

Appetizers

- SIZZLING BOURBON GLAZED BACON** | 12
hand-cut nueske's bacon | bourbon bacon sauce
- CALAMARI FRITTO** | 12
pickled peppers and lemons | marinara
- LITTLE DON'S CRAB CAKE APPETIZER** | 14
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** ♦ | 16
chef's selection - 1/2 dz. |
- * **SHRIMP COCKTAIL** | 15
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
u -10 scallops | nueske bacon | pear sauce

Salads

- 1903 CHICAGO CAESAR** ♦ | 10
romaine hearts | anchovy aioli dressing | grana
- * **ORGANIC BEET** | 10
la clare farms chevre | arugula | pistachio
- * **ARUGULA** | 10
dried cranberries | pine nuts | parmigiano-reggiano | champagne vinaigrette
- 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** ♦ | 50
center cut 8 oz. filet mignon | seafood newburg
- TRUFFLE ROASTED CHICKEN BREAST au JUS** | 22
organic chicken breast | black garlic mashed potato | pan jus
- THE OCC BURGER** | 18
fried egg | white cheddar | bacon | avocado | kennebec fries

- TAGLIATELLE DI MARE** | 24
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** | 34
14 oz. panko crusted veal chop | watermelon radish salad

Steaks & Chops

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

- DELMONICO** ♦ | 40
14 oz. boneless center cut rib eye
- * **PETITE FILET MIGNON** ♦ | 36
8 oz. center cut
- * **BONE-IN FILET MIGNON** ♦ | 46
12 oz. bone-in center cut filet
- KUROBUTA PORK CHOP** ♦ | 28
sous-vide marinated rib chop | brussels sprout slaw | apple puree

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** ♦ | 26
10 oz. snake river wagyu
- LAMB CHOP** ♦ | 38
two double cut lamb chops | shishito chimichurri

AT YOUR REQUEST - CLASSIC STEAK SAUCE ENHANCEMENTS | \$2 each or \$9 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** ♦ | 26
cedar plank smoked | crab meat | sun dried tomato cream sauce

- * **10oz. LOBSTER TAIL** | 38
cold water lobster tail | shallot & tarragon infused butter

- * **CHILEAN SEABASS** ♦ | 34
sous-vide seabass | miso glazed | dashi broth | asparagus | mushrooms
- BIG DON'S CRAB CAKES** | 28
maryland jumbo lump crab | cajun lobster sauce

Sides

- black garlic mashed potato | 7
baked & loaded colossal russet | 7
three cheese potato au gratin | 7
kennebec truffle fries | 7

- onion rings | 8
highlands creamed spinach | 8
crab mac and cheese | 10
chef mike's lobster cream corn | 13

- * grilled jumbo asparagus with hollandaise | 8
szechuan green beans | 8
* sautéed wild mushrooms | 8
charred brussels sprouts | 8

♦ 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

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	11.5	18	36
SAUVIGNON BLANC Kono New Zealand 2017	9.5	12.5	19	38	CABERNET SAUVIGNON Hess Shirtail Ranches California 2016	13.5	17.5	27	54
CHARDONNAY Matchbook Estate Dunnigan Hills 2017	9.5	12.5	19	38	ZINFANDEL Cline Ancient Vine Contra Costa 2017	11	14	22	44
CHARDONNAY (UNOAKED) Domaine Laroche St. Martin Chablis 2016	14.5	19	29	58	BARBERA d'ASTI TREVIGNE ♦ Vietti Piedmonte 2016	11.5	15	22.5	45
ALIGOTE Maison Louis Jadot Bouzeron Burgundy 2017	14	17	28	56	BORDEAUX ♦ Château Parenchere Médoc 2015	11	14	22	44
ROSE Chapoutier Belleruche Côtes-du-Rhône 2017	9	11.5	18	36	RED BLEND Black's Station California 2016	7.5	9.5	15	30
PROSECCO Mionetto Veneto NV	10	-	-	-	CLARET Donati Family Paicines 2017	10	13	20	40
RIESLING Joseph Drathen Auslese 2017	7	9	14	28	PINOT NOIR Sokol Blosser Oregon 2017	8.5	11	17	34
GRUNER VELTLINER Laurenz V. Sophi Singing Wachau 2017	9	11.5	18	36	CABERNET SAUVIGNON Rutherford Ranch Napa Valley 2016	16	21	32	64

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 2015	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 VALETA SUNNY SLOPE Santa Cruz Mountains, 2012 90
DOMAINE LOIS LOUISE COTE SUD Santa Cruz Mountains, 2009 125	DOMAINE LOIS LOUISE TWISTY RIDGE Santa Cruz Mountains, 2009 95
DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2010 150	
DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2006 170	

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, 2016 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, 2016 66
COPAIN TOUS ENSEMBLE ♦ Sonoma, 2015 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
CHASSAGNE MONTRACHET Domaine Michel Niellon, Côte d'Or, 2016 70
MOUNT EDEN ESTATE Santa Cruz, 2014 55
LIQUID FARM WHITE HILL Santa Barbara, 2016 85
PULIGNY MONTRACHET MÂCON-VERZÉ Domaines Leflaive, 2017 80

REDS

PINOT NOIR
PONZI TAVOLA Willamette Valley, 2016 60
FAIVELEY BOURGOGNE ROUGE ♦ Burgundy, 2015 58
MARCASSIN Sonoma, 2012 300
ALOXE-CORTON Domaine Rollin Pére 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

INTERNATIONAL REDS

SHIRAZ ♦ Torbeck Wood Cutter's, Barossa Valley, 2015 55
MONDEUSE DE BUGEY ♦ Franck Peillot, Montagnieu, 2015 48
BRUNELLO DI MONTALCINO Carpineto, Tuscany, 2012 100
MALBEC Altos Las Hormigas, Mendoza, 2017 46
BAROLO CASTIGLIONE Vietti, Piedmonte, 2014 90
COUDOULET DE BEAUCASTEL Rhone, 2016 66

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

BORDEAUX

CHÂTEAU CLOS SAINT-ANDRE Pomerol, 2013 150
CHÂTEAU PEYRABON, CRU BOURGEOIS ♦ Haut-Médoc, 2015 55
CHÂTEAU HAUT-SEGOTTES, GRAND CRU ♦ St. Émilion, 2014 210
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, 2015 110
ARROWOOD ♦ Sonoma, 2015 55
SEAN MINOR Napa Valley, 2016 56
ACUMEN MOUNTAINSIDE Atlas Peak, 2016 135
TEXTBOOK MISE EN PLACE Oakville, 2014 125
HUSCH ♦ Mendocino, 2015 58
ROBERT SINSEY POV Los Carneros, 2014 88
TURNBULL Napa Valley, 2015 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, 2015 140
BERINGER Napa Valley, 2016 89



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

♦ Wines of exceptional value

