



TJ's Highland STEAKHOUSE

Executive Chef Michael England

Appetizers

SIZZLING BOURBON GLAZED BACON | 14

hand-cut nueske's bacon | bourbon bacon sauce

KUNG PAO CALAMARI | 12

garlic chile sauce | fried peanuts | cilantro

LITTLE DON'S CRAB CAKE APPETIZER | 15

maryland jumbo lump crab | cajun lobster sauce

STEAKHOUSE ROLL | 14

sesame coated new york strip | roasted red peppers |
asparagus | carrot | ponzu sauce

BONE MARROW | 15

garlic confit | caper parsley salad | toast points

GOAT CHEESE CURDS | 11

beer battered laclare farms goat cheese curds |
hot pepper jelly | miso ranch

*OYSTERS ON THE HALF SHELL-1/2 dz. ♦ | 16

jalapeno-lime mignonette | cocktail sauce

*SHRIMP COCKTAIL | 16

jumbo shrimp | cocktail sauce

EAST MEETS WEST TARTARE ♦ | 16

a duo of japanese ahi
and prime filet mignon

LOBSTER BISQUE | 12

sweet cold-water lobster | cognac creme

CRAB AND CORN CHOWDER | 10

crab | sweet corn | smoked bacon | chips

BACON WRAPPED SCALLOPS | 15

nueske bacon | prickly pear sauce

Salads

1903 CHICAGO CAESAR ♦ | 10

romaine hearts | anchovy aioli dressing | grana

*ORGANIC BEET | 10

la clare farms chevre | arugula | pistachio

LOBSTER COBB TOWER | 16

butter poached lobster | blue cheese crumbles | bacon |
avocado | egg | cherry tomato | brown derby dressing

BEEFSTEAK TOMATO & MOZZARELLA | 12

housemade mozzarella | basil oil | fig balsamic | crostini

THE WEDGE | 12

iceberg | bleu cheese | bacon | chives | spiced pecans

*HIGHLAND CHOP SALAD | 10

feta cheese | cucumber | onion | tomato | avocado |
carrots | hearts of palm | black garlic vinaigrette



COMPLIMENTARY

TJ'S BRIOCHE POPOVERS

housemade gruyere popovers with nordic creamery sea salt butter

Signature Selections

PGA SURF N' TURF ♦ | 52

center cut 8 oz. filet mignon | seafood newburg

ROASTED CHICKEN BREAST au JUS | 24

1/2 roasted chicken | black garlic mashed potato | truffle salt | pan jus

THE OCC BURGER ♦ | 18

fried egg | white cheddar | bacon | avocado | kennebec fries

TAGLIATELLE DI MARE | 26

lobster | shrimp | crab | asparagus | mushroom | cream fonduta

PRIME FRENCH CUT BEEF SHORT RIB | 28

three hour braised short rib | root vegetables | fried polenta cake

VEAL RIB CHOP MILANESE | 35

14 oz. panko crusted veal chop | radish salad

Steaks & Chops

U.S.D.A. IOWA PREMIUM PRIME DRY AGED BEEF - DOMESTIC WAGYU - BERKSHIRE HERITAGE PORK

DELMONICO ♦ | 42

14 oz. boneless center cut rib eye

*PETITE FILET MIGNON ♦ | 38

8 oz. center cut

*BONE-IN FILET MIGNON ♦ | 48

12 oz. bone-in center cut filet

KUROBUTA PORK CHOP ♦ | 28

sous-vide marinated rib chop | charred broccolini |
maitake mushrooms | peach chutney

CLASSIC ♦ PORTERHOUSE for two | 75

40 DAY DRY AGED

36 oz. on a sizzling platter

served hand-sliced off the
bone upon request

NEW YORK ♦ | 46

16 oz. classic strip steak

BONE-IN RIBEYE ♦ | 54

20 oz. bone-in ribeye

* BAVETTE ♦ | 28

10 oz. snake river wagyu

LAMB CHOP ♦ | 38

two double cut lamb chops |
shishito chimichurri

AT YOUR REQUEST - CLASSIC STEAK SAUCE ENHANCEMENTS | \$3 each or \$12 for all
béarnaise | bordelaise | cognac peppercorn cream | japanese yakiniku | TJ's steak sauce

