

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

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
- Broccoli Limon
- 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

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 • 15** » 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 • 16** » A Florida favorite, lightly fried served with our Stampede sauce
- Crispy Brussel Sprouts • 14** » Aged house made balsamic glaze
- Calamari • 16** » 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 • 14** » Served with House made Garlic Crostinis
- Firecracker Deviled Eggs • 11** » 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 »

Chef Made Steak Sauce Triple Sampler \$6

- Prime Rib* • 32 / 40** » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability
- Rachel's Surf & Turf* • 33 / 37 / 40** » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/North Atlantic Lobster -Substitute a Regular cut Filet for \$16
- NEW Captiva Surf & Turf* • 86** » Our Large Filet and a brilliant South African Lobster tail.

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

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

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

Wrangler Sirloin* • 24 / 29 » 6oz Regular or 9oz Large cut. Lean & robust flavor

Lizzi's Filet Mignon* • 41 / 46 » 6oz Regular or 8oz Large Cut. Famously tender cut

Bull Rider Ribeye* • 44 » Our 14oz cut with the most marbling that packs lots of flavor

5th Avenue Angus 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* • 55 » A 16oz Bone in Ribeye, lots of marbling to enhance the flavor

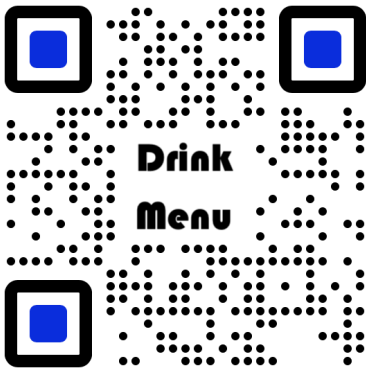
Steak Toppings

» Table-side Truffle Butter \$6 Roasted Caramelized Shallots \$8 Truffled Mushrooms \$8
Gorgonzola \$6 »

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

SOUP

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



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

Join Today

Sign up at www.kjsfreshgrill.com



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

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

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

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

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

Heather's Meatloaf • 18 » Our daughters favorite, glazed with our sweet sauce recipe

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

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

Prime Rib Sandwich • 19 » Thinly-shaved Prime Rib, Aged Swiss on a Artisan Ciabatta Roll with Dijon Horseradish Sauce and Steak Jus

Porterhouse Pork Chop* • 26 » 14oz Center Cut Bone in Chop, Grilled and finished with house made sweet chili tomato jam

FRESH GREENS

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

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

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

NEW Shrimp Louie • 18 » Crisp leafy greens, tomatoes, bacon, egg, onions with our Louie Dressing

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 <small>With purchase of a beverage</small>	Prime Rib <small>With purchase of a beverage Available while Supplies Last</small>	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

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

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