

APPETIZERS

Spinach & Artichoke dip w/ French bread
Spinach, artichoke and creamy cheese served with our house
toasted French bread. 9.95

Fried Gulf Shrimp & Crawfish
Three Jumbo hand battered gulf shrimp, hand tossed fried
crawfish. Served with house jalapeño tartar sauce. 9.95

Crawfish Beignet
Hand crafted New Orleans style beignets with
crawfish meat served with our house Creole Sauce. 5.95

Red Beans & Rice w/ Sausage
Authentic New Orleans red beans and rice, accented with
andouille sausage. Cup 3.95 Bowl 4.95

Chicken & Andouille Gumbo
Tin Roof family recipe - chicken and andouille loaded down with
all the extras and served with rice. Cup 4.95 Bowl 5.95

Bayou Fries
In-house cut French Fries and fried jalapeño slivers topped with
grated cheddar cheese, jalapeño bacon, and served with sour
cream. 6.50

SALAD

Creole Caesar
Caesar salad - romaine lettuce, in-house made croutons and shredded parmesan cheese, tossed in our handcrafted Creole
Caesar dressing. 6.95

Root Garden
Shredded lettuce, carrots, diced tomatoes and in-house croutons. Your choice of dressing. 5.95

Iceberg Wedge
Ice cold lettuce, blue cheese and jalapeño bacon topped with our house made Blue Cheese dressing. 4.95

Spinach
Fresh flat leaf spinach, sliced red onions, fresh mushrooms and crumbled goat cheese. Served with our warm andouille dressing. 7.95

* All above Salads are available with any of our house made dressings:
Blue Cheese, Ranch, Creole Ranch, Balsamic Vinaigrette

* Add Chicken, Shrimp, Fried Crawfish or Steak to any salad for an additional charge

STEAKS * CHOPS

Tin Roof only serves fresh cut USDA Choice Angus beef that has been aged a
minimum of 21 days. Any of our premium steaks may be ordered
grilled or blackened and cooked to your specifications - Enjoy the Best!
Add Shrimp, Fried Crawfish or Crawfish Étouffée to any steak for an additional charge

Delmonico (Ribeye)
12 oz Choice cut Ribeye 22.95

Center Cut Filet Mignon
8 oz Choice 27.95

New York Strip Loin
12 oz Choice 26.95

Sirloin Center Cut
8 oz Choice 17.95

Louisiana Delmonico
12 oz Choice - Topped with traditional Cajun seasonings and
served with dirty rice. 22.95

Hill Country Delmonico
12 oz Choice - Topped with our peppercorn mélange 22.95

Boudin Stuffed Pork Chop
Prime pork, stuffed with Louisiana boudin, pan-seared and cooked
to perfection! 16.95

Double Bone Prime Pork Chop
Our double pork chop, blackened or grilled to your
specification. Served with our red beans and rice. 18.95

Slow Roasted Prime Rib

Served with horseradish cream sauce.

10 oz. Princess Cut 20.95 12 oz. King cut 22.95

SEAFOOD * CHICKEN

Texas Gulf Shrimp & Crawfish
Jumbo Texas hand battered gulf shrimp and crawfish with our
house fries. Served with jalapeño tartar sauce - Best in Texas!
16.95

Crawfish Étouffée
In-house hand crafted Louisiana crawfish étouffée served over dirty
rice. 12.95

Texas Gulf Shrimp & Grits
Texas jumbo gulf shrimp, sautéed and served with creamy grits, ac-
companied by our made to order andouille cream sauce. 13.95

Tin Roof Pollo
8 oz premium chicken breast, grilled or blackened, topped with our
Creole sauce. Served with dirty rice. 14.95

The Catfish
Catfish, fried or blackened, topped with our crawfish cream sauce.
Served with our roasted garlic mashed potatoes. 12.95

BURGERS * SANDWICHES

The Roof Burger
1/2 pound fresh ground Angus beef, grilled to order. Served with our toasted Kaiser bun, house cut French fries or Sweet Potato fries
and all the fixins'. 8.95

* Bold up The Roof - add any of the following toppings to create your own Roof Burger: Cheddar cheese, Swiss cheese, American
cheese, Blue cheese, jalapeño bacon, sautéed mushroom, sautéed onions or jalapeños. .75 each

Bayou Burger - House Favorite!
1/2 pound fresh ground Angus beef, blackened, and topped with jalapeño bacon, fried green tomatoes, shredded lettuce and Creole
mayo. Served on toasted French bread with house cut French fries or Sweet Potato fries. 10.95

Zyedco Po Boy
Your choice of Texas jumbo fried shrimp or fresh fried catfish stuffed in a toasted French roll with Creole mayo, shredded lettuce and
tomatoes. Served with house cut French fries or Sweet Potato fries. 9.95

Tin Roof Pollo Sandwich
Your choice of grilled or blackened chicken breast. Served with Creole mayo, lettuce, tomato and house cut French fries or Sweet Potato
fries. 9.95

Our Story

Tin Roof Steakhouse started with an inspiration to provide quality food and music to Boerne. Owners
Kenny and Renée McGonigle decided to go back to their much beloved roots, Renée back to the town she
loved (BHS Class of '87), and Kenny, an adept musician/songwriter, back to his love of live original music;
sprinkle that with their combined love of all good food...especially from Renée's Cajun roots.

At Tin Roof Steakhouse, our Texas Creole menu is packed with lots of mouth watering choices. We focus
on big flavor, dazzling presentation, and high quality food...all at a great value. We proudly continue to
offer steaks that are fresh cut, never frozen. Our commitment to quality stands out with all of our delicious
homemade dishes including the sauces, dressings, and desserts. We also offer an array of wine, beer and
spirits to compliment our food.

Come for the food, then stay for the music. Tin Roof Steakhouse offers our patrons more than just dinner.
Wednesday through Saturday we are proud to present some of the best Hill Country musicians and singer/
songwriters. Our eclectic music menu ranges from Texas Americana, Blues, Rock, Pop, Folk and Bluegrass.