



Executive Chef Michael England

# Our STORY

From the Scottish Highlands, to the countryside of Northeastern Wisconsin, TJ's Highland Steakhouse will entice from the moment you step through the door. Custom made wool tartans, rich leathers, and natural hickory adorn the interior of this Scottish-inspired Steakhouse. Brimming with character and charm, each dining space will offer its own unique identity, providing customers with an exclusive dining experience.

Located at the historic Oshkosh Country Club(1899) near Lake Winnebago, TJ's Highland Steakhouse delivers world-class cuisine and luxury service in a setting reminiscent of a traditional Scottish lodge. Our menu features USDA Prime dry-aged beef broiled to perfection at 1500° F plus a selection of fresh seafood and specialty dishes prepared by celebrated New York City chef, Michael England. Our extensive wine and spirits lists include well known and wonderful small producers from around the globe.



1783

## Tartans Of Scottish Kings



### THE STEWARTS

All of our tartans-Royal Stewart(red), Dress Stewart(white) and Black Stewart were “dyed in the wool,” spun into yarn and custom-woven at the Islabank Mill in Perth, Scotland.

The mill was built in 1783.

### NOTES Of the DIET, at HOGHTON At the KING's coming there, 1617.

On August 17-18, 1617, King James I was honored with a banquet at Houghton Tower in Lancashire. The menu featuring mutton, venison, duck, chicken, turkey, goose, swan and rabbit, also included a beef loin so delicious that James pulled out his sword to honor it, uttering the words: “Loin, we dub thee knight, henceforward be Sir Loin! Arise, Sir Loin.”

Oshkosh Country Club and TJ's Highland Steakhouse mascot has thus been formally named Sir Loin. He will munch fairway grass until he grows old, and in a few years, he will tip the scales at 1,500 pounds, almost as big as his father, Brian the Bull.

### Zabel's Sawmill

Zabel's Sawmill Located in New London, Wisconsin, provided the custom-sawed oak beams for the cathedral ceilings of the Tantallon Bar and St. Andrew's Dining Room. The hickory adorning the walls and tops of the tables had to be sourced by a few companies because we were unable to find enough local hickory in Wisconsin.





**TJ's Highland**  
STEAKHOUSE

Executive Chef Michael England



COMPLIMENTARY  
**TJ'S BRIOCHE POPOVERS**

housemade gruyere popovers with nordic creamery sea salt butter

*Appetizers*

**LOBSTER BISQUE | 14** *gfm*

sweet cold-water lobster | cognac crème fraîche

**MARYLAND CRAB | 12** *gfm*

crab | sweet corn | smoked bacon | lima beans

**FRENCH ONION SOUP | 14**

caramelized onions | comté | fines herbs |  
sherry | pecorino romano | crostini

**BACON WRAPPED  
SCALLOPS | 20**

nueske bacon wrapped scallops | srirachi aioli |

**LITTLE DON'S  
CRAB CAKE | 20**

jumbo lump crab | cajun lobster sauce | burnt lemon

**KUNG PAO CALAMARI | 15**

garlic chili sauce | fried peanuts | cilantro

**CHARRED SHISHITOS | 12**

furikake seasoning | lime | shoyu soy

**GOAT CHEESE CURDS | 16**

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

**STEAKHOUSE ROLL ♦ | 15**

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

**DECONSTRUCTED CRAB  
RANGOON | 18**

wontons | jumbo lump crabmeat | sweet & sour sauce

**BOURBON BACON SLAB | 18**

bourbon maple glaze nueske bacon | bourbon bacon jam

**SMOKED STEAK TARTARE ♦ | 22**

table side smoked | confit sous vide egg yolk | cornichons |  
shallot | wonton chips

**GRILLED OCTOPUS | 18**

grilled octopus | korean bbq sauce |  
baby bok choy slaw

*Salads*

**OG 1924 CAESAR SALAD | 13**

crisp romaine | parmigiano-reggiano |  
soft boiled egg | croutons | caesar dressing

**CAPRESE | 14**

fresh buffalo mozzarella | beefsteak tomato  
15 year old balsamic | crostini | sea salt

**THE "REAL" GARBAGE SALAD | 17** *gfm*

salami | provolone | tomato | lobster | shrimp | olives |  
pepperoncini | olives | roasted pepper | onion | italian

**HIGHLAND CHOP SALAD | 12** *gfm*

feta | cucumber | onion | tomato | avocado | carrots |  
mixed greens | hearts of palm | italian dressing

**THE WEDGE | 14**

iceberg | bleu cheese | bacon | onions | spiced pecans |  
cherry tomato | fried onions | balsamic reduction

