

SOUP

- French Onion Soup • 6/8
» Cup/Bowl »
- Loaded Potato • 6/8
» Cup/Bowl »

Steak Toppings

- Tableside Truffle Butter • 6
- Roasted Caramelized Shallots • 8
- Truffled Mushrooms • 8
- Gorgonzola • 6

HOUSE MADE SAUCES

- Triple Sampler • 6
» Umami - Bold - Reserve »
» Enjoy 1 of our sauces for \$3
A Bottle TO GO \$5 »

How We Cook Our Steaks

Rare: Cool Center, Bright Red Throughout
Med Rare: Warm Center, Red Throughout
Medium: Warm Pink Center
Med Well: Hot, Small Trace of Pink in Center
Well: Hot, Fully Cooked Throughout

ADD ONS

- House Salad • 5
- Sanibel Salad • 7
- Caesar Wedge Salad • 8
- Iceberg Wedge Salad • 8
- Chicken • 8
- Shrimp • 14
- Scallops • 16
- North Atlantic Lobster Tail • 18
- South African Lobster Tail • 49
» Large »

CRAFTED SIDES

- Jasmine Rice
- Baked Potato (Loaded \$2)
- Fresh Cut Fries
- Twice Baked Potatoes (Loaded \$2)
- Fresh Seasonal Vegetables

PREMIUM SIDES

- » Upgrade/Add On »
» \$4/\$7 »

- Crispy Brussel Sprouts
- Cauliflower AuGratin
- Creamed Spinach
- Truffle Fries
» \$6/\$9 »

- Lobster Mash Potatoes
- Truffled Mushrooms



Please let us know if you have a food allergy or sensitivity

05-24

SHARED PLATES

- NEW Table-side Steak Tartare* • 20** » Classic Steak Tartare with cornichons, capers, pickled red onions, and our beef butter crostinis finished with black lava salt
- Stuffed Mushrooms • 14** » Chef Noe's fire roasted herb & cheese stuffed mushrooms.
- Ahi Tuna* • 15** » Sashimi Grade seared rare in a seasoned rub, soba noodles & poke sauce
- Gator Bites • 15** » A Florida favorite, lightly fried served with our Stampede sauce
- Crispy Brussel Sprouts • 14** » Aged house made balsamic glaze
- Calamari • 15** » Crispy hand tossed, finished with Sweet Asian Sauce, & Cashews
- Splendid Shrimp Cocktail • 19** » Super Jumbo Shrimp, slow cooked in Chef's craft beer boil recipe served with our 3D sauces
- Spinach Artichoke Dip • 13** » Served with House made Garlic Crostinis
- Firecracker Deviled Eggs • 10** » Smoked Bacon and Jalapeños

SIGNATURE AGED STEAKS

We Proudly Serve Aged USDA Choice or Higher Beef

- » We hand cut steaks daily, then we season all of our steaks with a unique blend of spices and herbs, Our steaks are cooked on a 900 degree hot steel grill to seal in the natural flavor.
Finished with our Maitre d Butter »

All Steaks served with one Crafted Side. Additionally choose one: Loaded Potato Soup or House Salad

Premier Salad Options • 6

- » Sanibel, Iceberg Wedge or Caesar Wedge »

Prime Rib* • 30 / 38 » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability

Rachel's Surf & Turf • 31 / 35 / 38 » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/North Atlantic Lobster -Substitute a Regular cut Filet for \$16

Wrangler Sirloin • 21 / 26 » 6oz Regular or 9oz Large cut. Lean & robust flavor

Tomahawk • 85 » Hand carved 2+ pounds of Long Bone Ribeye perfectly marbled. Our thickest most prized steak, please allow extra time to cook above Medium Rare

Lizzi's Filet Mignon • 38 / 43 » 6oz Regular or 8oz Large Cut. Famously tender cut

NEW Wagyu Strip Steak • 85 » 9oz Club cut with a Beef Marbling Standard of A5 or better. Chef recommends Medium Rare for best flavor. Limited Availability

5th Avenue Porterhouse • 59 » A 22 oz Bone in Angus Porterhouse, the best of both worlds with a strip on one side of the bone and a filet on other

Cowboy Ribeye • 53 » A 16oz Bone in Ribeye, lots of marbling to enhance the flavor

Bull Rider Ribeye • 42 » Our 14oz cut with the most marbling that packs lots of flavor

T-Rex Combo • 115 » The Ultimate Meal Indulgence, a hand carved 2+ pound Thick Long Bone Tomahawk & a large Brilliant South African Lobster Tail. Please allow extra time to cook above Medium Rare

NEW Captiva Surf & Turf • 86 » Our Large Filet and a brilliant South African Lobster tail.

