



STEAKS • SEAFOOD • COCKTAILS

GROUP & EVENT DINING





DETAILS MATTER IN EVERYTHING WE DO

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

\$72 per person

*gluten free

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer vegetarian & gluten-free friendly options upon request, however our kitchen is not completely gluten free.



TJ's Highland
STEAKHOUSE

STEAKS • SEAFOOD • COCKTAILS

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*

\$85 per person

*gluten free

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TJ's Highland
STEAKHOUSE

STEAKS • SEAFOOD • COCKTAILS

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

cream spinach

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*

\$105 per person

*gluten free

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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
cream spinach

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*

\$125 per person

*gluten free

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BUFFET | DINNER

MINIMUM 15 GUESTS

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 (+\$8)*

house smoked | au jus | horseradish cream sauce

GRILLED FLANK STEAK*

chimichurri | grilled vegetables

TENDERLOINS MEDALLIONS (+\$8)

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*

caponata relish | lemon

GRILLED MAHI-MAHI*

mango salsa | limes

SHRIMP SCAMPI

sauteed shrimp | lemon parsley garlic sauce | jasmin rice

\$42 per person

*gluten free



TJ's Highland
STEAKHOUSE

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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

*gluten free

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BUFFET | BREAKFAST

MINIMUM 10 GUESTS

coffee, tea and assorted juices included

CONTINENTAL | \$12 pp

assorted bagels | muffins | pastries | fresh fruit

EARLY MORNING RISER | \$18 pp

scrambled eggs | bacon | sausage | breakfast potatoes

BENNY'S GALORE | \$20 pp

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

18 HOLE BRUNCH | \$26 pp

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

ADD-ONS

assorted yogurts | \$5 pp

bacon or sausage | \$7 pp

fresh fruit | \$6 pp

cereal bar | \$6 pp

french toast | \$6 pp

eggs benedict | \$8 pp

ACTION STATIONS

OMELETTE STATION | \$12 pp

ham | mushrooms | peppers | onion |
spinach | bacon | sausage | tomatoes
assorted cheeses

BELGIAN WAFFLE | \$8 pp

fresh berries, warm syrup, nordic
creamery butter, whipped cream

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

BUFFET | LUNCH

MINIMUM 10 GUESTS

coffee, tea and assorted juices included

DELI | \$20 pp

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

SOUP & SALAD | \$18

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

WRAP IT | \$20 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 | \$9 pp

country club cobb | \$8 pp

highlands chop-chop | \$5 pp

mixed green salad | \$4 pp

the wedge | \$8 pp

ACTION STATIONS

trail mix | \$5 pp

house smoked assorted nuts | \$5pp

bbq smoked chex mix | \$3 pp

tortilla chips, queso, pico | \$6 pp

house smoked assorted nuts | \$5 pp

variety housemade popcorn | \$5 pp

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ENHANCEMENTS

STATIONED

Imported Antipasti & Cheese Platter | \$14 pp

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

Fresh Carved Fruit Display | \$9 pp

carved melons | seasonal fresh fruit | yogurt dipping sauce

Grilled Marinated Vegetables Platter | \$10 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 | \$14 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 | \$15 pp

selection of two pasta and two sauces:

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

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

French Fry Bar | \$8 pp

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

Carving Station

tenderloin of beef \$28: cognac peppercorn sauce & horseradish sauce | prime rib of beef \$28 : au Jus, horseradish sauce | london broil \$18: thirteen-spiced marinated | smoked turkey \$15: cranberry chutney | stuffed pork loin \$15: with garlic, herbs, spinach & natural jus

Mashed Potato Mac & Cheese Bar | \$10 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 | \$18 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 | \$20 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
- chicken parmigiana crostini | sunday sauce | grilled bread | muenster cheese \$28

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 | dijonaise \$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**