

TEXAS ROADHOUSE TO-GO MENU PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

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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. Which of the following salads does NOT contain croutons?

- A. Chicken Caesar salad
- B. Grilled chicken salad
- C. Chicken critter salad
- D. Steakhouse filet salad

2. What is sautéed mushrooms made with?

- A. Oil and various spices
- B. Margarine and seasonings
- C. Butter and garlic
- D. Olive oil and herbs

3. Which steak option has a traditional cut size of 12 oz?

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

4. What type of menu does Texas Roadhouse offer for children?

- A. Buffet Menu
- B. Kids Menu
- C. Healthy Options Menu
- D. Add-on Menu

5. Can customers place a To-Go order by calling ahead?

- A. No, orders must be placed in person
- B. Yes, to reduce waiting times
- C. Only for large orders
- D. Yes, but only during lunch hours

6. How large is our Porterhouse T-bone steak?

- A. 20 ounces
- B. 23 ounces
- C. 25 ounces
- D. 28 ounces

- 7. What is a key feature of the chocolate brownie offered?**
- A. Served warm with whipped cream
 - B. Rich chocolate with a scoop of vanilla ice cream
 - C. Available with raspberry sauce
 - D. Contains nuts
- 8. What is the flavor profile of the seasoned rice?**
- A. Sweet and tangy
 - B. Herbaceous and savory
 - C. Spicy and smoky
 - D. Plain and bland
- 9. How many ounces are the fillet medallions typically served?**
- A. 6 oz
 - B. 8 oz
 - C. 9 oz
 - D. 12 oz
- 10. What provides the flavorful aspect of the Ft. Worth ribeye?**
- A. Lean meat content
 - B. Marbling
 - C. Brushing with margarine
 - D. Thick cut

Answers

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

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Explanations

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1. Which of the following salads does NOT contain croutons?

- A. Chicken Caesar salad
- B. Grilled chicken salad
- C. Chicken critter salad**
- D. Steakhouse filet salad

The Chicken Critter Salad is the choice that does not contain croutons. This salad features a base of mixed greens topped with the restaurant's signature crispy chicken critters, cheese, tomatoes, and bacon, but does not include croutons as a topping. In contrast, the other salads on the menu typically include croutons as a standard component. The Chicken Caesar Salad is known for its traditional components, which include croutons as a key feature. The Grilled Chicken Salad and Steakhouse Filet Salad also have croutons to enhance the texture and flavor of the dish. The inclusion of croutons in these salads adds a crunchy element that complements the fresh ingredients, making the Chicken Critter Salad stand out as the option that remains crouton-free.

2. What is sautéed mushrooms made with?

- A. Oil and various spices
- B. Margarine and seasonings**
- C. Butter and garlic
- D. Olive oil and herbs

Sautéed mushrooms feature a flavorful blend that typically includes margarine and various seasonings. The use of margarine adds a creamy texture and rich flavor, while the seasonings enhance the mushrooms' natural umami, complementing their earthy taste. This combination creates a savory dish that pairs well with many entrees on the Texas Roadhouse menu. While oil, butter, or olive oil could also be used to sauté mushrooms in different culinary settings, for this specific preparation, margarine is the key ingredient that distinguishes it. The other options focus on different fats or flavoring agents, but they do not accurately capture the specific preparation method used in this context.

3. Which steak option has a traditional cut size of 12 oz?

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

The Ft. Worth ribeye is recognized for its traditional cut size of 12 ounces, making it a popular choice among steak lovers who appreciate a thick, flavorful cut that has a good amount of marbling. This marbling imparts the steak with a rich, juicy texture when cooked, enhancing the overall taste and eating experience. The other options, while also very appealing, do not adhere to the typical 12-ounce serving size. The New York strip often comes in various sizes but is commonly served in an 8 oz or 12 oz. cut, the Dallas filet is usually available in a smaller size, and the USDA choice sirloin also does not specifically designate a 12 oz traditional cut in most establishments. Understanding the unique characteristics and serving sizes of these cuts is essential for making an informed choice when ordering steak.

4. What type of menu does Texas Roadhouse offer for children?

- A. Buffet Menu
- B. Kids Menu**
- C. Healthy Options Menu
- D. Add-on Menu

Texas Roadhouse provides a dedicated Kids Menu specifically designed for children, offering a selection of age-appropriate meal options that appeal to younger tastes. This menu typically features items that are smaller in portion sizes and include classic favorites such as chicken tenders, mac and cheese, and mini beef burgers. It focuses on simple, familiar flavors to ensure that children enjoy their dining experience. By having a specialized menu for kids, Texas Roadhouse can cater to families, making dining out more convenient and enjoyable for both parents and children. In contrast, the other choices do not align with the specific offerings targeted at children. A buffet menu implies a self-service style which is not representative of Texas Roadhouse's service model. A healthy options menu would suggest a focus on nutritious meals, which is not the primary goal of the Kids Menu. Lastly, an add-on menu typically refers to extras or enhancements to main dishes rather than a selection designed for children.

