

TIN ROOF STEAKHOUSE


APPETIZERS

FRESH MOZZARELLA & HEIRLOOM TOMATO — with balsamic reduction	\$8.95
SHRIMP COCKTAIL	\$9.95
SPAGNOLI — cheddar and jalapeño filled fried pasta	\$6.95
BACON CHEESE FRIES	\$6.50
SHRIMP & CRAB CAKES	\$11.95
TIN ROOF MEATBALLS 	\$8.95
SPINACH & ARTICHOKE DIP	\$9.95
MARGARITA BEEF KABOBS 	\$10.95

SOUPS

CREAMY WILD MUSHROOM	\$4.95, \$6.95
ONION — with croutons and melted Swiss cheese	\$3.95, \$5.95
TIN ROOF CHILI — beef and beans topped with onions and cheddar cheese	\$4.95, \$6.95

SALADS

TIN ROOF CAESAR — Add grilled beef, chicken or shrimp for an additional \$3.95	\$8.95
HOUSE SALAD — chopped greens, diced tomatoes, red onions and herbed croutons	\$5.95
HILL COUNTRY SALAD — chopped greens, spinach, Granny Smith apples, bleu cheese and candied pecans with champagne vinaigrette	\$6.95
SPINACH SALAD — with mushrooms, feta cheese and red onions in a red wine vinaigrette	\$7.95
STEAK CAPRESE — grilled steak, chopped Romaine, heirloom tomato, basil and mozzarella with a balsamic reduction 	\$12.95
SCALLOP & SPINACH — sea scallops, red bell pepper, onion, hearts of palm and artichoke with southwestern Caesar dressing	\$10.95

PASTA

Served with a house salad or add a Caesar salad for \$1.95

SPAGHETTI & MEATBALLS — Brooklyn marinara and Tin Roof signature beef and pork meatballs 	\$13.95
FETTUCCINI ALFREDO — Add chicken or shrimp for an additional \$3.95	\$12.95
BOWTIE PASTA — artichoke hearts, tomatoes, spinach, pine nuts, black olives, garlic and mushrooms tossed with basil pesto	\$12.95
SHRIMP SCAMPI — with angel hair pasta	\$16.95
CHICKEN PARMAGIANA — Brooklyn marinara and melted fresh mozzarella with pasta 	\$14.95
EGGPLANT PARMAGIANA — Brooklyn marinara and melted mozzarella with pasta 	\$14.95
SEAFOOD CANNELLONI — shrimp, scallops and lobster with Alf redo sauce	\$16.95
SPINACH & CHEESE RAVIOLI — served with your choice of basil pesto or Brooklyn marinara	\$15.95

ENTRÉES

Served with a house salad or add a Caesar salad for \$1.95

MIXED SEAFOOD PLATTER — grilled shrimp, seared sea scallops and crab cakes served with wild rice	\$22.95
PECAN CRUSTED TROUT — pan seared and topped with chive butter sauce served with wild rice	\$18.95
ATLANTIC SALMON — grilled and finished with Tin Roof butter; served with wild rice	\$18.95
PORK TENDERLOIN — marinated in apple cider then grilled, sliced and topped with a warm apple pear compote served with wild rice	\$21.95
HERB ROASTED CHICKEN BREAST — with pan sauce and roasted garlic mashed potatoes	\$16.95
BRAISED PORK SHANK — slow roasted with wine and vegetables and served with garlic roasted mashed potatoes	\$21.95

Items with the  brand indicate a TIN ROOF STEAKHOUSE signature dish

STEAKS, RIBS & MORE

We proudly serve high quality certified Black Angus Beef for your dining pleasure.

Served with roasted garlic mashed potatoes and a house salad or add a Caesar for \$1.95; Add grilled shrimp for an additional \$3.95

Please refer to the following temperature guide when ordering your steak.

Rare
Cool Red Center

Medium Rare
Warm Red Center

Medium
Pink Throughout

Medium Well
Thin Pink Line

Well Done
Dry, No Pink

TOKYO RIB-EYE 12 oz. — American classic infused with Asian flavors 	\$23.95
HILL COUNTRY PEPPER RIB-EYE 12 oz. — mixed pepper blend 	\$23.95
LOUISIANA RIB-EYE 12 oz. — spicy Tin Roof blended seasonings 	\$23.95
NAKED RIB-EYE 12 oz.	\$23.95
NEW YORK STRIP 12 oz.	\$27.95
T-BONE 16 oz.	\$26.95
FILET 8 oz. — add bacon wrapped or bleu cheese for additional \$1.00 each	\$28.95
STEAK AU POIVRE 12 oz. — pepper crusted N.Y. strip grilled and served with cognac cream sauce	\$29.95
SOUTHWEST STRIP 12 oz. — marinated in a spice blend and brushed with a smoky jalapeño sauce	\$27.95



SLOW ROASTED PRIME RIB WITH AU JUS

10 oz. PRINCESS CUT
\$20.95

12 oz. KING CUT
\$22.95



13 oz. SUPER CUT
\$24.95

Larger cut sizes inquire with server

SKILLET STEAK ROCKEFELLER 8 oz — pan seared sirloin in a cast iron skillet and topped with a spinach, garlic and bacon cream sauce 	\$19.95
FRENCH ONION BISTRO STEAK 8 oz. — grilled flat iron with caramelized onions and gruyere cheese 	\$19.95
TIN ROOF WHISKEY STEAK 8 oz. — grilled flat iron with a whiskey infused steak sauce	\$19.95
BEEF STROGANOFF— strips of sirloin in a creamy mushroom sauce over noodles	\$17.95
TRADITIONAL POT ROAST— with potatoes, celery, carrots and pan gravy	\$17.95
BBQ BEEF SHORT RIBS— smothered in our Tin Roof BBQ sauce; served with hand cut French Fries	\$22.95

BURGERS

Served with choice of French Fries or Sweet Potato Fries

KOBE BEEF BURGER 8 oz. 	Double patty	\$12.95
KOBE CHEESE BURGER — choose from cheddar, bleu, Swiss or American cheese 	additional \$2.95	\$13.95

Additional toppings \$1.00 each: bacon, sautéed onions, sautéed mushrooms, jalapeños, extra cheese or grilled peppers

SIDES & SAUCES

ROASTED GARLIC MASHED POTATOES	\$2.95	BROCCOLI & GRUYERE GRATIN	\$4.95
HAND CUT FRENCH FRIES	\$2.95	SAUTÉED SPINACH	\$3.95
HAND CUT SWEET POTATO FRIES	\$2.95	WILD RICE	\$3.95
SAUTÉED MUSHROOMS	\$3.95	BAKED MACARONI & CHEESE	\$4.95
SAUTÉED ONIONS OR PEPPERS	\$1.95	GRILLED ASPARAGUS WITH PINE NUTS	\$4.95
Sauces made fresh daily			
HORSERADISH CREAM	\$2.95	WILD MUSHROOM DEMI	\$3.95

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18% Gratuity Added to Parties of Six or more
NO SPLIT PLATES