



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 Hoghton 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.





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COMPLIMENTARY
TJ'S BRIOCHE POPOVERS
housemade gruyere popovers with nordic creamery sea salt butter

Raw Bar

SHRIMP COCKTAIL | 20*

jumbo shrimp | cocktail sauce |
atomic horseradish | lemons

OYSTERS ON THE HALF*
SHELL-1/2 dz. ♦ | 20

chef's daily selection | giardiniera mignonette |
cocktail sauce | atomic horseradish

SMOKED TUNA TATAKI ♦ | 19*

7 spice seared and smoked ahi-tuna | sesame seeds |
pickled red onion | scallions | ponzu

STEAK TARTARE | 21*

hand cut filet mignon | capers | shallot |
cornichon | egg yolk | grilled rye bread

Salads

HIGHLAND CHOPPED | 13*

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

THE WEDGE | 15

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

KALE CAESAR SALAD | 14

chopped kale | aged parmigiano-reggiano |
toasted brioche crumble | caesar dressing

SHRIMP & CRAB LOUIE | 18

chilled shrimp | sweet crab meat |
crisp romaine | grape tomatoes | capers |
avocado | cucumber | louie dressing

Appetizers

FRENCH ONION SOUP | 13

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

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

BOURBON BACON SLAB | 19

bourbon maple glaze nueske bacon | bourbon bacon jam

BONE MARROW | 18

parsley | lemon | capers | rosemary
pickled red onion | marble rye toast points

LOBSTER BISQUE | 14*

sweet cold-water lobster | cognac crème fraîche

LITTLE DON'S CRAB CAKE | 20

jumbo lump crab | cajun lobster sauce | burnt lemon

OYSTERS ROCKEFELLER | 21

spinach | cream | breadcrumbs | pernod | hollandaise

KUNG PAO CALAMARI | 16

garlic cilantro chili sauce | pickled peppers
fried peanuts | sesame seeds

BACON SCALLOPS | 21

nueske bacon wrapped scallops | raspberry vinaigrette

DECONSTRUCTED CRAB
RANGOON | 19

wontons | jumbo lump crabmeat | sweet & sour sauce

Chef's Features

CHICKEN PARMIGIANA | 31

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

CAULIFLOWER "STEAK" | 25*

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

BEEF WELLINGTON ♦ | 50

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

THE WAGYU BURGER ♦ | 23

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

*gluten free

♦ 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 foodbourne illness.





◆ DAILY SPECIALS ◆

Our chef creates unique dishes each day, highlighting seasonal ingredients and bold flavors. Ask your server about today's featured

Seafood

AHI TUNA STEAK ◆ | 34

sesame crusted ahi tuna steak | crunchy asian slaw |
soy vinaigrette | carrot ginger glaze

CEDAR PLANK SALMON ◆ | 31*

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

CHILEAN SEABASS | 37

sous vide seabass | miso glazed | dashi broth |
spinach | asparagus | shiitake mushrooms

BIG DON'S CRAB CAKES | 38

jumbo lump crab | burnt lemon
cajun lobster cream sauce

SCALLOPS | 35

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

STUFFED WALLEYE | 32

jumbo lump crab meat stuffed walleye |
citrus butter | green onion

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

The Cuts

IOWA PREMIUM 40 DAY DRY AGED BEEF | AMERICAN WAGYU | KUROBUTA PORK | COLORADO LAMB

Iowa Premium

BONE-IN RIBEYE ◆ | 70*

40 day dry aged 20 oz. bone-in ribeye

DELMONICO ◆ | 64*

40 day dry aged 14 oz. boneless center cut rib eye

NEW YORK ◆ | 64*

40 day dry aged 14 oz. classic strip steak



FILET MIGNON ◆ | 58*

8 oz. prime center cut filet mignon

American Wagyu



ZABUTON ◆ | 38*

6 oz. | snake river farms - "japanese pillow"

STEAK FRITES ◆ | 52*

8 oz. mishima reserve bavette steak | french fries |
parmigiano-reggiano | horseradish cream sauce

SPINALIS DORSI ◆ | 75*

10 oz. snake river farms wagyu ribeye cap

Chops

KUROBUTA PORK CHOP ◆ | 32

sous-vide marinated center cut pork chop |
maitake mushrooms | peach chutney

LAMB CHOPS ◆ | 56*

two double cut colorado lamb chops | mashed potatoes |
rosemary garlic compound butter

ADD TO THE CUTS

\$3 - sauces - béarnaise | bordelaise | cognac peppercorn cream | TJ's steak sauce | horseradish cream sauce | chimichurri
cowboy butter 4 | truffle butter 6 | bone marrow butter 6 | blue cheese crust 4 | mushrooms & onion 6 | oscar style 12

Shareable Sides

properly whipped potatoes | 13*

whipped and buttered

three cheese potato au gratin | 14*

red bliss potato | parmesan | gouda | gruyere

truffle parmesan fries | 14

truffle oil | parmesan | parsley



foraged mushrooms | 14*

exotic mushrooms mix | herbed madeira butter

lobster cream corn | 14

butter poached lobster meat | mascarpone cheese



asparagus | 13*

simply grilled | garlic | hollandaise sauce

crispy hot honey brussels sprouts | 14*

nueske bacon | mikes hot honey

spinach a/o | 12

fresh spinach sauteed in garlic and oil



charred broccolini | 14*

garlic | lemon | parmigiano-reggiano

crab mac and cheese | 18

jumbo lump crab | cavatappi pasta | bacon crust



lighter fare

◆ 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.

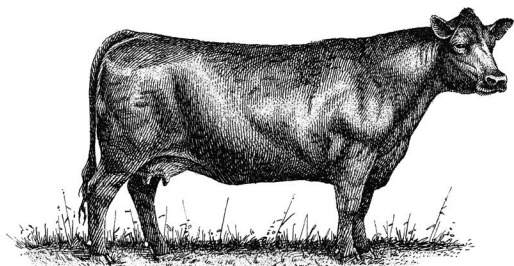
*gluten free



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. Beverage Manager Ken Tresvant 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

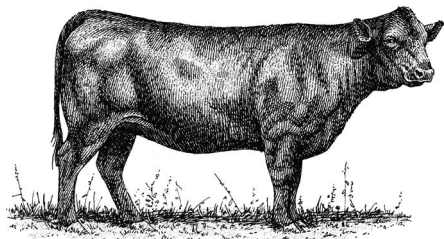


Weight: 3500lbs-4200lbs
Source: Specialty farms across the Midwest

“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, Mishima Reserve & 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.

