



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 • 4/6

» Cup/Bowl »

Loaded Potato • 4/6

» Cup/Bowl »

STEAK TOPPINGS

Truffle Butter • 3

Sautéed Mushrooms • 3

Sautéed Onions • 3

Gorgonzola • 4

Shrimp Scampi • 7

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 or Caesar Salad • 4

» Add Anchovies for 1 »

Sanibel Salad • 6

Chicken • 5

Shrimp • 7

Scallops • 9

Lobster Tail • 10

Crispy split Lobster tail • 10

CRAFTED SIDES

Jasmine Rice

Baked Potato or (Loaded \$1)

Fresh Cut Fries

Twice Baked Potatoes or (Loaded \$1)

Fresh Seasonal Vegetables

Cowboy Beans

PREMIUM SIDES

Crispy Brussel Sprouts • 2

Creamed Spinach • 2

Truffle Fries • 3

Lobster Mash Potatoes • 4

» Add Cheese \$1

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

Vegetarian and gluten-free options available upon request. Please let us know if you have a food allergy or sensitivity.

6-20

SHARED PLATES

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Calamari • 13 » Lightly floured, hand tossed & fried, drizzled with Sweet Asian Sauce, & Candied Cashews
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Chicken Stingers • 9.5 » Fried Tenders tossed in our Boom Boom Sauce, with 2 Cheeses, Pico & Sour Cream
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Gator Bites » A Florida favorite, lightly fried served with a spicy sauce for dipping
- Ahi Tuna* • 13** » Sashimi Grade seared rare in a Seasoned Blackened Rub
- Crispy Brussel Sprouts • 9** » Aged balsamic glaze
- Spinach Artichoke Dip • 10** » Served with House made Garlic Crostini
- KJ's 3-Way Appetizer • 15** » Choose 3: Gator, Chicken Fingers, Truffle Fries, Deviled Eggs, Brussel Sprouts, Empanadas
- Firecracker Deviled Eggs • 6** » Smoked Bacon and Jalapeños
- Beef Empanadas • 10.5** » Crispy tortilla shell stuffed with beef & cheese served with jalapeño cilantro sauce
- NEW

Smoked Fish Dip • 10.5 » Key West Style Smoked Mahi & Wahoo served with baby carrots and Garlic House Made Crostini for dipping

SIGNATURE AGED STEAKS

All Steaks served with one Crafted Side.
Additionally you can choose one: Loaded Potato Soup, House or Caesar Salad (add Anchovies for \$1)
Substitute a Sanibel Salad for \$2

- Wrangler Sirloin • 15/21** » 6oz Regular or 10oz Large cut. Lean & robust with flavor
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Prime Rib* • 23.5/26 » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs and served with Cabernet Au Jus. Limited Availability, Served Thursday - Saturday after 4:00
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Lizzi's Filet Mignon • 26/31 » 6oz Regular or 8oz Large Cut. Famously tender cut that melts in your mouth
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Rachel's Surf & Turf • 20/28/32 » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/Lobster -Substitute a Regular cut Filet for \$7
- Cowboy Ribeye • 38** » A 14oz Bone in Ribeye, lots of marbling to enhance the flavor
- Kansas City Bone-In Strip • 38** » Angus 14 oz. Center Cut Bone-In Strip Steak
- Bull Rider Ribeye • 26/29.5** » 11oz Regular or 13oz Large Cut, with the most marbling that packs lots of flavor
- Porterhouse Pork Chop • 19** » 10oz Center Cut Bone in Chop, Grilled and finished with a sweet chili tomato jam
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Tomahawk • 66 » Over 2 pounds of our Long Bone perfectly marbled Ribeye. Our thickest most prized steak, please allow extra time to cook above Medium Rare
- T-Bone • 35** » This 16oz cut is famous for its T shaped bone with one side having a Filet and the other a Strip. The best of both worlds

