

**Company Description:** Texas Roadhouse opened its doors in 1993. Since then, the company has grown to more than 600 locations in 49 states and nearly 40 international locations in 10 foreign countries. Texas Roadhouse is famous for its Hand-Cut Steaks, Fall-Off-The-Bone Ribs, Made-From-Scratch Sides, and Fresh-Baked Bread.

**Behind the Numbers:**

- Our restaurants average 6,200 guests per week, which is one of the highest in the industry.
- We serve 544,000 meals per day.
- The average Texas Roadhouse is 7,500-7,900 square feet and seats 300 guests.
- We serve our ice-cold draft beer at 36-degrees Fahrenheit.
- We offer 10 varieties of Legendary Margaritas.
- Our #1 seller is the 6-ounce USDA Choice Sirloin.
- Steaks account for 43% of our menu.

**Home Sweet Home:**

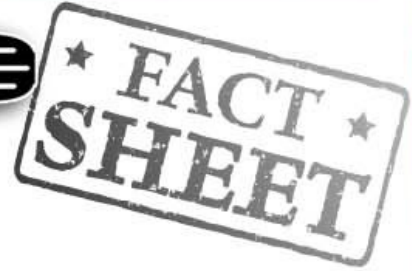
Texas Roadhouse is based in Louisville, Kentucky. The company's first restaurant was founded across the Ohio River in nearby Clarksville, Indiana, in 1993.

**When Homemade Really Means Homemade:**

Texas Roadhouse was founded upon providing fresh, quality food for a value, which is why we make our food from scratch, even the bacon bits, croutons, and dressings.

**Mural, Mural on the Wall:**

The walls of each Texas Roadhouse are adorned with murals that are created specifically for each restaurant. The paintings are designed to reflect the local community. The only mural that is provided to each restaurant is of a distinguished Native American that is created by a Texas Roadhouse artist. There are several versions of the painting, which honors the Native American culture.



**Everything but the Candlestick Maker:**

Each Texas Roadhouse restaurant employs a butcher and a Baker. The butchers, or Meat Cutters, hand-cut each and every steak we serve. Our Meat Cutters work in 34-degree coolers and cut an average of \$1 million of meat a year per store.

Our Bakers are responsible for making our yeast rolls from scratch every day. Our legendary bread is baked fresh every five minutes and served piping hot alongside our homemade honey cinnamon butter to guests as they are seated.

**Dinner Only:**

Texas Roadhouse is a dinner-only concept during the week. Although the restaurants are open for lunch on the weekends, the dinner-only philosophy ensures our Managers a better lifestyle.

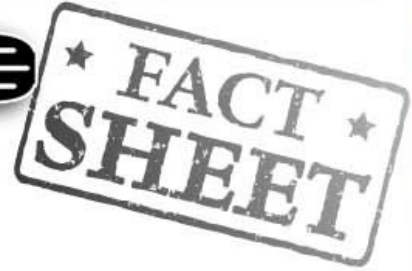
**Ownership Mentality:**

The Managing Partner at each Texas Roadhouse has an ownership interest in their restaurant. In exchange for 10% of the profits, Managing Partners are required to put down a \$25,000 deposit and sign a five-year employment contract.

**Have a Willie Nice Day:**

Country music legend, Willie Nelson, and our Founder, Kent Taylor, first met at a Farm Aid concert, which benefits farmers. Throughout the years, a friendship was formed between the two over countless poker games. In addition to their friendship, Willie's contributions to country music earned him recognition at each of our locations with Willie's Corner, which is a dedicated area of the restaurant that celebrates his legendary career. You will even find employees and guests around the world wearing our very own Willie Braids, which serve as a reminder of our laidback atmosphere and Fun with Purpose!





### **A Job Well Done:**

Texas Roadhouse has received a number of industry and consumer awards:

- 2003: Named #1 Steakhouse in America by Consumers' Choice in Chains survey.
- 2004: Voted Best Steakhouse Value by Consumers' Choice in Chains survey.
- 2005: Ranked #1 in Nation's Restaurant News list of Top Growth Companies.
- 2006: Presented the Golden Chain Award by Nation's Restaurant News.
- 2006: Ranked #38 on the Forbes list of Best Small Companies.
- 2007: Ranked #42 on the Forbes list of Best Small Companies.
- 2009: Named Top Value by readers of Consumer Reports Magazine.
- 2010: Named Large Company of the Year by Business First.
- 2011: Recognized by Forbes as one of America's Top Chain Restaurant.
- 2012: Ranked Overall #1 Consumer Pick in Nation's Restaurant News List of casual steak restaurants.
- 2012: Proud to be named "Loudest Restaurant in America" by Consumer Reports Magazine.
- 2013: Chosen by Forbes Magazine as one of the 2012 Top Underdog Persuaders, in recognition of the "Proud to Be Loud" campaign.
- 2013: Named Glassdoor Top 50 Best Places to Work based on employee surveys.
- 2014: Presented the elite Golden Chain Award by Nation's Restaurant News®.
- 2015: Voted #1 Steak by Nation's Restaurant News Consumer Picks survey.
- 2016: Recognized by Forbes as one of America's Best Large Employers.
- 2016: Named #1 Full-Service Chain in Sales and Satisfaction by Restaurant Business.
- 2017: Ranked #16 on Fortune Magazine's Best Workplaces for Millennials.
- 2018: Named one of America's Best Large Employers by Forbes.
- 2019: Recognized by Newsweek as one of America's Best Customer Service Restaurants in the Casual Dining category.
- 2020: Named one of the top ten brands resonating with consumers amid coronavirus by influencer marketing and social data firm, Influential.
- 2021: Ranked #3 on Newsweek's list of America's Best Customer Service for Casual Dining Restaurants.
- 2022: Named one of Fortune Magazine's Most Admired Companies.