

VALENTINES MENU

APPERTIZERS

BRUSCHETTA 9

Grilled garlic toast served with our fresh bruschetta relish made with tomatoes, red onion, garlic, basil and virgin olive oil drizzled with a balsamic reduction.

PRIMO POBLANO DIP 8

Our warm homemade blend of fresh Poblano & serrano peppers mixed with creamy cheese blend & spices.
— Served with warm pita bread crisps. —

GOOD OLE WISCONSIN CHEESE CURDS 9

Half Pound of Deep Fried Wisconsin Cheddar Cheese Curds.
— Served with your choice of homemade ranch or marinara. —

PASTA

All entrées below includes cup of homemade soup or house salad.
Add \$2 for BFO

PASTA PRIMAVERA IN VODKA SAUCE 13

Penne pasta tossed with fresh broccoli, red peppers, green beans, yellow squash and carrot strips in a homemade creamy Vodka sauce.
Served with a garlic bread stick.
— Add Chicken (\$3) Add Shrimp (\$5) —

SHRIMP & LOBSTER MAC 'N CHEESE 10

Fresh Sautéed Shrimp & Sweet Langostino Lobster Meat tossed with our homemade cheese sauce and cavatappi noodles.
Topped with toasted panko bread crumbs.
— Served with a garlic bread stick. —

CLASSIC LASAGNE 14

Prepared fresh in house with layers & layers of pasta, delicious homemade Italian meat sauce and lots of parmesan & mozzarella cheese blend.
— Served with a garlic bread stick. —

CHICKEN

CHICKEN CARBONARA PLATE 14

Baked Boneless Chicken Breasts smothered with Mushrooms, Bacon and Provolone Cheese then topped with our creamy alfredo sauce.
— Served with fresh sautéed chefs veggies and your choice of potato. —

HOUSE SPECIAL

WHISKEY PEPPERCORN TENDERLOIN TIPS 15

Our signature recipe of creamy whiskey peppercorn sauce tossed with slow cooked tenderloin tips & mushrooms over YOUR CHOICE of Egg Noodles or our Homemade Garlic Mashed Potatoes.

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»— **SLOW ROASTED PRIME RIB** —«

Includes cup of homemade soup or house salad. Add \$2 for BFO

**Slow Roasted Seasoned PRIME RIB OF BEEF served with au jus
QUEEN CUT (22) KING CUT (26)**

Add 5 Garlic butter sautéed shrimp or 5 Breaded Shrimp \$4.00

---Add fresh sautéed mushrooms \$1.00

— Served with your choice of potato and fresh chef's veggies. —

»— **STEAK & SHRIMP COMBOS** —«

Includes cup of homemade soup or house salad. Add \$2 for BFO

Your choice of cut charbroiled to your liking.

Served with your choice of potato and fresh chef's veggies.

9 oz HAND CUT TENDERLOIN FILET & SHRIMP COMBO 29

Topped with fresh sautéed mushrooms.

— Served with your choice of 5 Breaded Shrimp or 5 Sautéed Garlic Butter Shrimp —

14 oz HAND CUT RIBEYE & SHRIMP COMBO 29

Topped with fresh sautéed mushrooms.

— Served with your choice of 5 Breaded Shrimp or 5 Sautéed Garlic Butter Shrimp —

12 oz STRIP STEAK & SHRIMP COMBO 28

Topped with fresh sautéed mushrooms.

— Served with your choice of 5 Breaded Shrimp or 5 Sautéed Garlic Butter Shrimp —

»— **STEAKS** —«

Includes cup of homemade soup or house salad. Add \$2 for BFO

Your choice of cut charbroiled to your liking.

Served with your choice of potato and fresh chef's veggies.

9 oz HAND CUT TENDERLOIN FILET 25

— Topped with fresh sautéed mushrooms. —

14 oz HAND CUT RIBEYE 25

— Topped with fresh sautéed mushrooms. —

12 oz HAND CUT STRIP STEAK 24

— Topped with fresh sautéed mushrooms. —

****PREMIUM POTATO OPTIONS****

-- LOADED GARLIC MASHED--

-- LOADED BAKED POTATO--

-- add \$1.50--

www.tincanroadhouse.com --20715 Durand Ave Union Grove, WI--

— OPEN FOR DINE IN OR CARRY OUT --262-878-3033-- —



DRINKS

RED VELVET CAKE MARTINI 6

Creamy Red Velvet Baileys shaken with cake vodka.
Served in a chocolate drizzled Martini Glass.

TCR LOVE MARTINI 6

Malibu Rum, Peach Schnapps, Citron Vodka & Cranberry Juice,
shaken & served in a Martini glass with a sugar rim & lime Garnish.

CHOCOLATE PEANUT BUTTER CUP 6

Creamy Chocolate Liqueur with Screwball peanut butter whiskey
served over ice.

RED VELVET COCO 5

Creamy Red Velvet Baileys with hot chocolate.
Topped with Whipped Cream and sprinkles.

CHAMPAGNERITA 7

Lime Margarita on the rocks with salted rim and topped with bubbly
Champagne

LONG BEACH ICED TEA 6

Vodka, rum, gin, tequila, triple sec with bar sour & topped with
Cranberry Juice

BLOND RUSSIAN 6

Kahlua, Vodka and Baileys Irish Cream over ice.

ROYAL FLUSH 7

Peach crown, Black raspberry liquor & Cranberry juice over ice.

VELVET RUSSIAN 6

Kahlua, vodka and Red Velvet Baileys over ice.

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DESSERTS

CHOCOLATE LAVA CAKE 6

Warm Chocolate cake with a chocolate liquid center.
— Served alone or add \$1 for a scoop of vanilla ice-cream. —

CHEESECAKE 4

Creamy Cheesecake with a gram-cracker crust.
— Plain or add your choice of toppings for \$1
Chocolate, Strawberries, or Turtle toppings. —

BOTTLE BEERS

NEW GLARUS RASPBERRY TART
NEW GLARUS DANCING MAN WHEAT
NEW GLARUS KID KOLSCH
NEW GLARUS TWO WOMEN
CENTRAL WATERS HONEY BLOND
NOT YOUR FATHER'S ROOT BEER
CENTRAL WATERS SATIN SOLITUDE STOUT
NEW CASTLE BROWN ALE
FAT TIRE
LAGUNITAS IPA
LAKEFRONT IPA
SAM ADAMS BOSTON LAGER
ESTRALLA JALESCO
LAKEFRONT RIVERWEST STEIN
STELLA
LANDSHARK

TAP BEER

SAM ADAMS COLD SNAP
BLUE MOON
SPOTTED COW
MILLER LITE

