



Executive Chef Michael England

Appetizers

CRAB & CORN CHOWDER | 12 bowl | 5 cup
maryland crab | sweet corn | smoked bacon | chips

LOBSTER BISQUE | 12 bowl | 5 cup
sweet cold-water lobster | cognac crème fraîche

FRENCH ONION SOUP | 10 bowl | 3 cup
spanish onions | comté | beef broth

AVOCADO TOAST | 10
grilled wheat toast | smashed avocado | pico de gallo | goat cheese | soft boiled egg

DECONSTRUCTED CRAB RANGOON | 16

fried wontons | jumbo lump crabmeat | gouda cheese | sweet & sour sauce

SIZZLING BOURBON BACON | 16
hand-cut nuneske's bacon | bourbon bacon sauce

PRETZEL CHICKEN FINGERS | 12
crushed pretzels | balsamic honey glaze | cajun honey dijon

TRUFFLE FRIES | 8
house cut fries | truffle oil | parmesan | parsley

THAI CHILI BRUSSEL SPROUTS | 8
flash-fried brussel sprouts | cilantro | thai chili sauce | sesame seeds

GOAT CHEESE CURDS | 12
beer battered laclare farms goat cheese curds | hot pepper jelly | miso ranch

Entree Salads

THE "REAL" GARBAGE SALAD | 16
cured salami | hearts of palm | provolone | tomato | cucumber | shrimp | pepperoncini | kalamata olives | onion | roasted red peppers | italian dressing

GRILLED CHICKEN CAESAR ♦ | 14
grilled chicken | grilled romaine hearts | charred lemon | croutons | soft boiled egg | parmesan-reggiano

SALMON BERRY | 16
grilled salmon | seasonal berries | arugula | goat cheese | toasted pecans | fig balsamic

JUMBO CRAB & GRILLED ROMAINE | 16
jumbo lump crabmeat | roasted red peppers | goat cheese | caramelized walnuts | charred lemon vinaigrette

SESAME SEARED AHI-TUNA ♦ | 17
greens | avocado | mandarin oranges | carrots | cucumber | sesame ginger vinaigrette | fried wontons

STEAKHOUSE CHOP - CHOP ♦ | 17
ny strip | feta cheese | mixed greens | onion | tomato | cucumber | carrots | hearts of palm |

COUNTRY COBB SALAD | 12
bacon | eggs | avocado | tomato | blue cheese | balsamic vinaigrette | chicken +\$3 | shrimp + \$5 | salmon +\$5

THE WEDGE | 12
iceberg | bleu cheese | bacon | chives | spiced pecans | cherry tomato | frizzled onions

Lunch Entree's

all entree's served with choice of house salad or cup of soup

FILET MEDALLIONS ♦ | 24
wild mushroom mix | borderlaise sauce | crumbled blue cheese | vegetable of the day

SALMON ♦ | 21
atlantic salmon | crab hashbrown | bbq buerre blanc | vegetable of the day

ZABUTON ♦ | 30
6 oz. snake river farms wagyu denver steak "japanese pillow" | vegetable of the day

FISH & CHIPS | 18
beer battered cod | crab seasoned fries | malt vinegar aioli | lemon

CHICKEN PARMIGIANA | 20
chef's grandmothers sunday sauce | muenster cheese | parmigiano-reggiano | vegetable of the day

SCALLOPS & PAPPARDELLE | 22
u-10 scallops | basil | garlic | cherry tomato | asparagus | shitake mushrooms | pappardelle pasta

Sandwiches & Burgers

all sandwiches & burgers served with choice of hand-cut french fries | house made chips | coleslaw | \$2 side salad | \$3 cup soup
beyond burger substitute | \$2

CLASSIC CHEESEBURGER ♦ | 12
choice of cheese | lettuce | tomato | onion | house-made bun

FATTY MELT BURGER ♦ | 14
thousand island | sauteed onions | gruyere | american | butter crust bread

BUN-LESS BURGER ♦ | 15
sauteed asparagus | mushrooms | avocado | swiss cheese | lettuce | tomato | onion | balsamic drizzle

PB&J BURGER ♦ | 15
bacon | fried egg | peanut butter | hot pepper jelly | pepper jack | house-made bun

THE "BACONATER" ♦ | 15
nuneske bacon slab | bourbon bacon jam | gov't cheese sauce | b&b pickles | house-made bun

MUSHROOM SWISS BURGER ♦ | 15
sauteed mushrooms | swiss cheese | truffle aioli | house-made bun

WAGYU BURGER ♦ | 19
snake river farms wagyu | bourbon bacon jam | arugula | oven-dried tomato | horseradish cheddar

SQUINT'S FRIED CHICKEN | 14
buttermilk fried chicken | hot sauce | coleslaw | pickles | pepper jack | house-made bun

LOBSTER BLT ROLL | 18
butter poached lobster | lettuce | bacon | avocado | cherry tomato | herb mayo | new england roll

"BIG DON" CRAB CAKE SANDWICH | 17
maryland jumbo lump crabcake | coleslaw | old bay tartar | house-made bun

BAJA FISH TACOS | 15
beer battered cod | tortillas | slaw | cilantro | pico de gallo | cotija cheese | chipotle creme

SHORT RIB GRILLED CHEESE | 15
braised short rib | caramelized onions | arugula | smoked gouda | butter crust bread

CHICAGO ITALIAN BEEF | 15
hot roast beef | au jus | sport pepper | giardiniera | crusty italian roll

KENTUCKY HOT BROWN | 15
house smoked turkey | bacon | tomato | mornay sauce | sourdough toast served open face

"THE BIG WOOD" WRAP | 12
grilled chicken | avocado smash | bacon | lettuce | tomato | onion | srirachi aioli

CHICAGO DOG | 10
1/4 lb. hot dog | sweet relish | onion | tomato | pickles | sport pepper | mustard | celery salt

JOHNSONVILLE BRAT | 10
beer marinated | stone ground mustard | sauerkraut | onions

"PHILLY" CHEESESTEAK | 16
shaved dry aged ny strip | caramelized onions | sharp provolone | crusty italian roll

"OCC" COUNTRY CLUB | 14
roast beef | ham | turkey | bacon | lettuce | tomato | butter crust bread | herbed mayo

HOT HAM & CHEESE | 12
honey smoked ham | swiss cheese | dijon mustard | house-made roll

FILET-O-FISH | 15
panko breaded cod | tomato | american cheese | b&b pickles | old bay tartar



♦ 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.

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
GRENADE 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

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
SAINTE-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
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 (1.5 L)
CHÂTEAU MOULIN DE TRICOT Margaux, 2014 220 (1.5 L)
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
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

