



STEAKS • SEAFOOD • COCKTAILS

**GROUP &  
EVENT  
DINING**





# DETAILS MATTER IN EVERYTHING WE DO

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## THE PERFECT SETTING FOR YOUR PRIVATE OR SEMI-PRIVATE EVENT

At TJ's Highland, we promise to do everything to make your celebration one you'll always remember. Dramatically designed, the restaurant is social, fun, and glamorous. Every element has been carefully curated with attention to every detail.

We specialize in incredible seafood and prime steaks, but TJ's Highland is much more than just a steakhouse or seafood restaurant. TJ's Highland is an extraordinary dining destination. Our menu features classic dishes crafted with a modern sensibility and an appreciation for ingredients. With lighter fare, like our shellfish selections and salads, as well as more indulgent items like our smoking steak tartare, juicy steaks and decadent desserts, there's something for every occasion.

Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at TJ's Highland. We deliver more than just amazing food and drinks: We create remarkable experiences.





# TANTALLON

## SALAD

(Preselect One Salad)

### CLASSIC CAESAR

romaine | garlic croutons | parmesan

### MIX FIELD GREENS SALAD

salad mix | cucumber | radish | cherry tomato |  
carrots | ranch or balsamic vinaigrette

### HIGHLAND CHOP

feta cheese | cucumber | onion | tomato | avocado |  
carrots | hearts of palm | italian vinaigrette

## ENTREE SELECTIONS

(Preselect Choice of Two)

### FILET MIGNON

8oz. center cut filet mignon

### PAN ROASTED CHICKEN

chef's seasonal preparation | pan jus

### ROASTED SALMON

chef's seasonal preparation | citrus butter

### CHICKEN PARMIGIANA

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

## SIDES MATTER - SERVED FAMILY-STYLE

(Preselect Choice of Two)

3 cheese potato au gratin  
proper mashed potato  
truffle parmesan french fries

charred broccolini  
wild mushrooms  
charred brussel sprouts

## DESSERTS

(Preselect Choice of Two)

ny style cheesecake  
flourless chocolate cake

ice cream & sorbet  
vanilla bean crème brûlée

includes coffee & tea

\$55 per person



**TJ's Highland**  
STEAKHOUSE

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# ST. ANDREWS

## HORS D'OEUVRES

(Preselect Two - One Piece Per Guest)

Wagyu Meatball • Saffron Arancini • Tomato Basil Bruschetta • Mini Crab Cake

## SALAD

(Preselect Choice of Two)

### CLASSIC CAESAR

romaine | garlic croutons | parmesan

### MIX FIELD GREENS SALAD

salad mix | cucumber | radish | cherry tomato |  
carrots | ranch or balsamic vinaigrette

### HIGHLAND CHOP

feta cheese | cucumber | onion | tomato | avocado |  
carrots | hearts of palm | italian vinaigrette

## ENTREE SELECTIONS

(Preselect Choice of Two)

### FILET MIGNON

8oz. center cut filet mignon

### PAN ROASTED CHICKEN

chef's seasonal preparation | pan jus

### ROASTED SALMON

chef's seasonal preparation | citrus butter

### CHICKEN PARMIGIANA

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

## SIDES MATTER - SERVED FAMILY-STYLE

(Preselect Choice of Two)

3 cheese potato au gratin  
proper mashed potato  
truffle parmesan french fries

charred broccolini  
wild mushrooms  
charred brussel sprouts

## DESSERTS

(Preselect Choice of Two)

ny style cheesecake  
flourless chocolate cake

ice cream & sorbet  
vanilla bean crème brûlée

\$70 per person

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# QUEEN ELIZABETH

## HORS D'OEUVRES

(Preselect Three - One Piece Per Guest)

Wagyu Meatball • Saffron Arancini • Tomato Basil Bruschetta • Mini Crab Cake • Tenderloin Crostini

## SALAD

(Preselect Choice of Two)

### CLASSIC CAESAR

romaine | garlic croutons | parmesan

### MIX FIELD GREENS SALAD

salad mix | cucumber | radish | cherry tomato | carrots | ranch or balsamic vinaigrette

### HIGHLAND CHOP

feta cheese | cucumber | onion | tomato | avocado | carrots | hearts of palm | italian vinaigrette

### THE WEDGE

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

## ENTREE SELECTIONS

(Preselect Choice of Three)

