

We cut our USDA Choice Steaks by hand, daily. We season all of our Steaks with a unique blend of Spices, then sear them on a 900 degree grill to seal in the natural flavor. Finished with our Maitre d Butter



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



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



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 »



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

## Shared Plates

**Table-side Steak Tartare**\* • 20 » Classic Steak Tartare with cornichons, capers, pickled red onions, and our beef fat toast points with black lava salt

**Stuffed Mushrooms • 13** » Chef Noe's fire roasted herb and cheese stuffed mushrooms.

Ahi Tuna\* • 14 » 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 • 13 » Aged house made balsamic glaze

**NEW Chilled Ocean Platter • 75** » Chilled South African Lobster tail, Shrimp Cocktail, Ahi Tuna Poke, Jumbo Blue Crab meat: Serves 3-5

**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 • 12 » Served with House made Garlic Crostinis

Firecracker Deviled Eggs • 9 » Smoked Bacon and Jalapeños

# SIGNATURE AGED STEAKS

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 » 80z Regular or 120z Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability

Wrangler Sirloin • 19/25 » 60z Regular or 100z Large cut. Lean & robust flavor

**W Rachel's Surf & Turf • 29 / 33 /36** » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/North Atlantic Lobster -Substitute a Regular cut Filet for \$16

**Lizzi's Filet Mignon • 36/41** » 60z Regular or 80z Large Cut. Famously tender cut

**& 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

**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

**WEW Wagyu Strip Steak • 85** » 90z Club cut with a Beef Marbling Standard of A5 or better. Limited Availability

**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



Bull Rider Ribeye • 38 » Our 120z cut with the most marbling that packs lots of flavor

**Cowboy Ribeye • 51** » A 160z Bone in Ribeye, lots of marbling to enhance the flavor

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

**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 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

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

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



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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۲<mark>۳ Creme Brûlée • 10</mark> » Vanilla bean creme brûlée »

Bread Pudding • 10 » Fresh made family recipe with buttery rum sauce »

Triple Chocolate Chip Brownie • 10 » with Vanilla Ice Cream & Whipped Cream »

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

Salted Caramel Gelato • 7

归 KJ's Gelato Root Beer Float • 8



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

# Prime Seafood

KJ's Fan Favorite

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

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

Gulf Harbor Combo • 42 » Cognac Buttered Scallops and a broiled Lobster tail

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

**NEW Sea Scallop • 34** » Extra large Sea Scallops broiled in our special wine butter sauce, served over Jasmine rice

## Specialities

**The Charlotte • 19** » Grilled Chicken Breasts with Truffled Mushrooms, Bacon, Provolone & our Sweet Chili Tomato Jam, finished with fresh Fried Onion Tangler's & one Crafted Side

**Porterhouse Pork Chop • 22** » 140z Center Cut Bone in Chop, Grilled and finished with house made sweet chili tomato jam & one Crafted Side

**W** Heather's Meatloaf • 16 » Our daughters favorite, glazed with a family recipe sweet sauce & one crafted side

Chicken Tenders • 14 » Fresh Tenders fried golden brown, served with one crafted side

**Stir Fry • 14** » 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 & seasoned with a hint of smoked hickory, finished with our Truffled Mushroom & Caramelized Shallots & one Crafted Side

## Fresh Greens

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

**Pecan Chicken Salad** • 16 » Crisp leafy Greens, grilled Chicken, Candied Pecans, Craisins, feta cheese

Mandi's Steakhouse Salad • 18 » Sirloin grilled to order on Crisp leafy Greens,

Gorgonzola, Roasted Peppers, Onions & Tomatoes

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.

WEEKLY SPECIALS Daily Wednesday Thursday Tuesday Monday **\$8 Burger** Tomahawk \$13 \$15 2 for \$40 & a Beer For 2 \$99 Wrangler Sirloin 3 Course Meal Available Prime Rib With purchase of a beverage With purchase of a beverage 4 Course Meal 11 - 3Available while Supplies Last

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