



**TJ's Highland**  
STEAKHOUSE

Executive Chef Michael England

## Appetizers

**LOBSTER BISQUE | 14 bowl | 6 cup** <sup>gfm</sup>  
sweet cold-water lobster | cognac crème fraîche

**FRENCH ONION SOUP | 14 bowl | 6 cup**  
caramelized onions | comté | fines herbs | pecorino romano | crostini

**GOAT CHEESE CURDS | 16**  
beer battered laclare farms goat cheese curds |  
hot pepper jelly | miso ranch

**DECONSTRUCTED CRAB  
RANGOON | 18**  
fried wontons | jumbo lump crabmeat | gouda cheese |  
sweet & sour sauce | green onion

**BOURBON BACON SLAB | 18**  
hand-cut nueske bacon | bourbon bacon sauce

**DUCK TENDERS | 15**  
breaded duck tenders | kung pao sauce | peanuts |  
green onion | toasted sesame seeds

**BANG BANG SHRIMP | 12**  
crispy shrimp tossed in a creamy | sweet and spicy sauce

**BUFFALO CAULIFLOWER | 12**  
beer battered cauliflower | hot sauce | crumbled blue cheese

**PICKLE CHIPS | 12**  
cornmeal & flour spiced dusted pickle chips | comeback sauce

## Entree Salads

**GRILLED CHICKEN CAESAR | 16**  
crisp romaine | parmigiano-reggiano |  
soft boiled egg | croutons | caesar dressing

**SALMON BERRY ♦ | 20** <sup>gfm</sup>  
grilled salmon | seasonal berries | arugula | goat cheese |  
spiced pecans | balsamic vinaigrette

**THE WEDGE | 14**  
iceberg | bleu cheese | bacon | chives | spiced pecans |  
cherry tomato | frizzled onions | balsamic reduction

**STEAKHOUSE CHOP - CHOP ♦ | 20** <sup>gfm</sup>  
ny strip | feta cheese | mixed greens | onion | tomato | cucumber  
| carrots | hearts of palm | horseradish vinaigrette

**COUNTRY COBB SALAD | 14** <sup>gfm</sup>  
bacon | eggs | avocado | tomato | blue cheese | balsamic vinaigrette  
chicken +\$5 | shrimp each+ \$5 | salmon +\$7 | steak +\$9

**SESAME SEARED AHI-TUNA ♦ | 20**  
greens | avocado | mandarin oranges | carrots |  
cucumber | sesame ginger vinaigrette | fried wontons

## Lunch Entrees

all entrees served with choice of house salad or cup of soup

**FILET MEDALLIONS ♦ | 30**  
wild mushroom mix | bordelaise sauce | crumbled  
blue cheese | vegetable of the day

**SALMON ♦ | 26**  
korean bbq glazed salmon | asian slaw |  
sesame vinaigrette | vegetable of the day

**ZABUTON ♦ | 35** <sup>gfm</sup>  
6 oz. snake river farms wagyu "japanese pillow" |  
pinot noir infused salt | vegetable of the day

**FISH & CHIPS | 26**  
beer battered cod | crab seasoned fries |  
malt vinegar aioli | lemon

**CHICKEN PARMIGIANA | 27**  
chef's grandmother's sunday sauce | muenster cheese |  
parmigiano-reggiano | vegetable of the day

**SCALLOPS & SHRIMP | 28**  
u-10 scallops | basil | garlic | cherry tomato |  
asparagus | shiitake mushrooms | cavatappi pasta

## Sandwiches & Burgers

all sandwiches & burgers served with choice of hand-cut french fries | house made chips | coleslaw | \$3 side salad | \$4 cup soup  
impossible burger substitute | \$2

**CLASSIC CHEESEBURGER ♦ | 16**  
choice of cheese | lettuce | tomato | onion |  
house-made bun

**FATTY MELT BURGER ♦ | 18**  
thousand island | sautéed onions |  
gruyere | american | marble rye

**BUN-LESS BURGER ♦ | 18** <sup>gfm</sup>  
asparagus | mushrooms | avocado | swiss cheese |  
lettuce | tomato | onion | balsamic drizzle

**ALL AMERICAN ♦ | 18**  
shredded iceberg | chopped onion | pickles |  
thousand island dressing | house-made bun

**THE BACONATER ♦ | 18**  
nueske bacon slab | bourbon bacon jam |  
american cheese | pickles | house-made bun

**TRUFFLE BURGER ♦ | 19**  
truffle tremor cheese | applewood smoked bacon |  
chili and truffle aioli

**WAGYU BURGER ♦ | 23**  
snake river farms wagyu | bourbon bacon jam |  
arugula | oven-dried tomato | horseradish cheddar

**SQUINT'S FRIED CHICKEN | 16**  
buttermilk fried chicken | hot sauce | coleslaw |  
pickles | pepper jack | house-made bun

**LOBSTER BLT ROLL | 20**  
butter poached lobster | lettuce | bacon | avocado |  
cherry tomato | mayo | new england roll

**"BIG DON" CRAB CAKE | 20**  
maryland jumbo lump crabcake | coleslaw |  
old bay tartar sauce | house-made bun

**BAJA FISH TACOS | 17**  
beer battered cod | corn tortillas | slaw |  
cilantro | cotija cheese | srirachi aioli

**THE RACHEL | 15**  
smoked turkey | sauerkraut | swiss cheese |  
russian dressing | marble rye

**CHICAGO ITALIAN BEEF | 17**  
hot roast beef | au jus | sport pepper |  
giardiniera | crusty italian roll

**B.L.A.T. | 15**  
pile of bacon | beefsteak tomato | avocado |  
multi-grain toast | everything seasoning | mayo

**"THE WOODY" WRAP | 15**  
grilled chicken | avocado smash | bacon | lettuce |  
tomato | onion | sriracha aioli

**CHICAGO DOG | 12**  
grilled hot dog | sweet relish | onion | tomato | pickles |  
sport pepper | mustard | celery salt

**JOHNSONVILLE BRAT | 11**  
beer marinated | stone ground mustard |  
sauerkraut | sautéed onions

**PHILLY CHEESESTEAK | 17**  
shaved dry aged ribeye | caramelized onions |  
sharp provolone | crusty italian roll

**OCC COUNTRY CLUB | 15**  
roast beef | ham | turkey | bacon | lettuce |  
tomato | multi grain bread | mayo

**HOT HAM & CHEESE | 13**  
honey smoked ham | swiss cheese |  
dijon mustard | house-made roll

**PEKING DUCK WRAP | 15**  
breaded duck tenders | hoisin chili sauce | asian slaw |  
cilantro | sesame seeds | green onion

<sup>gfm</sup> - 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 foodborne illness.