### FILET MIGNON

8oz. center cut filet mignon

### NY STRIP

30 day dry aged 14 oz. classic strip steak

### AHI - TUNA

sesame crusted | asian slaw | carrot ginger glaze

### STUFFED WALLEYE

crab meat stuffed walleye | citrus butter

### CHICKEN PARMIGIANA

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

## SIDES MATTER - SERVED FAMILY-STYLE

(Preselect Choice of Three)

3 cheese potato au gratin  
proper mashed potato  
truffle parmesan french fries  
wagyu tallow fingerlings

charred broccolini  
wild mushrooms  
charred brussel sprouts  
grilled asparagus

## DESSERTS

(Preselect Choice of Three)

ny style cheesecake  
flourless chocolate cake

ice cream & sorbet  
vanilla bean crème brûlée

\$90 per person

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# KING JAMES

## HORS D'OEUVRES

(Preselect Four - One Piece Per Guest)

Wagyu Meatball • Saffron Arancini • Tomato Basil Bruschetta • Mini Crab Cake • Tenderloin Crostini  
• Bacon Wrapped Scallop • Ahi-Tuna Crisps

## SALAD

(Preselect Choice of Three)

### CLASSIC CAESAR

romaine | garlic croutons | parmesan

### MIX FIELD GREENS SALAD

salad mix | cucumber | radish | cherry tomato | carrots | ranch or balsamic vinaigrette

### HIGHLAND CHOP

feta cheese | cucumber | onion | tomato | avocado | carrots | hearts of palm | italian vinaigrette

### THE WEDGE

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

## ENTREE SELECTIONS

(Preselect Choice of Four)

### FILET MIGNON

8oz. center cut filet mignon

### NY STRIP

30 day dry aged 14 oz. classic strip steak

### BONE-IN RIBEYE

30 day bone-in ribeye

### STUFFED WALLEYE

crab meat stuffed walleye | citrus butter

### CHILEAN SEABASS

sous-vide seabass | miso glazed | dashi broth | asparagus | shitake mushroom

### AHI - TUNA

sesame crusted | asian slaw | carrot ginger glaze

### CHICKEN PARMIGIANA

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

## SIDES MATTER - SERVED FAMILY-STYLE

(Preselect Choice of Four)

3 cheese potato au gratin  
proper mashed potato  
truffle parmesan french fries  
wagyu tallow fingerlings

charred broccolini  
wild mushrooms  
charred brussel sprouts  
grilled asparagus

## DESSERTS

(Preselect Choice of Three)

ny style cheesecake  
flourless chocolate cake

ice cream & sorbet  
vanilla bean crème brûlée

\$115 per person

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# BUFFET | DINNER

## MINIMUM 15 GUESTS

(Preselect Four - One Piece Per Guest)

Choose any two entrées to be served with one starch and a hot vegetable of your choice. Served with a highlands' house salad with ranch and balsamic dressing, and dinner rolls

### MEAT

#### CHERRY MAPLE PORK

pork medallions | door county cherries & maple syrup sauce

#### STUFFED PORK TENDERLOIN

garlic and herbed stuffed | warm autumn applesauce | pan jus

#### LAMB SHAWARMA

slow cooked boneless lamb shoulder | flatbreads | dill yogurt sauce | cucumbers

#### SMOKED PRIME RIB (+\$5)

house smoked | au jus | horseradish cream sauce

#### GRILLED FLANK STEAK

chimichurri | grilled vegetables

#### TENDERLOINS MEDALLIONS (+\$5)

mushroom and madeira sauce

### CHICKEN

#### CHICKEN SALTIMBOCCA

Proscuitto | smoked mozzarella | sage | fresh spinach wrapped in a tender chicken breast with garlic-sage cream sauce

#### CHICKEN MARTINI

shallots | mushrooms | fresh and sun-dried tomatoes | white wine | marsala wine | basil

#### CHICKEN PICCATA

chicken cutlet | capers | lemon butter sauce

#### CHICKEN PARMIGIANA

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

#### GENERAL TSO'S CHICKEN

tempura chicken | broccoli crowns | classic chinese tso's sauce | vegetable fried rice

#### BRINED 1/2 CHICKEN

slow roasted | fresh herbs | garlic | natural jus

### SEAFOOD

#### STUFFED WALLEYE

jumbo lump crab stuffed | citrus butter

#### ROASTED SALMON

cajonata relish | lemon

#### GRILLED MAHI-MAHI

mango salsa | limes

#### SHRIMP SCAMPI

sauteed shrimp | lemon parsley garlic sauce | jasmin rice

\$26 per person



# BUFFET | DINNER

(continued)

## VEGETARIAN

### MISO GLAZED TOFU

jasmine rice | wok fried vegetables

### VEGETARIAN LASAGNE

Layers of pasta | fresh sautéed spinach | mushrooms | zucchini | yellow squash | peppers | onions combined with a blend of cheeses and marinara sauce.

