absolute most flavorful, heavily marbled, juicy cut on the menu.
- **Dallas Filet 6oz:** Lean, premium steak offering ultimate tenderness that literally melts in your mouth.
- **Herb Crusted Chicken:** A savory, seasoned non-beef elite alternative.

## APPETIZERS

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Cactus Blossom</b> Colossal fried onion served with Cajun horseradish sauce. Large enough for groups.	2250 cal	\$5.99
<b>Boneless Buffalo Wings</b> Hand-battered chicken wings tossed in our classic signature buffalo sauce.	760 cal	\$8.99
<b>Rattlesnake Bites</b> Diced jalapeños and jack cheese, battered, rolled, and deep-fried golden brown.	560 cal	\$8.49
<b>Tater Skins</b> Crispy potato skins loaded high with melted cheese, bacon, and fresh green onions.	2250 cal	\$5.99
<b>Fried Pickles</b> Golden fried pickle spears served with a side of homemade ranch dressing.	550 cal	\$4.99

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Cheese Fries</b> Thick-cut steak fries smothered completely in melted cheddar cheese and crisp bacon bits.	1240 cal	<b>\$6.99</b>
<b>Texas Red Chili Bowl</b> Made-from-scratch hearty traditional chili with wholesome beans and ground beef.	500 cal	<b>\$3.99</b>
<b>Road Kill</b> Chopped steak covered perfectly in sautéed onions, mushrooms, and melted jack cheese.	760 cal	<b>\$12.49</b>
<b>Grilled Shrimp Appetizer</b> 8 seasoned shrimp skewered, grilled, and served over a bed of seasoned rice.	1360 cal	<b>\$15.49</b>

## HAND CUT STEAKS

*\*Every steak entree comes with your choice of two standard made-from-scratch sides.*

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Hand Cut Sirloin 6oz</b> Lean, hearty, and the most affordable premium cut on the menu.	250 cal	<b>\$13.49</b>
<b>New York Strip 12oz</b> A deep, hearty steakhouse classic cut with rich beef flavor edges.	420 cal	<b>\$15.99</b>
<b>Dallas Filet 6oz</b> Their most premium tender steak, expertly lean and grilled to your exact order.	270 cal	<b>\$21.99</b>
<b>Filet Medallions</b> Three 3oz tender medallions served directly over a savory bed of seasoned rice.	970 cal	<b>\$21.99</b>
<b>Ft. Worth Ribeye 12oz</b> Highly marbled, incredibly tender, and bursting with rich natural flavor.	960 cal	<b>\$22.99</b>
<b>Prime Rib 12oz</b> Slow-roasted daily for hours in-house. Served with rich hot au jus dipping liquid.	950 cal	<b>\$23.99</b>
<b>Steak Kabob</b> Marinated steak pieces skewered with fresh peppers and onions over seasoned rice.	920 cal	<b>\$14.49</b>
<b>Porterhouse T-Bone 23oz</b> A massive meal combining the classic strip and elite filet into one giant bone-in steak.	1040 cal	<b>\$33.99</b>

## FALL-OFF-THE-BONE RIBS

ITEM & DESCRIPTION	CALORIES	PRICE
<b>1/2 Slab Ribs</b> A generous half rack of slow-cooked ribs. Perfect for a standard appetite.	900 cal	<b>\$20.49</b>
<b>Killer Ribs Full Rack</b> Full rack of premium St. Louis style ribs covered completely in signature BBQ sauce.	1450 cal	<b>\$25.99</b>
<b>Family Sized Ribs</b> Three full racks designed specifically to feed large groups or a hungry family.	4020 cal	<b>\$59.99</b>

## CHICKEN SPECIALTIES

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Portobello Mushroom Chicken</b> Grilled breast topped with fresh portobello mushrooms and melted jack cheese.	430 cal	<b>\$14.99</b>
<b>Grilled BBQ Chicken</b> Tender chicken breast basted heavily in sweet, savory, and smoky BBQ sauce.	300 cal	<b>\$16.99</b>
<b>Chicken Critters</b> All white-meat crisp chicken tenders fried to a perfect golden crunch.	480 cal	<b>\$16.99</b>
<b>Country Fried Chicken</b> Hand-battered, deep-fried chicken breast smothered in traditional country cream gravy.	500 cal	<b>\$17.99</b>
<b>Herb Crusted Chicken</b> Perfectly seasoned grilled breast with a unique proprietary blend of herbs.	260 cal	<b>\$17.99</b>
<b>Smothered Chicken</b> Topped and smothered with sweet sautéed onions, mushrooms, and melted cheese.	420 cal	<b>\$17.99</b>