**ROASTED BEET SALAD | 13**

arugula | marcona almonds | laclare farms goat cheese |  
lemon tahini dressing

*Signatures*

**LOBSTER RAVIOLI | 32**

sherry & saffron infused lobster ravioli |  
fire roasted tomato saffron sauce

**CHICKEN PARMIGIANA | 30**

chef's grandmother's sunday sauce |  
muenster cheese | parmigiano-reggiano

**CAULIFLOWER "STEAK" | 25** *gfm*

blackening seasoning | cilantro lime quinoa |  
chimichurri | bourbon barrel maple syrup

**BEEF WELLINGTON ♦ | 46**

filet mignon | prosciutto | puff pastry | mushroom duxelle  
bordelaise | mashed potato | served medium-rareish

**THE WAGYU BURGER ♦ | 22**

snake river farms wagyu beef | bourbon bacon jam |  
arugula | oven-dried tomato | horseradish cheddar

**SACCHETTI CARBONARA | 28**

"beggar's purse pasta | pork jow | cream  
black pepper | pecorino romano | chive oil

♦ 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.



# Seafood

**AHI TUNA STEAK ♦ | 32**  
sesame crusted ahi tuna steak | crunchy asian slaw |  
soy vinaigrette | carrot ginger glaze

**CEDAR PLANK SALMON | 30**  
cedar plank smoked | crab meat & sun-dried  
tomato cream sauce

**MAHI-MAHI | 28 <sup>gfm</sup>**  
thai coconut curry cream sauce |  
cilantro lime quinoa | spiced cashews

**CHILEAN SEABASS | 36**  
seabass | miso glazed | dashi broth |  
asparagus | shiitake mushrooms

**BIG DON'S CRAB CAKES | 37**  
jumbo lump crab | burnt lemon  
cajun lobster cream sauce

**SCALLOPS | 35**  
pan seared diver scallops | farro risotto |  
foraged mushrooms | blistered grape tomatoes

**SWORDFISH | 28**  
blackened swordfish | currant and pine nut relish |  
saffron | fried capers

**STUFFED WALLEYE | 30**  
jumbo lump crab meat stuffed walleye |  
citrus butter

# Steaks & Chops

## ♦ TJ'S HIGHLAND'S GUIDE TO STEAK PREPARATION ♦

**Black & Blue:** charred on the outside, cold center

**Rare:** very red, cool center

**Medium rare:** red, warm center

**Medium:** pink warm center

**Medium well:** slightly pink hot center

**Well:** cooked through, no pink

# Iowa Premium

U.S.D.A. IOWA PREMIUM PRIME 35 DAY DRY AGED BEEF <sup>gfm</sup>

**BONE-IN RIBEYE ♦ | 64**  
35 day dry aged 20 oz. bone-in ribeye

**DELMONICO ♦ | 54**  
35 day dry aged 14 oz. boneless center cut rib eye

**BONE-IN FILET MIGNON ♦ | 65**  
35 day dry aged 14 oz. bone-in filet

**NEW YORK ♦ | 58**

35 day dry aged 14 oz. classic strip steak

**PETITE FILET MIGNON ♦ | 45**  
8 oz. center cut filet mignon

**BONE-IN NY STRIP ♦ | 62**  
40 day dry aged 20 oz. bone-in strip

# American Wagyu



AMERICAN WAGYU BEEF | KUROBUTA PORK <sup>gfm</sup>

**ZABUTON ♦ | 36**  
6 oz. snake river farms wagyu "japanese pillow"

**EYE OF RIBEYE ♦ | 50**  
mishima reserve longissimus dorsi

**FLAT IRON ♦ | 42**  
8 oz. mishima reserve butlers steak |  
cowboy butter | green onions

**SPINALIS DORSI ♦ | 64**  
10 oz. snake river farms wagyu ribeye cap

**COULETTE | 46**  
8 oz. kuro wagyu "picanha" | chimichurri

**KUROBUTA PORK CHOP ♦ | 30**  
sous-vide marinated center cut chop |  
maitake mushrooms | peach chutney

## ADD TO THE CUTS

\$3 - sauces - béarnaise | bordelaise | cognac peppercorn cream | TJ's steak sauce | horseradish cream sauce | chimichurri  
cowboy butter 3 | truffle butter 5 | bone marrow butter 5 | blue cheese crust 3 | mushrooms & onion 5 | oscar style 12