### PEPERONATA PASTA

chickpea penne pasta | eggplant | zucchini | squash | tomato | roasted red pepper | garlic | basil | thyme

## PASTA

### TORTELLINI

jasmine rice | wok fried vegetables

### PENNE ALLA VODKA

penne pasta | english peas | prosciutto | vodka infused tomato cream sauce | parmesan

### LASAGNA

layers of fresh pasta sheets | italian sausage | meatballs | ricotta | mozzarella | marinara

### RIGATONI & MEATBALLS

wagyu & kurobuta meatballs | fresh rigatoni pasta | marinara

### SQUID INK PASTA & SHRIMP

squid ink infused pasta | rock shrimp | cherry tomatoes | asparagus spears | white wine sauce

## ACCOMPANIMENTS

### STARCHES

dirty rice

garlic smashed potato

three cheese potato au gratin

vegetable fried rice

tallow roasted one bite potatoes

garlic parmesan gnocchi

potato pancake with sour cream

yukon & red potato hash

### VEGETABLES

green bean casserole

maple cider glazed baby carrots

asian stir-fry

charred broccolini

szechuan green beans

summer vegetable medley

grilled asparagus with lemon

highlands cream spinach and artichoke

\*food + beverage prices are subject to 22% service charge + prevailing wisconsin sales tax



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# BUFFET | BREAKFAST

**MINIMUM 10 GUESTS** (Preselect Four – One Piece Per Guest)  
coffee, tea and assorted juices included

**CONTINENTAL | \$7 pp**

assorted bagels | muffins | pastries | fresh fruit

**EARLY MORNING RISER | \$12 pp**

scrambled eggs | bacon | sausage | breakfast potatoes

**BENNY'S GALORE | \$14 pp**

poached eggs | nueske canadian bacon | sausage patties | english muffin | fresh hollandaise | breakfast potatoes

**18 HOLE BRUNCH | \$22 pp**

scrambled eggs | eggs benedict | belgian waffles | breakfast potatoes | sausage | bacon | pastries

## ADD-ONS

assorted yogurts | \$3 pp  
bacon or sausage | \$3 pp  
fresh fruit | \$4 pp  
cereal bar | \$4 pp  
french toast or belgiumn waffle | \$4 pp  
og eggs benedict | \$4 pp

## ACTION STATIONS

**OMELETTE STATION | \$6 pp**  
ham | mushrooms | peppers | onion |  
spinach | bacon | sausage | tomatoes  
assorted cheeses

**BELGIAN WAFFLE | \$5 pp**  
fresh berries, warm syrup, nordic  
creamery butter, whipped cream

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# BUFFET | LUNCH

**MINIMUM 10 GUESTS** (Preselect Four - One Piece Per Guest)  
coffee, tea and assorted juices included

**DELI | \$15 pp**

honey smoked ham, genoa salami, smoked turkey, roast beef, assorted cheeses, condiments, pasta salad,

**SOUP & SALAD | \$16**

choice of soup - clam chowder, tomato basil, chicken orzo, chicken dumpling, or maryland crab salad bar with seasonal greens, and choice of dressings | pasta salad | cottage cheese | dinner rolls

**WRAP IT | \$18 pp**

honey smoked ham | genoa salami | smoked turkey | roast beef | assorted cheeses | condiments | potato salad | coleslaw | fresh seasonal fruit | assorted potato chips | assorted wraps

## SALAD ADD-ONS

chicken caesar salad | \$8 pp  
country club cobb | \$6 pp  
highlands chop-chop | \$5 pp  
boring salad | \$4 pp  
the wedge | \$8 pp  
shrimp or lobster salad | \$10 pp

## ACTION STATIONS

trail mix | \$3 pp  
house smoked assorted nuts | \$3 pp  
bbq smoked chex mix | \$3 pp  
tortilla chips, queso, pico | \$5 pp  
house smoked assorted nuts | \$3 pp  
variety housemade popcorn | \$3 pp  
housemade chips with dipping sauce | \$3

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# ENHANCEMENTS

## STATIONED

### Imported Antipasti & Cheese Platter | \$6 pp

chef's artisanal cheese selection | soppressata | calabrian salami selections | prosciutto | roasted peppers | marinated olives | artichokes | mushrooms | accompaniments | assorted crackers

