



**KJ'S**  
STEAKHOUSE  
LIKE NO OTHER PLACE

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

**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



Drink Menu

# SHARED PLATES

- NEW

**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** » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability
- Wrangler Sirloin • 19/25** » 6oz Regular or 10oz Large cut. Lean & robust flavor
- 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** » 6oz Regular or 8oz 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
- NEW

**Wagyu Strip Steak • 85** » 9oz Club cut with a Beef Marbling Standard of A5 or better. Limited Availability
- Bull Rider Ribeye • 38** » Our 12oz cut with the most marbling that packs lots of flavor
- Cowboy Ribeye • 51** » A 16oz 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](http://www.kjsfreshgrill.com)*