Seafood

*AHI TUNA STEAK ♦ | 32

sesame crusted ahi | crunchy asian slaw |
carrot ginger glaze

CEDAR PLANK SALMON ♦ | 28

cedar plank smoked | crab meat | sun dried
tomato cream sauce

* 10oz. LOBSTER TAIL | 38

cold water lobster tail | shallot & tarragon
infused butter

STUFFED WALLEYE | 28

jumbo lump crab meat | champagne
beurre blanc

* CHILEAN SEABASS ♦ | 35

sous-vide seabass | miso glazed | dashi broth |
asparagus | mushrooms

BIG DON'S CRAB CAKES | 30

maryland jumbo lump crab |
cajun lobster sauce

Sides

All of our sides are served Family-Style for two or more

black garlic mashed potato | 8

russet potato | fermented black garlic

three cheese potato au gratin | 8

red bliss potato | parmesan | gouda | white cheddar

kennebec truffle fries | 8

kennebec potato | truffle oil | parmesan | parsley

hash browns lyonnaise | 8

red bliss potato | shaved onion | parsley

colossal baked potato | 8

nueske bacon | shredded cheddar | sour cream | sea-salt butter

crab mac and cheese | 14

jumbo lump crab | cavatappi pasta | bacon crust

szechuan green beans | 9

szechuan sauce | chopped peanuts | sesame seeds

charred brussels sprouts | 9

nueske bacon | brown butter | maple syrup

chef mike's lobster cream corn | 14

butter poached lobster meat | mascarpone cheese

jumbo onion rings | 9

beer battered | tangy horseradish sauce

* grilled jumbo asparagus | 9

jumbo asparagus | garlic | hollandaise sauce

*sautéed wild mushrooms | 9

oyster | portabello | shitake | shallot | balsamic glaze

shishito peppers | 9

flash-fried | sea salt | lemon | sriracha aioli

*charred broccolini | 9

garlic | lemon | parmesan

highlands creamed spinach | 9

chopped spinach | nutmeg | parmesan cheese

♦ Consumption of raw or uncooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness.

* Lighter Fare

JAN2020TJHS

Wine

TJ's wine program features small producers from both new and old world wine regions stored in our temperature controlled wine room.

BY THE GLASS

	Glass	9 oz	12 oz	Btl		Glass	9 oz	12 oz	Btl
RIESLING Snoqualmie Organic Oregon 2017	7.5	9.5	15	30	CÔTES DU RHÔNE ROUGE E. Guigal Rhone 2015	9.5	12.5	20	40
SAUVIGNON BLANC Kono New Zealand 2018	10	13.5	21	42	CABERNET SAUVIGNON Hess Shirtail Ranches California 2017	14	18.5	29	58
GRUNER VELTLINER Laurenz V. Sophi Singing Wachau 2017	9	11.5	18	36	ZINFANDEL Cline Ancient Vine Contra Costa 2017	11	14	22	44
CHARDONNAY Matchbook Estate Dunnigan Hills 2018	10	13.5	21	42	BARBERA d'ASTI TREVIGNE ♦ Vietti Piedmonte 2016	11.5	15	22.5	45
CHARDONNAY (UNOAKED) Maison Louis Jadot Chablis 2018	14.5	19	29	58	BORDEAUX ♦ Château Bellevue Bordeaux 2015	11	14	22	44
ROSE Chapoutier Belleruche Côtes-du-Rhône 2017	9	11.5	18	36	RED BLEND Black's Station California 2017	7.5	9.5	15	30
PROSECCO Mionetto Veneto NV	10	-	-	-	CLARET Donati Family Paicines 2014	10	13	20	40
PINOT GRIGIO Kris Alto Adige 2018	9	11.5	18	36	PINOT NOIR Sokol Blosser Oregon 2018	8.5	11	17	34
ALIGOTE Maison Louis Jadot Bouzeron Burgundy 2017	14	17	28	56	CABERNET SAUVIGNON Rutherford Ranch Napa Valley 2016	16.5	22	34	68
VIOGNIER Domaine de Saint Cosme Rhone 2017	12.5	16	25	50	CABERNET FRANC Dr. Konstantin Frank Finger Lakes 2016	11.5	15	22.5	45