PRIME SEAFOOD

All Prime Seafood dishes, with the exception of Scallops, include a choice of one Crafted Side

- NEW

Gulf Harbor Combo • 35 » Cognac Buttered Scallops and a Crispy split Lobster tail
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Maple Bourbon-Glazed Salmon* • 20 » Hand cut Salmon in our Sweet Maple Bourbon Glaze
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Captain Tom's Platter • 18.5 » Tilapia and Jumbo Shrimp, fried golden brown
- Whiskey Glazed Sea Scallops • 22** » Large Sea Scallops broiled in a Whiskey Glaze served over Jasmine Rice
- NEW

Shrimp Imperial • 19 » Jumbo Shrimp on a skewer, grilled in our house made Imperial sauce

FRESH GREENS

- Dressing options include Blue Cheese, Balsamic Vinaigrette, Ranch, and Honey Mustard*
- ✳️

Mandi's Steakhouse Salad* • 15 » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes
- Fried Chicken Salad • 13** » Crisp leafy Greens, Fried Chicken Tenders, Mixed Cheeses, Egg, Bacon, Tomato & Onion
- Pecan Chicken Salad • 14** » Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins & Feta Cheese
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Salmon Salad* • 15 » Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes & Onions
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Ahi Tuna Salad* • 15.5 » Crisp leafy Greens topped with seared rare Tuna, Soba Noodles, Edamame, Red Onions and Roasted Red Peppers with Asian Dressing

WEEKLY SPECIALS

Monday	Tuesday	Wednesday	Thursday	Sunday
\$15	2 for \$35	\$9.99	\$12	\$5 Bottle of Wine
Full Rack of Ribs	3 Course Meal	Wrangler Sirloin	Prime Rib	With purchase of a 2 Steak or Seafood Entrées
		With purchase of a beverage	With purchase of a beverage	
			Available after 4pm	
Specials have restrictions that apply and are not available in Private dining rooms. Please ask a server for details				

WANT TO BE REWARDED?

JOIN KJ'S PERKS

Join Today

RECIEVE POINTS EVERY TIME YOU DINE WITH US. GET \$10 BACK WHEN YOU SPEND \$100. GET \$15 OFF FOR YOUR BIRTHDAY DINNER AND MORE PERKS FOR BEING A MEMBER

GET "PERKED UP" AT KJ'S

KJ'S

STEAKHOUSE

It's All About the Food

DESSERTS

Triple Chocolate Chip Brownie • 8.5

» with Vanilla Ice Cream & Whipped Cream »

» Gluten Free Option Available upon request »

Bread Pudding • 8

» Fresh made family recipe with buttery rum sauce »

Rodeo Hot Iron Cobbler • 8.5

» Seasonal Cobbler served table side in a hot cast iron skillet finished with vanilla ice cream and our house made rum butter sauce. »

Dulce de Leche Cheesecake Bites • 7.5

» Fried cheesecake inside a crunchy tortilla wrap »

Cloud Nine • 16

» An arrangement of our most popular desserts »

Seasonal Dessert

» Ask your server for today's selection »

KJ'S STORY

KJ's is locally owned by Warren & Kerry Frye

» KJ's is named after Kerry Joan Frye and most of the recipes are family favorites. Several food items are named after family members favorite item. The two private rooms are named after Kerry's parents Tom & Rosemary. »

» We hope you enjoy your meal, & look forward to seeing you again soon

PRIVATE DINING

Planning a Meeting or Party?

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 »

Beer Flight • 8.50

» Choose any 4 draft beers you would like to sample »

KJ's Fan Favorite

*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.

KJ'S CLASSICS

All KT's Classics include a choice of one Crafted Side

Stir Fry • 11.5 » Fresh Vegetables seared crisp with our Asian Garlic Soy Sauce and Rice Noodles

» Add Chicken \$5 - Steak \$8.50 - Shrimp \$6 - Scallops \$10 - Lobster \$10

Chicken Tenders • 13.5 » Fresh Tenders fried golden brown.

