

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 | 17

hand-cut nueske's bacon | bourbon bacon sauce

KUNG PAO CALAMARI | 12

garlic chile sauce | fried peanuts | cilantro

LITTLE DON'S CRAB CAKE APPETIZER | 17

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 COCKTAIL | 18

jumbo u-10 shrimp | cocktail sauce

DECONSTRUCTED CRAB RANGOON | 16

wontons | jumbo lump crabmeat | sweet & sour sauce

SMOKED TARTARE ♦ | 18

truffle egg emulsion | cornichons | capers | shallots | yukon gold chips

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 | grilled sourdough

GRILLED CAESAR ♦ | 10

grilled romaine hearts | parmigiano-reggiano | soft boiled egg charred lemon | grilled sourdough

LOBSTER COBB TOWER | 17

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

LOBSTER RAVIOLI | 28

sherry & saffron infused lobster ravioli | fire roasted tomato

THE WAGYU BURGER ♦ | 19

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

CHICKEN PARMIGIANA | 25

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

KUROBUTA PORK SHANK

"TI PANG" | 30

4 hour braised pork shank | braised bok choy & scallions | miso ginger polenta cakes

BEEF WELLINGTON ♦ | 32

6 oz. filet mignonparma ham | mushroom duxelle | puff pastry | red wine reduction | tallow fingerlings served medium rareish

SHORT RIB RAVIOLI | 28

house-made ravioli | braised short rib | porcini mushroom | parmigiano-reggiano

JIDORI BRICK CHICKEN | 32

"wagyu" of chicken | garlic & rosemary | salt brick | meyer lemon | pan drippings

TAGLIATELLE DI MARE | 26

lobster | shrimp | crab | asparagus | mushroom | cream fonduta | fresh 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 ♦ | 56

30 day dry aged 20 oz. bone-in ribeye

DELMONICO ♦ | 46

30 day dry aged 14 oz. boneless center cut rib

NEW YORK ♦ | 48

30 day dry aged 14 oz. classic strip steak

ZABUTON ♦ | 30

6 oz. snake river farms wagyu "japanese pillow" served with three tasting salts

BONE IN FILET ♦ | 46

12 oz. bone-in center cut filet mignon

KUROBUTA PORK CHOP ♦ | 28

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

COULOTTE ♦ | 46

12 oz. snake river farms "picanha" top sirloin cap

* BAVETTE ♦ | 40

10 oz. snake river farms wagyu

SPINALIS DORSI ♦ | 58

12 oz. snake river farms wagyu ribeye cap

RIBEYE ♦ | 48

12 oz. snake river farms boneless center cut rib eye

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

SNAPPER | 30

ginger-soy marinated fried snapper | braised bok choy | cilantro | lime | scallions

STUFFED WALLEYE | 28

jumbo lump crab meat stuffed walleye | citrus butter

SCALLOPS ♦ | 32

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 | 32

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 | 10

red bliss potato | parmesan | gouda | white cheddar

truffle fries | 9

kennebec potato | truffle oil | parmesan | parsley

hash browns lyonnaise | 10

red bliss potato | shaved onion | pan fried egg

wagyu tallow roasted potatoes | 10

fingerling potato | rosemary | garlic

okinawa sweet potato | 10

purple japanese sweet potato | miso tahini butter

crab mac and cheese | 14

jumbo lump crab | cavatappi pasta | bacon crust

bang bang cauliflower | 10

crispy cauliflower | scallions | yum yum sauce

lobster cream corn | 12

butter poached lobster meat | mascarpone cheese

wild mushrooms | 10

oyster | portabello | shitake | shallot | balsamic glaze

* grilled jumbo asparagus | 10

jumbo asparagus | garlic | hollandaise sauce

charred brussels sprouts | 10

nueske bacon | brown butter | maple syrup

szechuan green beans | 10

szechuan sauce | chopped peanuts | sesame seeds

* charred broccolini | 10

garlic | lemon | parmesan

jumbo onion rings | 12

beer battered | tangy horseradish 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 LOIS LOUISE COTE SUD Santa Cruz Mountains, 2012 | 125

DOMAINE DU DOCTEUR RODGERS San Francisco Bay, 2010 | 150

DOMAINE VALETA SUNNY SLOPE Santa Cruz Mountains, 2014 | 90

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

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 | 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

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
 BALIFICO Castello di Volpaia, Tuscany, 2017 | 175
 MONGRANA Querciabella, Tuscany, 2017 | 55

MERLOT & RED BLENDS

MERLOT Andrew Will Ciel du Cheval, Red Mountain, 2013 | 125
 CLARET Ramey, Napa Valley, 2015 | 85
 MERLOT Silverado Vinyards, 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 Pauillac, 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
 CHAPPELLET MOUNTAIN CUVEÉ Napa Valley, 2018 | 114
 COUSINO MACUL DAMA DE PLATA Chile, 2016 | 48
 TEXTBOOK MIS EN PLACE Napa Valley, 2017 | 140
 HUSCH ♦ Mendocino, 2016 | 58
 ROBERT SINSKEY 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
 PARADUX 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