CORAVIN ELITE SELECTIONS

featuring two iconic wine labels from California, served by the glass, carafe and bottle

PINOT NOIR Clos De La Tech Santa Cruz Mountain Estates Santa Cruz Mountains 2012	15	20	30	60	CABERNET SAUVIGNON Joseph Phelps Cabernet Sauvignon Napa Valley 2016	25	26	50	100
PINOT NOIR Clos De La Tech Domaine Valeta Sunny Slope Santa Cruz Mountains 2012	23	32.5	45	90	SAUVIGNON BLANC Joseph Phelps Napa Valley 2017	20	26	40	80

CLOS DE LA TECH

Estate Pinot Noir

SANTA CRUZ MOUNTAIN ESTATES Santa Cruz Mountains, 2012 | 60

DOMAINE LOIS LOUISE COTE SUD Santa Cruz Mountains, 2012 | 125

DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2010 | 150

DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2006 | 170

DOMAINE VALETA SUNNY SLOPE Santa Cruz Mountains, 2012 | 90

DOMAINE LOIS LOUISE TWISTY RIDGE Santa Cruz Mountains, 2012 | 95

BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

LOUIS ROEDERER BRUT PREMIER Reims | 150
 SCHRAMSBERG, BLANC DE BLANC Napa Valley | 70
 VEUVE FOURNY & FILS BRUT ROSE 1er CRU Vertus | 130
 DOM PERIGNON Épernay, 2010 | 300
 DIBON CAVA BRUT RESERVE Spain | 45
 TAITTINGER BRUT LA FRANCAIS Reims | 75

WHITES

SAUVIGNON BLANC
 MATANZAS CREEK Sonoma, 2017 | 36
 JOSEPH PHELPS Napa, 2017 | 80
 LOVEBLOCK Marlborough, 2017 | 48
 SANCERE Pascal Jolivet, Loire Valley, 2018 | 65

GERMANY & ALSACE
 RIESLING Immich-Batterieberg C.A.I. Trocken, Mosel, 2015 | 46
 SYLVANER BLEND ♦ Gentil Hugel et Fils, AOC Alsace, 2016 | 40
 RIESLING JJ Prum Kabinett Himmelreich, Rheingau, 2017 | 66
 GEWURZTRAMINER Domaine Zind Humbrecht, Turckheim, 2015 | 50

INTERESTING WHITES
 GETARIAKO TXAKOLINA Ameztoi, Spain, 2018 | 44
 VIOGNIER/MARSANNE ♦ d'arenberg, Adelaide Hills, 2017 | 40
 FALANGHINA DOC Mastroberardino, Sannio, 2017 | 46
 GRENACHE BLANC ♦ M. Chapoutier La Ciboise, Luberon, 2016 | 48

CHARDONNAY
 CAVE DE LUGNEY LES CHARMES ♦ Maconnais, 2016 | 40
 RAMEY HYDE VINEYARD Carneros, 2015 | 125
 GRGICH HILLS Napa, 2015 | 66
 COPAIN TOUS ENSEMBLE ♦ Sonoma, 2016 | 52
 MORGAN METALLICO UNOAKED Santa Lucia Highlands, 2016 | 56
 MEURSAULT 1er CRU Maison Harbour Cru Blagny Côte de Beaune, 2015 | 175
 DOMAINE SERENE EVENSTAD RESERVE Dundee Hills, 2016 | 115
 POUILLY FUISSE Vincent Antionette, Maconnais, 2016 | 62
 CHABLIS 1er CRU FOURCHAUME ♦ Begue-Mathiot, Chablis, 2014 | 78
 SAINT-VERAN ♦ Joseph Drouhin, Maconnais, 2017 | 44
 ROSEROCK Eola-Amity Hills, 2015 | 69
 MOUNT EDEN ESTATE Santa Cruz, 2014 | 55
 LIQUID FARM WHITE HILL Santa Barbara, 2016 | 85
 MÂCON-VERZÉ Domaines Leflaive, 2017 | 80
 MEURSAULT Louis Jadot, Côte de Beaune, 2017 | 125
 CHASSAGNE-MONTRACHET MORGEOT Marquis de Laguiche, 2017 | 200
 NICKEL & NICKEL STILING VINEYARD Russian River Valley, 2016 | 72