# Sides Matter

**properly whipped potatoes | 12 <sup>gfm</sup>**  
whipped and buttered

**three cheese potato au gratin | 13 <sup>gfm</sup>**  
red bliss potato | parmesan | gouda | gruyere

**truffle parmesan fries | 13**  
truffle oil | parmesan | parsley

**bang bang cauliflower | 12**  
crispy cauliflower | scallions | yum yum sauce

**foraged mushrooms | 13**  
exotic mushrooms mix | madeira | parsley

**lobster cream corn | 13**  
butter poached lobster meat | mascarpone cheese

**asparagus | 13 <sup>gfm</sup>**  
simply grilled | garlic | hollandaise sauce

**crispy hot honey brussels sprouts | 13**  
nueske bacon | mikes hot honey | chili flakes

**szechuan green beans | 13**  
szechuan sauce | chopped peanuts | sesame seeds

**charred broccolini | 13 <sup>gfm</sup>**  
garlic | lemon | parmigiano-reggiano

**crab mac and cheese | 17**  
jumbo lump crab | cavatappi pasta | bacon crust

**wagyu tallow roasted fingerlings | 13**  
marble fingerlings | rosemary | thyme | garlic



lighter fare

<sup>gfm</sup> - gluten free

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TJ's Highland Steakhouse | tjshighlandsteakhouse.com

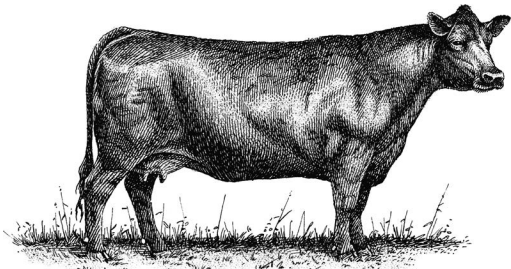


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Excellence is never by accident. It is the product of vision, planning, hard work, experience and care. We will do everything in our power to ensure that your dining experience exceeds all of your expectations. We set out to make TJ's Highland Steakhouse a destination for food and wine lovers in Oshkosh and the surrounding areas. We have a state-of-the-art kitchen and have sourced the finest dry-aged and Domestic Wagyu beef in the country. We sought out wines from top producers in California, Bordeaux, Burgundy, Washington, Oregon, New Zealand, Germany, Alsace and Italy. Manager Jon Cameron has curated a collection of fine and rare whiskeys from Scotland, Kentucky, Japan, India and Ireland. Our goal is to be one of the best steakhouses in America."

**-Chef Michael England**

### American Black Angus

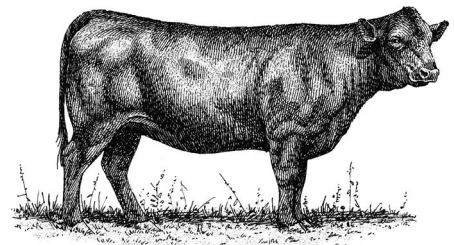


Weight: 3500lbs-4200lbs  
Source: Specialty farms across the Midwest

#### "America's Pride," "The Steakhouse Classic"

Black Angus is the dominant beef breed in the US. It is known for producing large muscles with abundant marbling resulting in high quality meat. We dry age our Prime grade Black Angus beef in house to maximize its flavor by expelling water from the subprimals and, through enzymatic process, tenderizing the beef from within.

### American Wagyu



Weight: 1,500lbs  
Source: Boise Idaho

#### "The Best of Both Worlds"

American Wagyu is a hybrid of popular domestic American breeds such as Black Angus and Longhorn and the famed Wagyu of Japan. We feel that this can offer the best of both worlds -- the bold, muscular meat of American cattle tempered by the rich yet delicate marbling of Japanese beef. We source our all natural American Wagyu from a single producer.

**TJ's Highland Steakhouse's mission is to source the absolute best beef available. We proudly serve Iowa Premium Certified Angus Beef and American Wagyu from Kuro Wagyu & Snake River Farms.**

**Dry-Aged Beef** - The dry-aging process exposes beef to air in a controlled environment for an extended period. This helps break down fat and muscle fibers and dissipate moisture. Dry aged beef is valued for its marvelous flavor. Unlike wet aging, dry aging imparts a distinct, remarkable flavor profile. Many describe this as a nutty flavor that's more succulent than wet aged. Dry aged beef does come at a higher cost due to the necessary trimming at the end of the aging process, but the wait and the cost is certainly worth it!

**Cooking Process** - Our broiler was specially designed. It sears the meat by infrared at a temperature of 1500°. This cooking process, used in major cities around the world, is unique in Wisconsin. It produces incredibly juicy meat with a charred crust that locks in the meats natural juices, guaranteeing exceptional flavor.

**Worth Our Salt** - Our special Highlands salt blend is carefully composed by mixing British Maldon salt and Himalayan pink salt, and infusing it with Clos de La Tech Pinot Noir.

**Pure taste** - Given the quality of our meat, it would be sad to alter the taste with spices, seasonings, marinade or sauce. All of our steaks are prepared with salt crystals just before cooking. No other spices are added to the meat which allows you to enjoy the unique flavor of the meat.

