

## Starters, Soup & Salad

- LOBSTER BISQUE | 12**  
sweet cold-water lobster | cognac crème fraîche
- CRAB AND CORN CHOWDER | 12**  
crab | sweet corn | smoked bacon | chips
- FRENCH ONION SOUP | 10**  
spanish onions | comté | beef broth
- SIZZLING BOURBON GLAZED BACON | 16**  
hand-cut nueske's bacon | bourbon bacon sauce
- KUNG PAO CALAMARI | 12**  
garlic chile sauce | fried peanuts | cilantro
- LITTLE DON'S CRAB CAKE APPETIZER | 16**  
maryland jumbo lump crab | cajun lobster sauce
- STEAKHOUSE ROLL | 14**  
sesame coated new york strip | roasted red peppers | asparagus | carrot | ponzu sauce

- \* **OYSTERS ON THE HALF SHELL-1/2 dz. ♦ | 18**  
black garlic shoyu mignonette | cocktail sauce
- HAMACHI CRUDO ♦ | 18**  
yellowtail | crispy rice papers | scallion miso vinaigrette | wasabi yuzu aioli | black lava salt
- SHRIMP JONNY | 18**  
4 jumbo shrimp française, topped with jon's favorite dijon mustard sauce
- \* **SHRIMP COCKTAIL | 16**  
jumbo u-10 shrimp | cocktail sauce
- WAGYU BEEF CARPACCIO ♦ | 18**  
arugula | black truffle vinaigrette | aged parmesan | roasted garlic black pepper aioli | garlic baguette
- GOAT CHEESE CURDS | 12**  
beer battered laclare farms goat cheese curds | hot pepper jelly | miso ranch
- GRILLED OCTOPUS | 18**  
grilled octopus | korean bbq sauce | baby bok choy slaw

- BACON WRAPPED SCALLOPS | 17**  
nueske bacon | candied pear chips | prickly pear sauce
- FRIED TRUFFLE BURRATA | 12**  
black truffle infused burrata | cherry tomato arrabiata sauce | fried basil
- 1903 CHICAGO CAESAR ♦ | 10**  
romaine hearts | anchovy aioli dressing | grana
- LOBSTER COBB TOWER | 16**  
butter poached lobster | blue cheese crumbles | bacon | avocado | egg | cherry tomato | brown derby dressing
- TOMATO & MOZZARELLA | 12**  
housemade mozzarella | basil oil | fig balsamic | crostini
- THE WEDGE | 12**  
iceberg | bleu cheese | bacon | chives | spiced pecans | cherry tomato | frizzled onions
- \* **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

- CRISPY PEKING DUCK | 28**  
marinated duck breast | scallion pancakes | ume plum shiso sauce
- CHICKEN PARMIGIANA | 25**  
chef's grandmothers sunday sauce | muenster cheese | parmigiano-reggiano
- THE WAGYU BURGER ♦ | 18**  
snake river farms wagyu | bourbon bacon jam | arugula | oven-dried tomato | horseradish cheddar

- SHORT RIB RAVIOLI | 28**  
house-made ravioli | braised short rib | mushroom | parmigiano-reggiano
- PRIME FRENCH CUT BEEF SHORT RIB | 30**  
three hour braised short rib | root vegetables | fried polenta cake
- TAGLIATELLE DI MARE | 26**  
lobster | shrimp | crab | asparagus | mushroom | cream fonduta | fresh housemade tagliatelle pasta

## Steaks & Chops

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

- \* **PETITE FILET MIGNON ♦ | 38**  
8 oz. center cut
- BONE-IN RIBEYE ♦ | 54**  
20 oz. bone-in ribeye
- DELMONICO ♦ | 44**  
14 oz. boneless center cut rib eye
- NEW YORK ♦ | 48**  
30 day dry aged 16 oz. classic strip steak

- COULETTE ♦ | 45**  
12 oz. snake river farms boneless coulette
- BONE-IN FILET ♦ | 48**  
12 oz. bone-in center cut filet mignon
- KUROBUTA PORK CHOP ♦ | 28**  
sous-vide marinated rib chop | charred broccolini | maitake mushrooms | peach chutney

- \* **FLAT IRON STEAK ♦ | 42**  
10 oz. snake river farms "butler's steak"
- \* **ZABUTON ♦ | 30**  
6 oz. snake river farms wagyu denver steak "japanese pillow"
- BAVETTE ♦ | 36**  
10 oz. snake river farms wagyu
- SPINALIS DORSI ♦ | 54**  
12 oz. snake river farms wagyu ribeye cap

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

AT YOUR REQUEST – CLASSIC STEAK ACCESSORIES  
fried egg 3 | truffle butter 4 | blue cheese crumbles 3 | oscar style 12 | lobster cherry peppers 14

## 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
- \* **MAHI-MAHI | 30**  
thai coconut curry cream sauce | cilantro lime quinoa | spiced cashews