### Fresh Carved Fruit Display | \$5 pp

carved melons | seasonal fresh fruit | yogurt dipping sauce

### Grilled Marinated Vegetables Platter | \$6 pp

assortment of vegetables infused with garlic and marinated with a balsamic vinegar served with artisan breads and an exotic olive salad

### Chilled Seafood Tower | \$MKT

jumbo shrimp | oysters | jumbo crab meat | tuna poke | clams | chilled 1/2 lobster | cocktail sauce | mustard sauce | ginger sauce | mignonette sauce

### Gourmet Slider Station | \$8 pp

(choice of two)

wagyu beef with bourbon bacon sauce, cheese | tenderloin, arugula, horseradish sauce | pulled pork & coleslaw | crab cakes with old bay aioli | italian sausage, peppers, onions and marinara

### Pasta Station | \$8 pp

selection of two pasta and two sauces:

pasta: tagliatelle | penne | rigatoni | gnocchi | ravioli |

sauces : vodka sauce | alfredo | pesto cream | bolognese | marinara

### French Fry Bar | \$6 pp

curly fries | tater tots | fries | accompanied by cheese sauce | truffle salt | assorted dipping sauces

### Carving Station

tenderloin of beef \$18.95: cognac peppercorn sauce horseradish sauce | prime rib of beef \$18.95 : au Jus, Horseradish Sauce | london broil \$9.95: thirteen-spiced marinated | smoked turkey with cranberry chutney and honey mustard | stuffed pork loin \$9.95: with garlic, herbs, spinach & natural jus

### Mashed Potato Mac & Cheese Bar | \$7 pp

creamy red bliss garlic smashed potatoes | velvety cavatappi mac & cheese | mac & cheese bites cheddar | bacon | chorizo | parmesan bread crumbs | onion frizzle | scallion | sour cream | blue cheese crumbles | whipped butter

### Street Tacos Bar | \$9 pp

(choice of two)

**grilled pollo | carne | carnitas | pescado**

served with a variety of toppings for your guest to customize the way they wish. toppings including soft & hard tacos | diced tomatoes | cilantro | guacamole | shredded lettuce | jalapenos | cojita cheese | sour cream | mexican street corn

### Tour of Asia | \$12 pp

(choice of two)

**chicken | szechuan beef | teriyaki pork | orange ginger shrimp**

asian vegetables and your selection of steamed white rice, fried rice, lo mein | fortune cookies



# ENHANCEMENTS

## HORS D'OEUVRES

(PRICE PER DOZEN)

### HOT

- mini beef wellington | red wine jus | \$34
  - arancini (rice balls) di riso | \$24
- brats pigs in the blanket | düsseldorf mustard | \$24
  - bourbon candied bacon skewers | \$32
- “the og” pigs in a blanket | cajun honey dijon | \$25
  - mini don crab cakes | old bay tartar | \$42
  - lobster “popcorn” | sweet srirachi dip | \$34
  - wagyu meatballs | general tso’s sauce | \$28
  - bacon wrapped scallops | maple glaze | \$40
- lollipop lamb chops | shishito chimchurri | \$48
  - shrimp toast | scallion ginger sauce | \$28
- pork belly skewers | black pepper soy glaze | \$32
- grilled tenderloin crostini | horseradish cream | caramelized onion | \$38

### COLD

- sliced sirloin crostini | blue cheese | pickled onions | \$38
  - tuna poke\* | pickled ginger | cucumber | \$30
- shrimp cocktail | atomic horseradish cocktail sauce | \$38
  - watermelon and feta bites | \$24
- house-made ricotta crostini with soppressata | \$24
  - hamachi crudo\* yuzu dashi potato crisp | \$35
    - tomato basil bruschetta | \$20
    - bacon truffled deviled eggs | \$22
  - tomato & mozzarella caprese skewer | \$20
    - charcuterie cups | \$24
- hand-cut steak tartare | crispy wontons | \$42
  - crab lettuce cups | dijonnaise \$40
  - oysters on a half shell | mignonette | \$36
    - lobster toast | avocado | \$36



In addition, we'll take care of any special requests with finesse and excellence. Anything from special food requests and floral arrangements, to audio visual support, and specialty cakes or desserts – whatever you can imagine, we will deliver.

We'll work with you to create a spectacular menu to meet all your event details. Whether it's an elegant private dinner or an exciting event for your guests, we look forward to helping you create something special.

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Baby Showers
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Bridal Showers
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

**WE LOOK FORWARD TO HOSTING YOUR  
NEXT EVENT AT TJS HIGHLAND**