

Texas Roadhouse To-Go Menu Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. How does Texas Roadhouse accommodate special dietary requests?**
 - A. By providing a special menu**
 - B. By encouraging customers to inform them of any special dietary needs**
 - C. By offering gluten-free options only**
 - D. By restricting menu choices**

- 2. What type of lettuce is used in the Caesar salad?**
 - A. Iceberg lettuce**
 - B. Romaine lettuce**
 - C. Butter lettuce**
 - D. Mixed greens**

- 3. What is unique about how the Bone-in ribeye is prepared?**
 - A. Cooked with no bone**
 - B. It is dry-aged for a week**
 - C. It is smoked before serving**
 - D. It is brushed with melted margarine**

- 4. Which steak is brushed with melted margarine for flavor?**
 - A. New York strip**
 - B. Fillet medallions**
 - C. Both A and B**
 - D. None of the above**

- 5. What describes the Shrimp Appetizer at Texas Roadhouse?**
 - A. Five grilled shrimp served with citrus glaze**
 - B. Five shrimp skewers drizzled with garlic butter on toasted bread**
 - C. Five fried shrimp with cocktail sauce**
 - D. Five shrimp grilled and served with rice**

- 6. Are there vegetarian appetizers available on the To-Go Menu?**
- A. No, only meat-based appetizers are available**
 - B. Yes, Fried Pickles are available**
 - C. Only salads can be ordered**
 - D. Vegetarian options are limited to sides**
- 7. Are bread rolls available for purchase on the To-Go Menu?**
- A. No, bread rolls are excluded from To-Go orders**
 - B. Yes, additional bread rolls can be purchased**
 - C. Yes, but only with a main course**
 - D. No, they are only for in-restaurant dining**
- 8. Which steak cut is known for being very lean and hearty?**
- A. Dallas filet**
 - B. USDA choice sirloin**
 - C. New York strip**
 - D. Ft. Worth ribeye**
- 9. What must be requested to receive a wet nap with the ribs?**
- A. Automatically included**
 - B. Upon request**
 - C. Included with the bill**
 - D. Not available**
- 10. What does a T-Bone steak consist of?**
- A. Filet and Ribeye**
 - B. Filet and Strip**
 - C. Ribeye and Flank**
 - D. Sirloin and Filet**

Answers

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1. B
2. B
3. D
4. C
5. B
6. B
7. B
8. B
9. B
10. B

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Explanations

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1. How does Texas Roadhouse accommodate special dietary requests?

- A. By providing a special menu
- B. By encouraging customers to inform them of any special dietary needs**
- C. By offering gluten-free options only
- D. By restricting menu choices

Texas Roadhouse accommodates special dietary requests by encouraging customers to inform them of any special dietary needs. This approach allows the restaurant staff to make necessary adjustments and suggestions based on individual preferences or requirements. By fostering open communication, Texas Roadhouse can better serve guests who may have allergies, intolerances, or specific dietary lifestyles, ensuring a more personalized dining experience. The other options do not fully capture the restaurant's approach. While having a special menu can be helpful, it may not cover every dietary requirement, and simply offering gluten-free options doesn't address the broader range of dietary needs. Additionally, restricting menu choices would not support the goal of catering to diverse preferences and creating an inclusive dining environment. By prioritizing customer communication, Texas Roadhouse enhances customer satisfaction and safety.

2. What type of lettuce is used in the Caesar salad?

- A. Iceberg lettuce
- B. Romaine lettuce**
- C. Butter lettuce
- D. Mixed greens

The Caesar salad specifically utilizes romaine lettuce as its base. This type of lettuce is well-known for its crisp texture and robust flavor, which complement the creamy Caesar dressing and other traditional ingredients such as croutons and Parmesan cheese. The characteristics of romaine lettuce make it ideal for salads that require a sturdy leaf to hold up against dressings and toppings without wilting quickly. Iceberg lettuce, while crunchy, is typically used in lighter salads and isn't favored for a Caesar due to its more delicate and less flavorful leaves. Butter lettuce, known for its softer and sweeter leaves, also doesn't provide the same robustness needed for a classic Caesar salad. Mixed greens include a variety of leafy greens that may not maintain the intended taste and texture profile of a Caesar. Therefore, romaine lettuce is the preferred choice for crafting an authentic Caesar salad experience.

3. What is unique about how the Bone-in ribeye is prepared?

- A. Cooked with no bone
- B. It is dry-aged for a week
- C. It is smoked before serving
- D. It is brushed with melted margarine**

The Bone-in ribeye is particularly notable for being brushed with melted margarine before serving, which enhances the flavor and gives a rich, buttery taste to the steak. This technique not only adds to the overall enjoyment of the meat but also helps to keep the steak moist and tender during cooking. This method is part of what makes the preparation of the Bone-in ribeye special compared to other steaks that might not use this finishing technique. It signifies the commitment to flavor and quality that Texas Roadhouse aims to deliver with their meals, emphasizing the importance of preparation in achieving a satisfying dining experience.

