

## Starters, Soup & Salad

### FRIED TRUFFLE BURRATA | 12

black truffle infused burrata | cherry tomato  
arrabiata | crostini

### NUESKE BACON SLAB | 16

bourbon maple glaze nueske bacon | bourbon bacon jam

### STEAKHOUSE ROLL | 14

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

### DECONSTRUCTED CRAB RANGOON | 16

wontons | jumbo lump crabmeat | sweet & sour sauce

### KUNG PAO CALAMARI | 12

garlic chile sauce | fried peanuts | cilantro

### LITTLE DON'S CRAB CAKE APPETIZER | 18

maryland jumbo lump crab | cajun lobster sauce

### GRILLED OCTOPUS | 16

grilled octopus | korean bbq sauce |  
baby bok choy slaw

### OYSTERS ON THE HALF SHELL-1/2 dz. ♦ | 18

chefs selection | black garlic shoyu mignonette |  
cocktail sauce | horseradish

### HAMACHI CRUDO ♦ | 18

yellowtail filet | yuzu soy glaze |  
kimchi | li hing pickled mango

### SHRIMP COCKTAIL | 18

jumbo u-10 shrimp | cocktail sauce |  
atomic horseradish | lemons

### BACON WRAPPED SCALLOPS | 17

nueske bacon wrapped scallops |  
wild maine blueberry agrodolce sauce

### GOAT CHEESE CURDS | 12

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

### SMOKED STEAK TARTARE ♦ | 18

table side smoked | soft boiled egg | shallots |  
cornichons | wonton chips

### LOBSTER BISQUE | 12

sweet cold-water lobster | cognac crème fraîche

### FRENCH ONION SOUP | 10

spanish onion | comté | beef broth

### CRAB & CORN CHOWDER | 12

crab | sweet corn | smoked bacon | chips

### TOMATO & MOZZARELLA | 12

mozzarella | basil oil | fig balsamic reduction

### GRILLED CAESAR ♦ | 12

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

### LOBSTER COBB TOWER | 17

butter poached lobster | blue cheese crumbles | bacon |  
avocado | egg | cherry tomato | brown derby dressing

### THE WEDGE | 12

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

### HIGHLAND CHOP SALAD | 10

feta | 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 saffron sauce

### THE WAGYU BURGER ♦ | 20

snake river farms wagyu beef | 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 ♦ | 36

6 oz. filet mignon | parma ham | puff pastry  
mushroom duxelle | red wine reduction |  
black garlic mashed | served medium-rareish

### JIDORI CHICKEN | 32

confit marble potato | braised baby bok choy |  
crispy chicken skin | chicken jus beurre monte

### PAPPARDELLE DI MARE | 28

lobster | shrimp | crab | asparagus | mushroom |  
cream fonduta | pappardelle pasta

### KUROBUTA PORK CHOP ♦ | 28

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

## Steaks & Chops

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

### PETITE FILET MIGNON ♦ | 42

8 oz. center cut filet mignon

### 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 eye

### NEW YORK ♦ | 49

30 day dry aged 14 oz. classic strip steak



### ZABUTON ♦ | 32

6 oz. snake river farms wagyu "japanese pillow"

### FLAT IRON ♦ | 42

10 oz. snake river farms "butler's steak"

### SPINALIS DORSI ♦ | 58

12 oz. snake river farms wagyu ribeye cap

### EYE OF RIBEYE ♦ | 46

snake river farms longissimus dorsi |

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 crust 3 | oscar style - crab, asparagus & hollandaise 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 | 35

maryland style jumbo lump crab |  
cajun lobster cream sauce

### HALIBUT | 32

baby bok choy | beech mushrooms |  
smoked orange vinaigrette

## Sides

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

**black garlic mashed potato | 9**  
russet potato | red potato | yukon gold potato

**three cheese potato au gratin | 10**  
red bliss potato | parmesan | gouda | gruyere

**truffle fries | 9**

truffle oil | parmesan | parsley

**wagyu tallow roasted potatoes | 10**  
marble fingerling potato | rosemary | garlic

**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



♦ 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.

