

## COLD APPETIZERS

Shrimp Cocktail.....16.95

Blackened Ahi Tuna.....16.95

Oysters "on the half shell".....16.95

Clams "on the half shell"....15.95

### CHILLED SEAFOOD PLATTER

*oysters, lobster, clams, king crab legs and Jumbo shrimp*  
39.95 per person

## HOT APPETIZERS

Calamari Steak, *lightly pan fried, crispy with a toasted macadamia sauce...*13.95

Cajun Shrimp, *pan blackened with Louisiana spices.....*16.95

Spicy Jumbo Lump Crab Cakes *lightly fried.....*16.95

## SOUPS

Lobster Bisque *cognac flamed and finished with light cream....*11.95

Onion Soup, *enhanced with sherry and served au gratin.....*8.95

## SALADS

Traditional Caesar, *hearts of romaine.....*9.95

Sliced Tomato and Bermuda Onion, *balsamic and gorgonzola .....*9.95

TJ's Salad, *California greens glazed pecans, orange segments and TJ's own dressing ...*9.95

Hearts of Palm, *served on a bed of seasonal baby greens with vinaigrette dressing...* 12.95

Lettuce Wedge Classic, *iceberg, bacon, onion, tomato, egg & blue cheese dressing...* 9.95

Chopped Salad, *black olives, onions, tomatoes, carrots, cucumbers,*  
*black truffle vinaigrette.....*9.95

## VEGETABLES

Cream Spinach, *creamy mascarpone*

Butter Braised Mushrooms, *fresh herbs*

Mesquite Wood Roasted or Steamed Asparagus, *meyer lemon aioli*

Creamed Corn, *apple wood smoked bacon*

Sautéed Brocollini

8.95

## POTATOES & MACARONI

TJ's Fries

Baked Idaho Potato, *with all the fixings*

Au Gratin Potatoes, *aged cheddar and smoked bacon*

Whipped Yukon Potatoes, *plain or roasted garlic boursin*

Mac and Cheese, *with truffle oil and Tillamook cheddar cheese*

8.95

# ENTRÉES

## *PREMIUM BEEF SELECTIONS*

Our hand selected steaks are broiled over open mesquite flame  
and served with Maitre'd butter

### Filet Mignon

*Eight Ounce.....29.95      Twelve Ounce.....39.95*

### Slow Roasted Prime Rib

*Twelve Ounce.....29.95      Sixteen Ounce .....38.95*

Bone-in "Chicago Style" Rib Eye, *Twenty-Two Ounce.....39.95*

Porterhouse Steak, *Twenty-Four Ounce.....42.95*

Prime New York Strip Steak, *Sixteen Ounce.....39.95*

### SURF AND TURF

Your choice of an eight ounce Filet Mignon or a twelve ounce cut of Prime Rib  
served with a pound of King Crab Legs or Cold Water Lobster Tail

*65.95*

## *CHOPS & POULTRY*

Twin Pork Chops, *two eight ounce, center cut chops.....29.95*

Colorado Lamb Chop, *eight ounce half rack with minted jelly.....39.95*

Herb Roasted Half Chicken, *over open mesquite flame.....25.95*

## *SEAFOOD*

Pan Seared Salmon, *lemon enhanced buerre blanc sauce.....28.95*

Pacific Halibut, *herb encrusted and sautéed, served with a creamy mustard sauce.....34.95*

Sea Bass, *steamed with white wine, tomato, onion, mushrooms and spinach.....34.95*

Stuffed Lobster Tail, *sea scallops, shrimp and mushrooms in brandy sauce ..... 56.95*

King Crab Legs, *two pounds with drawn butter..... 58.95*

Twin Lobster Tails, *butter broiled.....68.95*

Single Lobster Tail, *butter broiled.....34.95*

TJ's Steak House is a non smoking restaurant.

20% gratuity is added to parties of eight or more. \$11 fee will be applied to those sharing an entrée