REDS

PINOT NOIR
 PONZI TAVOLA Willamette Valley, 2017 | 60
 FAIVELEY BOURGOGNE ROUGE ♦ Burgundy, 2015 | 58
 MARCASSIN Sonoma, 2012 | 300
 ALOXE-CORTON Domaine Rollin Père et Fils, Côte de Beaune, 2015 | 110
 CLOS DE VOUGEOT GRAND CRU Jérôme Chezeaux, Côte de Nuits, 2015 | 275
 VOLNAY "LES GRAND POISOTS" Louis Boillot, Côte de Beaune, 2015 | 115
 VOSNE-ROMANEE Joseph Drouhin, Côte de Nuits, 2017 | 135

INTERNATIONAL REDS
 SHIRAZ ♦ Torbeck Wood Cutter's, Barossa Valley, 2015 | 55
 MONDEUSE DE BUGEY ♦ Franck Peillot, Montagnieu, 2015 | 48
 BRUNELLO DI MONTALCINO Carpineto, Tuscany, 2013 | 100
 MALBEC Altos Las Hormigas, Mendoza, 2017 | 46
 BAROLO CASTIGLIONE Vietti, Piedmonte, 2014 | 90
 COUDOULET DE BEAUCASTEL Rhone, 2016 | 66
 BARBARESCO Angelo Gaja, Piedmonte, 2016 | 295

MERLOT & RED BLENDS
 MERLOT Andrew Will Ciel du Cheval, Red Mountain, 2013 | 125
 CLARET Ramey, Napa, 2015 | 85
 ZINFANDEL Seghesio Angela's Table, Sonoma, 2015 | 38
 ZINFANDEL BLEND Orin Swift 8 Years in the Desert, Napa Valley, 2015 | 120
 RED BLEND Mad Hatter, Napa Valley, 2016 | 72

BORDEAUX
 CHÂTEAU CLOS SAINT-ANDRE Pomerol, 2013 | 150
 CHÂTEAU PEYRABON, CRU BOURGEOIS ♦ Haut-Médoc, 2015 | 55
 CHÂTEAU HAUT-SEGOTTES, GRAND CRU ♦ St. Émilion, 2014 | 110
 CHÂTEAU LA PEYER St. Estephe, 2012 | 85
 CHÂTEAU HAUT-SEGOTTES, GRAND CRU ♦ St. Émilion, 2014 | 210 (1.5L)
 CHÂTEAU MOULIN DE TRICOT Margaux, 2014 | 220 (1.5L)
 ECHO DE LYNCH BAGES Pauillac, 2015 | 155

CABERNET SAUVIGNON
 JOSEPH PHELPS Napa Valley, 2016 | 100
 ARROWOOD ♦ Sonoma, 2015 | 55
 CONTINUUM Napa Valley, 2016 | 400
 SEAN MINOR Napa Valley, 2016 | 56
 ACUMEN MOUNTAINSIDE Atlas Peak, 2016 | 135
 MINER EMILY'S Napa Valley, 2016 | 92
 HUSCH ♦ Mendocino, 2015 | 58
 ROBERT SINSEY POV Los Carneros, 2014 | 88
 TURNBULL Napa Valley, 2017 | 95
 QUILCEDA CREEK CVR Columbia Valley, 2015 | 140
 CLOS DU VAL Napa Valley, 2015 | 90
 QUINTESSA Napa Valley, 2015 | 290
 ROUTE STOCK ROUTE 29 ♦ Napa Valley, 2016 | 55
 INSIGNIA BY JOSEPH PHELPS Napa Valley, 2014 | 400
 PARADUX BY DUCKHORN Napa Valley, 2015 | 60
 SHAFER ONE POINT FIVE Stag's Leap District, 2015 | 160
 RICHARD PERRY Coombsville, 2014 | 110
 CLIFF LEDE Napa Valley, 2016 | 140
 BERINGER Napa Valley, 2016 | 89
 BELLA UNION ♦ Napa Valley, 2016 | 74
 CHIMNEY ROCK Stag's Leap District, 2016 | 95
 NICKEL & NICKEL STATE RANCH Yountville, 2017 | 125



Please ask for our complete Scotch Whisky list and cocktail menu.

♦ Wines of exceptional value