## SEAFOOD & COUNTRY DINNERS

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Pulled Pork Dinner</b> Slow-smoked tender pulled pork served with hot, toasted fresh-baked bread.	890 cal	<b>\$13.49</b>
<b>Grilled Pork Chops</b> Two thick, center-cut boneless chops seasoned and grilled over open flame.	440 cal	<b>\$13.49</b>
<b>Beef Tips</b> Tender steak pieces sautéed with mushrooms and smothered in rich brown gravy over rice.	960 cal	<b>\$14.49</b>

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Country Fried Sirloin</b> Hand-battered sirloin fried crisp and topped with southern cream gravy.	1170 cal	<b>\$14.49</b>
<b>Fried Catfish</b> U.S. farm-raised, southern cornmeal battered, and fried perfectly golden brown.	650 cal	<b>\$17.49</b>
<b>Grilled Salmon</b> Fresh Atlantic salmon steak grilled perfectly with a hint of signature lemon pepper.	580 cal	<b>\$21.99</b>

## TEXAS SIZE COMBOS

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Chicken Critters &amp; Sirloin</b> Crispy golden chicken tenders paired up alongside a classic 6oz sirloin steak.	1040 cal	<b>\$20.99</b>
<b>Sirloin &amp; Grilled Shrimp</b> 6oz hand-cut sirloin paired with a skewer of seasoned grilled shrimp.	670 cal	<b>\$23.99</b>
<b>BBQ Chicken &amp; Ribs</b> Tender grilled chicken breast served right alongside a half rack of slow-cooked ribs.	890 cal	<b>\$23.99</b>
<b>Sirloin &amp; Ribs Combo</b> 6oz lean hand-cut sirloin paired perfectly with a half rack of slow-cooked ribs.	800 cal	<b>\$25.49</b>
<b>Ribeye &amp; Grilled Shrimp</b> Massive 12oz marbled ribeye topped off with a skewer of seasoned grilled shrimp.	1360 cal	<b>\$33.99</b>
<b>Ribeye &amp; Ribs Combo</b> The ultimate feast: 12oz ribeye paired with a full half rack of slow-cooked ribs.	1510 cal	<b>\$35.99</b>

## TAKEOUT FAMILY PACKS (BULK ORDERING)

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Family Sized Chicken Critters</b> A massive platter of crispy white-meat tenders served with family-sized sides.	1860 cal	<b>\$34.99</b>
<b>Family Sized Pulled Pork</b> A giant bulk portion of slow-smoked pulled pork with plenty of large sides.	2040 cal	<b>\$36.99</b>
<b>Family Sized BBQ Chicken</b> Four large grilled chicken breasts basted in BBQ sauce, includes group sides.	1680 cal	<b>\$39.99</b>
<b>Family Sized Sirloins</b> Four individual 6oz hand-cut sirloins packaged together with massive family-sized sides.	1680 cal	<b>\$49.99</b>

## DESSERTS & LEGENDARY BEVERAGES

ITEM & DESCRIPTION	CALORIES	PRICE
<b>Iced Tea</b> Sweet or unsweetened premium tea blend, freshly brewed in-house daily.	80 cal	<b>\$3.49</b>
<b>Coca-Cola Products</b> Standard fountain sodas featuring unlimited free refills for dine-in guests.	150 cal	<b>\$3.49</b>
<b>Kenny's Cooler</b> Signature cocktail mixed with Blue Chair Bay Coconut Rum and Peach Schnapps.	180 cal	<b>\$6.99</b>
<b>House Margarita</b> The famous roadhouse classic margarita, available frozen or on the rocks.	250 cal	<b>\$7.99</b>
<b>Strawberry Cheesecake</b> Rich New York style creamy cheesecake complete with sweet strawberry topping.	800 cal	<b>\$6.99</b>
<b>Granny's Apple Classic</b> Warm traditional apple pie dessert topped with premium vanilla bean ice cream.	1110 cal	<b>\$6.99</b>
<b>Hurricane Margarita</b> A fruity, tropical island twist mixed into their classic house recipe.	380 cal	<b>\$9.99</b>
<b>The Legend Margarita</b> A premium top-shelf tequila blend mixed with authentic Grand Marnier.	280 cal	<b>\$9.99</b>

### UNDISPUTED VALUE WINNER: THE "EARLY DINE" SPECIAL

**Availability:** Monday through Thursday before 6:00 PM (Select locations offer Friday–Sunday windows before 3:00 PM).

**Promotion Details:** Allows you to secure full-sized legendary entrees for a flat promotional rate averaging between **\$11.99 and \$12.99** in 2026. All meals strictly include standard unlimited rolls and two made-from-scratch sides.

