



Tex's State Fare

Chef Shari Spell with Dining Room Manager Genki Fujimoto
March 23, 2023

WE'VE ARRIVED!

FRIED PICKLE CHIPS WITH CREAMY RANCH
HOUSEMADE DILL PICKLE SLICES FRIED TO A CRISP GOLDEN BROWN
WITH CREAMY HERBED RANCH DRESSING FOR DIPPIN'

Contains wheat, dairy, egg

ELOTE SHORTIES

SMOKY GRILLED SWEET CORN ON THE COB CUT INTO SHORTIES
SLATHERED IN LIME CREMA & SPRINKLED WITH TANGY COTIJA CHEESE

AND TART SPICY TAJIN

Contains dairy

THE MIDWAY

JALAPENO POPPER BURGER

FRESH GROUND CHUCK STUFFED WITH CREAM CHEESE, SPICY JALAPENOS,
CRISPY BACON ON A SOFT BUN WITH A SIDE OF CRISPY ONION STRINGS
(SIDE OF LETTUCE, TOMATO & PICKLE ON REQUEST)

Contains wheat, dairy, egg

VEGETARIAN OPTION: Grilled portabello mushroom cap topped with stuffing ingredients

BIG TEX RIB PLATE

FALL-OFF-THE-BONE SLAB OF BABY BACK PORK RIBS WITH SASSY WHISKEY GLAZE
SERVED WITH SWEET RED CABBAGE CRANBERRY SLAW
& LOADED MASHED POTATOES

Contains dairy



WE HAD A SWEET TIME

CARAMEL APPLE FERRIS WHEEL

FRESH, CRISP APPLE SLICES

TOPPED WITH BUTTERY CARAMEL SERVED WITH FUN TOPPINGS ON THE SIDE

Contains dairy

BLUE RIBBON ICE CREAM SANDWICH

CREAMY SWEET HOMEMADE VANILLA ICE CREAM

BETWEEN TWO DECADENT CHOCOLATE COOKIES

Contains dairy, wheat, egg



Beverage choices include House Specialty Bluebonnet Lemonade- tangy
sweet housemade lemonade with blueberry
Coke, Diet Coke, Sprite, Unsweet Tea, Coffee, Hot tea

Reservations available: redroom@collin.edu

15.00 per person plus tax

Menu subject to change without notice