4. Which steak is brushed with melted margarine for flavor?

- A. New York strip
- B. Fillet medallions
- C. Both A and B**
- D. None of the above

The option indicating that both the New York strip and fillet medallions are brushed with melted margarine for flavor is correct because this practice is a standard culinary technique used by Texas Roadhouse to enhance the taste and juiciness of their steaks. Brushing the steaks with melted margarine adds richness and depth to the flavor, making them more appealing to customers. This technique emphasizes the chain's commitment to providing flavorful and satisfying meals. In the case of the New York strip, its natural marbling benefits from the added richness, and for the fillet medallions, the buttery flavor complements the tender cut. This careful attention to flavoring ensures that both steak options deliver an exceptional dining experience.

5. What describes the Shrimp Appetizer at Texas Roadhouse?

- A. Five grilled shrimp served with citrus glaze
- B. Five shrimp skewers drizzled with garlic butter on toasted bread**
- C. Five fried shrimp with cocktail sauce
- D. Five shrimp grilled and served with rice

The Shrimp Appetizer at Texas Roadhouse is accurately described as five shrimp skewers drizzled with garlic butter on toasted bread. This dish highlights the shrimp's flavor, enhanced by the rich, savory notes of garlic butter, and the toasted bread serves as a perfect base for the shrimp. The use of skewers allows for easy handling and an appealing presentation, making it a popular choice for diners looking for a delicious starter. The combination of the juicy shrimp and the crispy toast creates a delightful texture and taste that is characteristic of the Texas Roadhouse menu.

6. Are there vegetarian appetizers available on the To-Go Menu?

- A. No, only meat-based appetizers are available**
- B. Yes, Fried Pickles are available**
- C. Only salads can be ordered**
- D. Vegetarian options are limited to sides**

The correct answer is that Fried Pickles are available as a vegetarian appetizer on the To-Go Menu. This option highlights that the restaurant offers a specific dish that caters to those looking for meat-free choices, demonstrating their inclusivity in menu offerings. Fried Pickles are a popular appetizer that fits the vegetarian category, providing a crunchy, flavorful option that many customers enjoy. The other options do not accurately reflect the availability of vegetarian items. While one option states that only meat-based appetizers are available, this is not true, as Fried Pickles are indeed a vegetarian choice. The mention of only salads being orderable also limits the understanding of the menu options, as appetizers beyond salads are available. Similarly, stating that vegetarian options are limited to sides overlooks items like the Fried Pickles, which serve as appetizers specifically designed for those seeking vegetarian alternatives.

7. Are bread rolls available for purchase on the To-Go Menu?

- A. No, bread rolls are excluded from To-Go orders**
- B. Yes, additional bread rolls can be purchased**
- C. Yes, but only with a main course**
- D. No, they are only for in-restaurant dining**

The correct answer indicates that additional bread rolls can be purchased from the To-Go Menu. Texas Roadhouse is well-known for its freshly baked bread rolls, often served with honey cinnamon butter, which many customers enjoy. Making these rolls available for purchase on the To-Go menu allows diners to enjoy them at home, enhancing their overall experience and providing flexibility when ordering. Offering bread rolls in To-Go orders reflects the restaurant's commitment to customer satisfaction by allowing guests to enjoy a signature item even when dining outside of the restaurant. While some options might restrict the purchase of certain items to in-restaurant dining, the inclusion of bread rolls for To-Go orders is a positive aspect of the menu.

8. Which steak cut is known for being very lean and hearty?

- A. Dallas filet**
- B. USDA choice sirloin**
- C. New York strip**
- D. Ft. Worth ribeye**

The USDA choice sirloin is recognized for its leanness while still maintaining a hearty quality. This cut comes from the rear of the cow, specifically from the sirloin section, which is known for producing leaner cuts of meat. It has less fat compared to other steak cuts, making it a healthier option without sacrificing flavor or texture. The sirloin still provides a robust beefy taste, making it enjoyable for those looking for a satisfying yet lower-fat steak experience. Other steak cuts like the Dallas filet, New York strip, and Ft. Worth ribeye are known for having more marbling or fat content, which enhances flavor and tenderness but also leads to a richer, more indulgent experience. This distinction is important for diners seeking a leaner option while still enjoying the heartiness associated with steak.

9. What must be requested to receive a wet nap with the ribs?

- A. Automatically included**
- B. Upon request**
- C. Included with the bill**
- D. Not available**

To receive a wet nap with the ribs at Texas Roadhouse, it must be requested explicitly. This indicates that wet naps are not automatically provided with the meal, but rather offered when a customer expresses a desire for one. By stating that it is "upon request," the restaurant ensures that guests have the option to enjoy this convenience without making it a default inclusion, which may not be universally needed by all guests. It allows for flexibility based on individual preferences regarding cleanliness and convenience while enjoying the meal. This approach helps manage resources effectively while still catering to customer needs.

10. What does a T-Bone steak consist of?

- A. Filet and Ribeye**
- B. Filet and Strip**
- C. Ribeye and Flank**
- D. Sirloin and Filet**

A T-Bone steak is indeed made up of two distinct cuts of beef: the filet mignon and the New York strip. This steak features a T-shaped bone that divides the two cuts, which not only gives it its name but also offers a delightful combination of tenderness and flavor. The filet mignon is known for its buttery texture, while the strip portion has a robust flavor. This combination makes the T-Bone steak a popular choice for those looking to enjoy both the lean, tender filet and the more marbled, flavorful strip. Understanding the structure of a T-Bone steak can enhance your appreciation of its culinary qualities and help guide orders in a restaurant setting.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://texasroadhousetogomenu.examzify.com>

We wish you the very best on your exam journey. You've got this!

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