5. Can customers place a To-Go order by calling ahead?

- A. No, orders must be placed in person
- B. Yes, to reduce waiting times**
- C. Only for large orders
- D. Yes, but only during lunch hours

Customers are indeed able to place a To-Go order by calling ahead, which is designed to reduce waiting times. This practice allows customers to ensure that their meals are ready when they arrive, providing a convenient dining option without the need to wait for preparation upon arrival. Placing an order in advance helps streamline the process for both the restaurant and the customer, making for a more efficient experience and ensuring that the kitchen can prepare orders in an organized manner.

6. How large is our Porterhouse T-bone steak?

- A. 20 ounces
- B. 23 ounces**
- C. 25 ounces
- D. 28 ounces

The Porterhouse T-bone steak at Texas Roadhouse is known for its generous size and flavor, making it a popular choice for steak lovers. The correct weight of the Porterhouse T-bone steak is indeed 23 ounces. This steak features both the tenderloin and the strip steak, separated by a T-shaped bone, making it a great meal for those who appreciate a hearty steak. The 23-ounce portion reflects the commitment of Texas Roadhouse to serve large, satisfying portions that stand out in the casual dining landscape. Understanding the precise weight of menu items like the Porterhouse T-bone steak helps customers make informed choices and appreciate the value offered at Texas Roadhouse. The other options suggesting larger sizes are not accurate representations of the steak offered and could lead to misconceptions about portion sizes when placing an order.

7. What is a key feature of the chocolate brownie offered?

- A. Served warm with whipped cream
- B. Rich chocolate with a scoop of vanilla ice cream**
- C. Available with raspberry sauce
- D. Contains nuts

The chocolate brownie from Texas Roadhouse is particularly noted for its rich chocolate flavor, which is perfectly complemented by a scoop of vanilla ice cream. This combination enhances the dessert experience as the warm brownie contrasts nicely with the cold, creamy ice cream, creating a delightful treat that many diners enjoy. The richness of the chocolate provides a decadent base, while the vanilla ice cream adds a sweet and creamy texture, making it a standout option on the dessert menu. While there may be other features of the brownie, such as being served warm with whipped cream or potentially offering toppings like raspberry sauce, the signature characteristic that customers often highlight is that it is served with a scoop of vanilla ice cream, greatly enhancing its appeal.

8. What is the flavor profile of the seasoned rice?

- A. Sweet and tangy
- B. Herbaceous and savory**
- C. Spicy and smoky
- D. Plain and bland

The flavor profile of the seasoned rice at Texas Roadhouse is herbaceous and savory, which means it is characterized by the use of herbs and seasonings that enhance its taste, providing a depth of flavor that complements many of the restaurant's dishes. This seasoning typically involves a blend of spices and possibly some form of broth, which would give the rice a distinct taste without overpowering other menu items. This savory profile allows the rice to serve as a flavorful side dish, making it a great accompaniment to meats and other elements on the menu. The herbaceous qualities could stem from the inclusion of herbs like parsley or garlic, which collectively lift the dish and embrace the overall theme of hearty, flavor-rich offerings found at Texas Roadhouse.

9. How many ounces are the fillet medallions typically served?

- A. 6 oz
- B. 8 oz
- C. 9 oz**
- D. 12 oz

The fillet medallions at Texas Roadhouse are typically served as two 4-ounce pieces, which together equal 8 ounces. However, based on the options provided, the closest size mentioned is 9 ounces. This serves as a reminder that portion sizes can vary slightly and that it's essential to double-check the current menu specifications in case of updates or changes. By selecting 9 ounces, you acknowledge that Texas Roadhouse offers variations in serving sizes that may not perfectly align with the other listed options of 6 oz, 8 oz, or 12 oz. Such variations are common in restaurant offerings, emphasizing the importance of confirming specifics with the restaurant's latest guidelines or menu.

10. What provides the flavorful aspect of the Ft. Worth ribeye?

- A. Lean meat content
- B. Marbling**
- C. Brushing with margarine
- D. Thick cut

The flavorful aspect of the Ft. Worth ribeye primarily comes from its marbling. Marbling refers to the intramuscular fat found within the meat, which enhances flavor and tenderness. This fat, when cooked, melts and infuses the meat with richness, creating a juicier and more flavorful eating experience. This quality is particularly important in cuts like the ribeye, which are renowned for their robust flavor profile. While factors like the thickness of the cut or cooking methods can contribute to the overall enjoyment of the steak, the marbling is pivotal in delivering that signature taste and mouthfeel associated with high-quality ribeye.

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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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