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TIN ROOF  
— B I S T R O —

Valentine's Day  
It Takes Two  
MENU



Starters

- 1/2 DOZEN OYSTERS** Daily selection with horseradish, cocktail sauce & mignonette. / Market Price
- CARAMELIZED BRUSSELS SPROUTS** Butter, garlic, lemon, anchovies, capers, bruschetta. / 13.5
- INDIAN-SPICED SPINACH DIP** Fresh spinach, cheese, curried cream, wood-fired flatbread. / 15.5
- FIRECRACKER SHRIMP** Crispy shrimp tossed in firecracker sauce with Napa slaw and avocado puree. / 16
- PEPPADEW HUMMUS** Cucumber, kalamata olive, tomato, red onion, garlic, feta, fresh parsley, served with flatbread. / 14
- HOUSEMADE MARYLAND BLUE CRAB CAKE** Maryland style crab cake, fennel, green beans, roasted tomato, fresh corn, housemade remoulade. / 18

Soup & Salads

- TOMATO BISQUE SOUP** Homemade tomato bisque, basil pistou. / 7/9.5
- CLASSIC CAESAR** Romaine, croutons, shaved parmesan, our "take no prisoners" caesar dressing. / 12
- MANHATTAN BEACH COBB** Romaine, tender chicken morsels, bacon, grapes, walnuts, celery, crispy shallots, avocado, and a combo of herb vinaigrette & homemade blue cheese dressing. / 18.5
- HONEY ROASTED PERSIMMON AND CITRUS** Arugula, Drake's farm goat cheese, honey roasted persimmon, grapefruit, fennel, toasted pecans, golden balsamic vinaigrette. / 17.5

Woodfire Pizzas

- FIG AND PIG** Nueske's bacon, figs, mozzarella, thyme, blue cheese crumbles, balsamic reduction. / 20
- PIZZA PEPE** Zoe's pepperoni, mozzarella, tomato sauce. (sub salami and truffle honey + 3) / 20
- MARGARITA** Garlic, thyme, roasted tomatoes, mozzarella, parmesan, basil. (add fresh burrata + 3) / 17
- ARUGULA SALAD FOLDOVER** Basil pesto, goat cheese & mozzarella flatbread topped with arugula, red pepper, kalamata olive & roasted tomato salad. / 19

Sides

- ROASTED ASPARAGUS** Fresh thyme, lemon / 11
- MASHED POTATOES** Chives. / 6.5
- BROCCOLINI** Olive oil, roasted garlic. / 8
- TRUFFLE MAC AND CHEESE** Hook's 5 year aged cheddar, housemade four cheese sauce, chive, black truffle / 12

Main Courses

- LOBSTER RAVIOLI ROSA** Lobster, shrimp, mascarpone, & sherry-filled ravioli with parmesan and fresh basil in a rosa sauce. / 26.5
- HOMEMADE THIN-NOODLE LASAGNA** Handkerchief pasta, spinach, roasted red peppers, eggplant, mozzarella, marinara. \ (add spicy sausage + 5.5) / 21
- LAMB BOLOGNESE WITH PAPPARDELLE** Homemade pasta, sauteed spinach, shaved parmesan, 12-Hour Sauce. / 27
- WOODFIRE ROASTED MARY'S CHICKEN** Free-range organic 1/2 chicken, with a warm salad of roasted fennel, roasted potatoes, Nueske's bacon, and arugula, honey-dijon vinaigrette, housemade chicken jus. / 38
- PAN SEARED SCOTTISH SALMON** Artichoke hearts, sugar snap peas, asparagus, roasted tomatoes, rainbow carrots, fregola, preserved lemon beurre blanc. / 39.5

**Specials** SERVED WITH CHOICE OF SIDE

**PRIME NY STRIP** Marinated with herbs from our garden, gorgonzola butter, housemade steak sauce. / 55

**HARISSA AND CITRUS COLOSSAL PRAWNS** White wine beurre blanc, roasted lemon. / 55

**WOOD-FIRE ROASTED AUSTRALIAN LOBSTER TAIL** Lemon butter sauce, drawn butter. / 60

Dessert

- SEMOLINA SPOONBREAD** Grand Marnier marinated berries, housemade semolina spoonbread, Fossleman's cream cheese ice cream, fresh mint. / 14
- LEMON MERINGUE** Housemade lemon curd, graham cracker streusel, Italian meringue. / 9
- BITTERSWEET CHOCOLATE MOUSSE** Chocolate mousse, ganache, whipped cream, pecan brittle. / 9
- ROASTED BERRY SHORTCAKE** Housemade shortcake, chocolate ganache, Chambord whipped cream, Fossleman's chocolate dipped strawberry ice cream. / 15