	Glass	9 oz	12 oz	BY THE GLASS		Glass	9 oz	12 oz	Btl
RIESLING	7.5	9.5	15	30	CÔTES DU RHÔNE ROUGE	10	13	20	40
Snoqualmie Organic   Oregon   2017					E. Guigal   Rhone   2016				
SAUVIGNON BLANC	10	13.5	21	42	CHIANTI CLASSICO	16.5	22	34	68
Koha   New Zealand   2019					Castello di Volpaia   Tuscany   2017				
GRUNER VELTLINER	10	13.5	21	42	ZINFANDEL	11	14	22	44
Laurenz V. Sophi Singing   Wachau   2017					Cline Ancient Vine   Contra Costa   2018				
CHARDONNAY	10	13.5	21	42	BARBERA d'ASTI TRE VIGNE ♦	14	18	28	56
Matchbook Estate   Dunnigan Hills   2018					Vietti   Piedmonte   2016				
CHARDONNAY (UNOAKED)	14.5	19	29	58	BORDEAUX ♦	14	18	28	56
Maison Louis Jadot   Chablis   2018					Château Bellevue   Bordeaux   2017				
ROSE	9	11.5	18	36	MERLOT	11	14	22	44
Brassfield Estate Serenety   High Valley   2018					Goose Ridge G3   Washington   2017				
PROSECCO	10	-	-	-	CLARET	12	16	24	48
Mionetto   Veneto   NV					Donati Family   Paicines   2016				
PINOT GRIGIO	9	11.5	18	36	PINOT NOIR	11	14	22	44
Kris   Alto Adige   2019					Sokol Blosser   Oregon   2018				
GRENACHE BLANC	14	17	28	56	CABERNET SAUVIGNON ♦	16.5	22	34	68
M. Chapoutier La Ciboise   Luberon   2016					Routestock "Route 29"   Napa   2017				
VIOGNIER	13	16	26	52	CABERNET SAUVIGNON	12	16	24	48
Domaine de Saint Cosme   Rhone   2017					Hess Shirttail Ranches   California   2017				

## CORAVIN ELITE SELECTIONS

featuring two iconic wine labels from California, served by the glass, carafe and bottle

PINOT NOIR	15	24	38	75	CABERNET SAUVIGNON	28	39	57	115
Clos De La Tech Santa Cruz Mountain Estates   Santa Cruz Mountains   2014					Joseph Phelps Cabernet Sauvignon   Napa Valley   2018				
PINOT NOIR	23	32.5	50	100	SAUVIGNON BLANC	20	26	40	80
Clos De La Tech Domaine Valeta Sunny Slope   Santa Cruz Mountains   2014					Joseph Phelps   Napa Valley   2017				

## CLOS DE LA TECH

Estate Pinot Noir

SANTA CRUZ MOUNTAIN ESTATES Santa Cruz Mountains, 2014   75	DOMAINE VALETA SUNNY SLOPE Santa Cruz Mountains, 2014   100
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
SPOTTSWOODE Nappa, 2019   90
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, 2019   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, 2016   75
DOMAINE VOCORET ET FILS Chablis, 2016   192
DROUHIN + VAUDON Joseph Drouhin, Chablis, 2019   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, 2018   125
CHASSAGNE-MONTRACHET Louis Jadot, 2018   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
SAINT JOSEPH Domaine St. Cosme, Rhone, 2016   95
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
BRUNELLO DI MONTALCINO Altesono, Tuscany, 2016   120
BALIFICO Castello di Volpaia, Tuscany, 2017   175
MONGRANA Querciabella, Tuscany, 2017   55
SHIRAZ Shaw and Smith, Adelaide Hills, 2016   78
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
PETIT SIRAH BLEND Orin Swift Machete, California, 2017   98
MERLOT Stag's Leap, Napa Valley, 2017   68
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)
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
SEAN MINOR North Coast, 2017   56
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 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
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