- \* **10oz. LOBSTER TAIL | 43**  
cold water lobster tail | shallot & tarragon infused butter
- STUFFED WALLEYE | 28**  
jumbo lump crab meat stuffed walleye | citrus butter
- SCALLOPS ♦ | 30**  
parmesan garlic risotto | blistered cherry tomatoes | english peas

- \* **CHILEAN SEABASS | 35**  
sous-vide seabass | miso glazed | dashi broth | asparagus | shitake mushrooms
- BIG DON'S CRAB CAKES | 30**  
maryland style jumbo lump crab | cajun lobster cream sauce
- \* **HALIBUT | 32**  
baby bok choy | enoki mushrooms | smoked orange vinaigrette

## Sides

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

- black garlic mashed potato | 9**  
russet potato | fermented black garlic
- three cheese potato au gratin | 9**  
red bliss potato | parmesan | gouda | white cheddar
- truffle fries | 8**  
kennebec potato | truffle oil | parmesan | parsley
- hash browns lyonnaise | 10**  
red bliss potato | shaved onion | fried egg
- wagyu tallow roasted potatoes | 9**  
fingerling potato | rosemary | garlic

- 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
- lobster cream corn | 12**  
butter poached lobster meat | mascarpone cheese
- jumbo onion rings | 10**  
beer battered | tangy horseradish sauce

- \* **grilled jumbo asparagus | 9**  
jumbo asparagus | garlic | hollandaise sauce
- \* **sautéed wild mushrooms | 9**  
oyster | portabello | shitake | shallot | balsamic glaze
- bacon cream spinach | 9**  
nueske bacon | chopped spinach | nutmeg | parmesan cheese
- \* **charred broccolini | 9**  
garlic | lemon | parmesan
- cauliflower & gov't cheese | 9**  
roasted cauliflower | american cheese sauce



♦ 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					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   2016	10	13	20	40
SAUVIGNON BLANC Koha   New Zealand   2019	10	13.5	21	42	CHIANTI CLASSICO Castello di Volpaia   Tuscany   2017	16.5	22	34	68
GRUNER VELTLINER Laurenz V. Sophi Singing   Wachau   2017	10	13.5	21	42	ZINFANDEL Cline Ancient Vine   Contra Costa   2018	11	14	22	44
CHARDONNAY Matchbook Estate   Dunnigan Hills   2018	10	13.5	21	42	BARBERA d'ASTI TRE VIGNE ♦ Vietti   Piedmonte   2016	14	18	28	56
CHARDONNAY (UNOAKED) Maison Louis Jadot   Chablis   2018	14.5	19	29	58	BORDEAUX ♦ Château Bellevue   Bordeaux   2017	14	18	28	56
ROSE Brassfield Estate Serenety   High Valley   2018	9	11.5	18	36	MERLOT Goose Ridge G3   Washington   2017	11	14	22	44
PROSECCO Mionetto   Veneto   NV	10	-	-	-	CLARET Donati Family   Paicines   2016	12	16	24	48
PINOT GRIGIO Kris   Alto Adige   2019	9	11.5	18	36	PINOT NOIR Sokol Blosser   Oregon   2018	11	14	22	44
GRENACHE BLANC M. Chapoutier La Ciboise   Luberon   2016	14	17	28	56	CABERNET SAUVIGNON ♦ Routestock "Route 29"   Napa   2017	16.5	22	34	68
VIOGNIER Domaine de Saint Cosme   Rhone   2017	13	16	26	52	CABERNET SAUVIGNON Hess Shirtail Ranches   California   2017	12	16	24	48

## 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   2014	15	24	38	75	CABERNET SAUVIGNON Joseph Phelps Cabernet Sauvignon   Napa Valley   2018	28	39	57	115
PINOT NOIR Clos De La Tech Domaine Valeta Sunny Slope   Santa Cruz Mountains   2014	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, 2014   75	DOMAINE VALETA SUNNY SLOPE Santa Cruz Mountains, 2014   90
DOMAINE LOIS LOUISE COTE SUD Santa Cruz Mountains, 2012   125	DOMAINE LOIS LOUISE TWISTY RIDGE Santa Cruz Mountains, 2012   95
DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2010   150	DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2006   170

## CHAMPAGNE & SPARKLING WINE

LOUIS ROEDERER BRUT PREMIER Reims   150
SCHRAMBERG, BLANC DE BLANC Napa Valley   60
VEUVE FOURNY & FILS BRUT ROSE 1er CRU Vertus   95
DOM PERIGNON Épernay, 2010   300
DIBON CAVA BRUT RESERVE Spain   45
TAITTINGER BRUT LA FRANCAIS Reims   95

## WHITES

SAUVIGNON BLANC MATANZAS CREEK Sonoma, 2018   36
JOSEPH PHELPS Napa, 2017   80
LOVEBLOCK Marlborough, 2019   45
SANCERE Pascal Jolivet, Loire Valley, 2018   56
GERMANY & ALSACE RIESLING Immich-Batterieberg C.A.I. Trocken, Mosel, 2015   42
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

