



TJ's Highland STEAKHOUSE

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

DE-GEN FRIES | 11
chopped burger | cheese sauce | pickles | onions | ketchup | mustard

FRIED PICKLE CHIPS | 9
cornmeal & flour dusted pickle chips | comeback sauce

THAI CHILI BRUSSEL SPROUTS | 10
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 | crisp romaine | parmigiano-reggiano | soft boiled egg | croutons | caesar dressing

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

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

THE BORING SALAD | 10
romaine | iceberg | baby greens | cherry tomato | cucumbers | carrot | croutons | choice of dressing
chicken + \$3 | steak + \$8 | shrimp + \$8 | salmon + \$8

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

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

Lunch Entree's

all entree's served with choice of house salad or cup of soup | onion soup +\$2

FILET MEDALLIONS ♦ | 25
wild mushroom mix | borderlaise sauce | crumbled blue cheese | vegetable of the day

SALMON ♦ | 22
cedar plank salmon | korean bbq | asian slaw | sesame vinaigrette

ZABUTON ♦ | 32
6 oz. snake river farms wagyu denver steak "japanese pillow" | vegetable of the day

FISH & CHIPS | 20
beer battered cod | crab seasoned fries | malt vinegar aioli | lemon

CHICKEN PARMIGIANA | 22
chef's grandmothers sunday sauce | muenster cheese | parmigiano-reggiano | vegetable of the day

SCALLOPS & PASTA | 24
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
impossible 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 | marble rye

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

ALL AMERICAN ♦ | 14
shredded iceberg | chopped onion | pickles | thousand island dressing | house-made bun

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

SOUTH OF THE BORDER ♦ | 15
avocado smash | chipotle aioli | pico de gallo | pepper jack | pickled jalapeño

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 | 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 aioli

THE RACHEL | 14
smoked turkey | sauerkraut | swiss cheese | russian dressing | marble rye

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 WOODY" 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 | honey wheat bread | mayo

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

FRIED BOLOGNA SAMMIE | 12
thick cut bologna pan fried | shredded iceberg | pickles | mayo | american cheese | marble rye

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.