NEW Steak Sauce Triple Sampler • 6

- » < Umami - Aged black garlic, Shoyu, Angel's Envy craft bourbon < Bold - A zesty bite with a citrus nose < Reserve - An elegant sauce, or choose any 1 for \$3 < Any Bottle to go \$5

All parties of 10 or more will be subject to a 20% Gratuity

Virtual Gift Cards Available to Purchase Online at www.kjsfreshgrill.com

Want to be Rewarded?
Join KJ's Perk's

Receive points every time you dine with us. Get \$10 back for every \$250 you spend. Get \$15 off your Birthday meal & more Perks for being a Member

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DESSERTS

NEW Creme Brûlée • 11

» Vanilla bean creme brûlée »

Bread Pudding • 11

» Fresh made family recipe with buttery rum sauce »

Triple Chocolate Chip Brownie • 11

» with Vanilla Ice Cream & Whipped Cream »

NEW Luxe Bananas Foster Flambé • 12

» Banana & Cheesecake wrapped in a tortilla deep fried, served with vanilla bean ice cream and finished with our decadent Grand Mariner sauce »

Rodeo Hot Iron Cobbler • 11

» Seasonal Cobbler served tableside in a hot cast iron skillet finished with vanilla ice cream & our aged rum sauce. »

Salted Caramel Gelato • 7



KJ'S STORY

**KJ's is locally owned
by Warren & Kerry Frye**

KJ's is named after Warren's wife Kerry Joan Frye. Most of the recipes are family favorites. Several menu items are named after family members favorite items.

The two Private Rooms are named after Kerry's parents Tom & Rosemary.

**We Hope you enjoy your dining
experience & look forward to
seeing you again soon**

PRIVATE DINING

Planning a Meeting or Event?
We are the Premier Private Dining
Restaurant in Lee County

Offering 2 Private Rooms
seating up to 300
with full audio & video needs
Ask your Server for details

We will customize a menu for you

**Our Beef and Fish items are cooked to order.
Consuming raw or undercooked Meats, Poultry,
Seafood, Shellfish, or Eggs may increase your
risk of food-borne illness.*

PRIME SEAFOOD

KJ's Fan Favorite

All Prime Seafood dishes, include a choice of one Crafted Side

NEW Miso King Salmon • 35 » Tender delicious prime King Salmon hand cut, broiled and glazed in our Miso sauce, served over Jasmine rice

Sea Bass Beurre Blanc • 44 » Fresh delicate Sea Bass lightly broiled and finished in our Lobster Frangelico Beurre Blanc sauce served over Jasmine rice

Imperial Shrimp • 29 » Super Jumbo Shrimp sautéed with our Imperial Sauce, served over Jasmine rice

Gulf Harbor Combo • 44 » Broiled Sea Scallops and North Atlantic Lobster tail

South African Lobster Tail • 59 » Sweet Succulent large tail with Drawn & Cognac Butters

NEW Sea Scallop • 36 » Extra large Sea Scallops broiled in our special wine butter sauce, served over Jasmine rice

SPECIALITIES

All Speciality dishes, include a choice of one Crafted Side except the Stir Fry

The Charlotte • 22 » Grilled Chicken Breasts with Truffled Mushrooms, Bacon, Provolone & our Sweet Chili Tomato Jam, finished with fresh Fried Onion Tangler's

Porterhouse Pork Chop • 24 » 14oz Center Cut Bone in Chop, Grilled and finished with house made sweet chili tomato jam

Heather's Meatloaf • 17 » Our daughters favorite, glazed with our sweet sauce recipe

Prime Rib Sandwich • 18 » Thinly-shaved Prime Rib, Aged Swiss on a Artisan Ciabatta Roll with Dijon Horseradish Sauce and Steak Jus

Chicken Tenders • 16 » Fresh Tenders fried golden brown in our seasoned flour

Stir Fry • 15 » Fresh Vegetables seared crisp with our Asian Garlic Soy sauce and Rice Noodles
» Add Chicken \$8 - Steak \$12 - Shrimp \$14 - Scallops \$16 - Lobster \$18

NEW Cauliflower Steak • 19 » Seared center cut cauliflower with a hint of smoked hickory, finished with our Truffled Mushroom & Caramelized Shallots

FRESH GREENS

Dressing options: Blue Cheese, Balsamic Vinaigrette, Ranch, and Honey Mustard

Pecan Chicken Salad • 17 » Crisp leafy Greens, grilled Chicken, Candied Pecans, Craisins, feta cheese

Mandi's Steakhouse Salad • 19 » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes

WEEKLY SPECIALS

Monday	Tuesday	Wednesday	Thursday	Daily
Tomahawk For 2 \$99	2 for \$45	\$15	\$16	\$8 Burger & a Beer
4 Course Meal	3 Course Meal	Wrangler Sirloin With purchase of a beverage	Prime Rib With purchase of a beverage Available while Supplies Last	Available 11-3

Specials have restrictions that apply and are not available in Private dining rooms. Please ask a server for details

There is a 50% split plate sharing charge on all weekly specials

Vegetarian, Keto and gluten-free friendly options available upon request.

Daily Specials are not available on Mother's, Father's Day, Easter, Valentines, Christmas Eve, New Year's Eve or Carry Out