

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

ADD ONS

- House Salad • 7
- Sanibel Salad • 8
- Caesar Wedge Salad • 9
- Iceberg Wedge Salad • 10
- Chicken • 10
- Shrimp • 16
- Scallops • 18
- North Atlantic Lobster Tail • 20
- Australian Lobster Tail • 49
- South African Lobster Tail • 49

CRAFTED
SIDES

- French Onion Rice
- Baked Potato (Loaded \$3)
- Fresh Cut Fries
- Broccoli Limone
- Twice Baked Potatoes (Loaded \$2)

PREMIUM SIDES

» Upgrade/Add On »
» \$4/\$7 »

- Crispy Brussel Sprouts
- Cauliflower AuGratin
- Creamed Spinach
- Truffle Fries
- » \$6/\$9 »
- Truffled Mushrooms
- » \$9/\$13 »
- Clobster Fried Rice
- Lobster Mash Potatoes

SHARED PLATES

Table-side Steak Tartare* • 20 » Classic Steak Tartare with our chef's flare, made with cornichons, capers, pickled red onions, and our beef butter crostinis finished with black lava salt

Stuffed Mushrooms • 16 » Chef Noe's fire roasted herb & cheese stuffed mushrooms.

Seared Ahi Tuna* • 18 » Sashimi Grade seared rare in a seasoned rub with our house made sauce

Gator Bites • 16 » A Florida favorite, lightly fried served with our Stampede sauce

Crispy Brussel Sprouts • 15 » Aged house made balsamic glaze

NEW Clobster Cakes • 25 » Sizzling house made with both lobster & crab. Like no other

Calamari • 17 » 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

NEW Burrata • 18 » Fresh cream center wrapped with Mozzarella, with scratch-made fresh pesto, tomato jam, aged Balsamic, garlic crostinis, Heirloom Cherry & Grape Tomatoes

Firecracker Deviled Eggs • 12 » Smoked Bacon and Jalapeños

PRIME SEAFOOD

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

Miso King Salmon • 35 » Tender delicious King Salmon hand cut, broiled and glazed in our Miso sauce

Sea Scallop • 36 » Extra large Sea Scallops broiled in our special wine butter sauce

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

NEW Colossal Australian Lobster • 59 » Almost 3/4 of a pound tail, split and broiled

South African Lobster Tail • 59 » Sweet Succulent ½ pound tail with drawn butter

NEW Lobster Trifecta • 115 » Lobster to share for the table or eat like royalty, Almost 1.5 pounds total, 1 each North Atlantic, Australian & South African Lobster tails. Served with Drawn & Champagne butters

SPECIALITIES

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

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

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

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 \$10 - Steak* \$14 - Shrimp \$16 - Scallops \$18 - Lobster \$20

The Charlotte • 23 » Grilled Chicken Breasts with Truffled Mushrooms, Bacon, Provolone & our Sweet Tomato Jam with fresh Fried Onions

WEEKLY SPECIALS

Monday
Tomahawk
For 2
\$99
4 Course Meal

Tuesday
2 for \$50
3 Course Meal

Wednesday
Wagyu & Wine
2 for
\$75
2 Steak Olivias & 1 Bottle
KJ's Private Label

Thursday
\$17
Prime Rib
With purchase of a beverage
Available while Supplies Last

Daily
\$8 Burger
& a Beer
Available
11-3

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

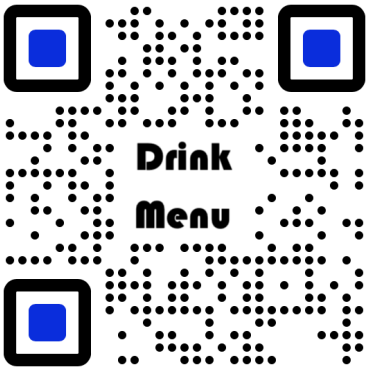
There is a 50% split plate sharing charge on all weekly specials

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

SOUP

French Onion Soup • 8/10
» 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

We proudly use 100%
beef tallow for our fried food

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

If you received an exceptional meal
and would like to reward the cooks,
we provide an option for that
on your credit card slip.

SIGNATURE AGED STEAKS

KJ's Proudly Serves Aged USDA Choice or Higher Beef

We hand cut steaks daily, we season all our steaks with a unique blend of spices & herbs.
Our steaks are cooked on a 900 degree hot steel 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

» Sanibel-8, Iceberg Wedge-10, Caesar Wedge-9 »
House Shrimp Louie Salad - 11

- 🔪 Lizzi's Filet Mignon* • 41 / 46 » 6oz Regular or 8oz Large Cut. Famously tender cut
- 🔪 Rachel's Surf & Turf* • 52/54/57 » Our Regular Cut Lizzi's Filet served with your choice of either, Shrimp/Scallops/North Atlantic Lobster
- Prime Rib* • 32 / 40 » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Served Thursday-Sunday with Limited Availability
- Wrangler Sirloin* • 25 » 6oz cut, firm, lean & robust flavor
- 5th Avenue Porterhouse* • 59 » A 22 oz Bone in Porterhouse, the best of both worlds with a strip on one side of the bone and a filet on the other
- Cowboy Ribeye* • 55 » A 16oz Bone in Ribeye, lots of marbling to enhance the flavor
- Bull Rider Ribeye* • 44 » Our 14oz cut with the most marbling that packs lots of flavor

DISTINCTIVE STEAKS

Chef highly recommends cooking Rare to Medium.

- NEW Steak Olivia* • 38 » Wagyu 6oz sirloin is our most tender sirloin cut
- 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
- Captiva Surf & Turf* • 86 » Our Large Filet and a brilliant South African Lobster tail.
- 🔪 Tomahawk* • 89 » 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* • 125 » The Ultimate Meal Indulgence, hand carved 2+ pound thick long bone Tomahawk & a large South African Lobster Tail. Please allow extra time to cook above Medium Rare

STEAK ENHANCEMENTS

- Table-side Truffle Butter \$6
- Gorgonzola \$6
- Truffled Mushrooms \$8
- Roasted Caramelized Shallots \$8
- Chef Made Steak Sauce options: \$3 each
- Reserve / Bold / Umami
- Steak Sauce Triple Sampler \$6

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

We take pride in preparing our food from scratch every day. Some items will have limited availability.
We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed!
*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

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