VIOGNIER/MARSANNE ♦ d'arenberg, Adelaide Hills, 2018   35
FALANGHINA DOC Mastroberardino, Sannio, 2017   42
ALIGOTE ♦ Louis Jadot, Bouzeron, 2016   56
MULLER-THURGAU Kettmeir, Trentino-Alto Adige, 2017   42
CHARDONNAY CAVE DE LUGNEY LES CHARMES ♦ Maconnais, 2016   36
RAMEY HYDE VINEYARD Carneros, 2015   125
GRGICH HILLS Napa, 2015   60
CHASSAGNE-MONTRACHET Michelle Niellon, 2016   68
COPAIN TOUS ENSEMBLE ♦ Sonoma, 2016   42
MORGAN METALLICO UNOAKED Santa Lucia Highlands, 2016   50
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   60
MOUNT EDEN ESTATE Santa Cruz, 2014   55
LIQUID FARM WHITE HILL Santa Barbara, 2016   85
MÂCON-VERZÉ Domaines Leflaive, 2017   88
MEURSAULT Louis Jadot, Côte de Beaune, 2017   125
CHASSAGNE-MONTRACHET Louis Jadot, 2017   150
NICKEL & NICKEL STILING VINEYARD Russian River Valley, 2016   72
CHASSAGNE-MONTRACHET Joseph Drouhin, 2017   238

## BY THE BOTTLE

## REDS

PINOT NOIR PONZI TAVOLA Willamette Valley, 2017   50
FAIVELEY BOURGOGNE ROUGE ♦ Burgundy, 2016   56
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   180
PERNAND-VERGELESSES Domaine Rollin Père et Fils, Côte de Beaune, 2015   128

## INTERNATIONAL REDS

MONDEUSE DE BUGEY ♦ Franck Peillot, Montagnieu, 2015   42
BRUNELLO DI MONTALCINO Carpineto, Tuscany, 2013   120
MALBEC Altos Las Hormigas, Mendoza, 2018   36
BAROLO CASTIGLIONE Vietti, Piedmonte, 2015   95
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 Valley, 2015   85
MERLOT Silverado Vineyards, Napa Valley, 2013   65
ZINFANDEL Seghesio Angela's Table, Sonoma, 2018   36
PETIT SIRAH BLEND Orin Swift Machete, California, 2017   98
RED BLEND Mad Hatter, Napa Valley, 2016   74

## BORDEAUX

CHÂTEAU CLOS SAINT-ANDRE Pomerol, 2013   150
CHÂTEAU POITEVIN Haut-Médoc, 2014   45
CHÂTEAU PEYRABON, CRU BOURGEOIS ♦ Haut-Médoc, 2015   45
CHÂTEAU HAUT-SEGOTTES, GRAND CRU ♦ St. Émilion, 2014   85
CHÂTEAU LA PEYER St. Estephe, 2012   88
CHÂTEAU HAUT-SEGOTTES, GRAND CRU ♦ St. Émilion, 2014   170 (1.5L)
CHÂTEAU MOULIN DE TRICOT Margaux, 2014   220 (1.5L)
ECHO DE LYNCH BAGES Paulliac, 2015   155

## CABERNET SAUVIGNON

RUTHERFORD RANCH Napa Valley, 2017   56
CONTINUUM Napa Valley, 2016   400
CADE HOWELL MOUNTAIN Napa Valley, 2016   195
AUSTIN HOPE ♦ Paso Robles, 2018   52
ACUMEN MOUNTAINSIDE Atlas Peak, 2016   135
MINER EMILY'S Napa Valley, 2017   85
COUSINO MACUL DAMA DE PLATA Chile, 2016   48
TEXTBOOK MIS EN PLACE Napa Valley, 2017   140
HUSCH ♦ Mendocino, 2016   58
ROBERT SINSEY POV Los Carneros, 2014   88
TURNBULL Napa Valley, 2017   98
QUILCEDA CREEK CVR Columbia Valley, 2015   140
QUINTESSA Napa Valley, 2014   290
ARROWOOD ♦ Sonoma, 2017   52
INSIGNIA BY JOSEPH PHELPS Napa Valley, 2014   400
PARADUXX BY DUCKHORN Napa Valley, 2017   60
SHAFER ONE POINT FIVE Stag's Leap District, 2015   174
RICHARD PERRY Coombsville, 2014   110
CLIFF LEDE Napa Valley, 2016   140
BERINGER Napa Valley, 2016   89
BELLA UNION ♦ Napa Valley, 2016   120
CHIMNEY ROCK Stag's Leap District, 2017   195
NICKEL & NICKEL STATE RANCH Yountville, 2017   200



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

♦ Wines of exceptional value