**Featured Early Dine Entrees:** 6oz Hand Cut Sirloin, 10oz Road Kill Chopped Steak, Country Fried Sirloin, Grilled BBQ Chicken, Chicken Critters Dinner, and the Pulled Pork Dinner.

## 10 SMART WAYS TO SAVE AT TEXAS ROADHOUSE

#	MONEY-SAVING STRATEGY DETAILS (2026 DINING BLUEPRINT)
1	<b>Leverage the Early Dine Windows:</b> Plan arrival before 6:00 PM on weekdays to cut \$3 to \$5 directly off individual standard entree items.
2	<b>Join the Official VIP Club:</b> Sign up online or via app to typically grab an immediate welcome voucher for a free appetizer.
3	

#	MONEY-SAVING STRATEGY DETAILS (2026 DINING BLUEPRINT)
	<b>Fill Up on Free Fresh Rolls:</b> Take advantage of complimentary, fully unlimited freshly-baked yeast rolls and signature cinnamon butter.
4	<b>Share Colossal Appetizers:</b> Massive starters like the Cactus Blossom easily feed a family of 4. Avoid over-ordering individual starters.
5	<b>Opt for Texas Size Combo Platters:</b> Pairing steak and shrimp as an official combo is drastically cheaper than buying standalone sides or appetizers.
6	<b>Track Weekday Happy Hours:</b> Check with local servers regarding afternoon price reductions on house margaritas and premium draft domestic beers.
7	<b>Utilize Family Packs for Takeout:</b> Bulk-packaged menus slice roughly 25% off per-person bills compared to a-la-carte item structures.
8	<b>Inquire About Local Kids Nights:</b> Many individual locations sponsor specific nights featuring free or heavily discounted kids meals.
9	<b>Request Hero/Service Discounts:</b> Standard 10% active military, veterans, and first responder discounts apply across many operational branches.
10	<b>Use Free Call-Ahead Seating:</b> Prevents wasting time waiting in crowds where you're highly tempted to purchase premium holding-area bar drinks.

## NATIONAL STEAKHOUSE PRICE COMPARISON (2026 AVERAGES)

The baseline overview demonstrates how Texas Roadhouse relies on higher volume and fast table turnover rates to consistently undercut industry market rates.

BENCHMARK MENU ITEM	TEXAS ROADHOUSE	OUTBACK STEAKHOUSE	LONGHORN STEAKHOUSE
6oz Premium Sirloin	\$13.49	\$18.99	\$17.49
12oz Choice Ribeye	\$22.99	\$28.99	\$26.99
Half Rack St. Louis Ribs	\$20.49	\$23.99	\$22.99
Basic Starting Appetizer	\$3.99+	\$10.99+	\$9.99+

## DIETARY OPTIONS & CALORIC CONTROL

DIETARY CLASSIFICATION	MENU SELECTIONS & STRATEGIC CUSTOMIZATION GUIDELINES
<b>Gluten-Free Selections</b>	All signature hand-cut steaks are naturally gluten-free when prepared without specific commercial marinades. Top choices include the <b>Grilled Salmon (\$21.99)</b> or a customized <b>House Salad (\$5.99)</b> explicitly ordered without crunchy croutons. Standard pricing frameworks remain baseline.
<b>Under 600 Calorie Items</b>	Excellent choices for precise macro-tracking or weight control: <ul style="list-style-type: none"> <li>• <b>6oz Lean Sirloin</b> paired with fresh steamed vegetables (480 total cal   \$16.99)</li> </ul>

DIETARY CLASSIFICATION	MENU SELECTIONS & STRATEGIC CUSTOMIZATION GUIDELINES
	<ul style="list-style-type: none"> <li>• <b>Grilled Shrimp Salad</b> (420 total cal   \$13.99)</li> <li>• <b>Dockside Salmon</b> profile (410 total cal   \$21.99)</li> </ul>
<p><b>Vegetarian &amp; Vegan Profiles</b></p>	<p>While heavily animal-protein focused, guests can craft high-nutrition plates utilizing made-from-scratch sides:</p> <ul style="list-style-type: none"> <li>• <b>House Garden Salad:</b> Request removal of shredded cheese and bacon bits.</li> <li>• <b>Fresh Hot Baked Potato:</b> Request plain, or with real vegetable oil/butter strictly on the side.</li> <li>• <b>Steamed Vegetables:</b> Made fresh daily without proprietary meat seasonings.</li> </ul>