» Heather's Meatloaf • 14.5 » Our daughters favorite, glazed with a family recipe sweet sauce.

Balsamic Herb Infused Chicken • 16 » Chicken Breasts with fresh Herbs & Lemon, grilled then finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze.

Baby Back Ribs • 21.5 » Slow Cooked Fall-off-the-bone Full rack of Ribs with our sweet & tangy BBQ sauce.

½ Rack \$16.50

SPECIALITIES

NEW

Twisted Chicken & Waffle • 16 » KJ's Chicken & Waffles are made with our homemade Grilled Bread pudding topped with fried chicken hand spun in a Special Thai sauce and finished with a cream cheese syrup. Served with one Crafted Side

NEW

KJ's Prime Rib Bowl • 15.50 » Designed to personalize. Thinly Cut Prime Rib served over either French Fries, Mashed Potatoes or Jasmine Rice. You choose any of the following toppings.

» Pico de gallo, lettuce, cheddar jack cheese, fried onions, jalapeños, sautéed onions, sautéed mushrooms, spicy aioli, roasted garlic sauce. (Add Gravy 1.5)

NEW

Demi-Glaze Steak Tips • 14.5 » Served over Jasmine Rice with Mushrooms

TROPHY HAND-HELDS

All Hand-Helds are served with our Fresh-Cut Fries

Substitute Chicken or Black Bean Burger at no charge

Western Burger* • 13 » Fresh Florida-sized Burger, Bacon, Cheddar, BBQ, Spicy Aioli, Fried Onions, Lettuce & Tomato

Tavern Burger • 13 » Florida Sized Burger, Caramelized Onions, Gorgonzola, steakhouse secret burger sauce, Lettuce & Sweet Chili Tomato Jam.

Prime Rib Sandwich* • 13.5 » Thinly-shaved Prime Rib, Aged Swiss, Artisan Ciabatta Roll with Horseradish Dijon Sauce & AuJus

Fish Sandwich • 12.5 » Grilled or Blackened Tilapia, served with Chipotle Aioli, fresh greens, Tomato, & Onion

Crispy Buttermilk Chicken Sandwich • 11.5 » Hand dipped and fried, served with Lettuce & Tomato. Get it tossed in our Boom Boom Sauce

BEER SELECTIONS

Key West Sunset Ale • 7 » An American medium bodied Amber Ale.

Angry Orchard Cider • 6 » A blend of apples, fermented with champagne yeast to produce a refreshing taste

High Five IPA • 7 » Brewed at Fort Myers Brewing Company. Notes of citrus and tropical fruit in the aroma.

Budweiser • 5 » Brewed with natural carbonation and beech wood aging

Breakfast Stout • 8 » Flaked oats, bitter and imported chocolates, and two types of coffee, Served in a snifter

Michelob Ultra • 5 » Light golden in color, with subtle notes of citrus

Blue Moon • 6 » This unfiltered wheat ale is spiced in the Belgian tradition for an uncommonly smooth taste

Gateway Gold • 7 » This golden blonde ale is smooth & light bodied with a unique touch of sweetness.

Fat Tire • 6 » Toasty malt, gentle sweetness, and a flash of fresh hop bitterness. Sweet biscuit and caramel malts.

Yuengling • 5 » Brewed with roasted caramel malt for a subtle sweetness.

Miller Lite • 5 » Miller Lite has a taste of light toasted malt, and a very slight trace of pine/citrus

Bud Light • 5 » A blend of premium aroma hop varieties and a combination of barley malts and rice

Stella Artois • 6 » This European Lager is brewed with barley malt, hops, non-malt grains

Channel Marker • 7.5 » A Session IPA has a hop citrus & very slight pine undertones. Finish just slightly sweet.

Sea Dog Blueberry • 7 » Nutty quench of a wheat ale with flavor from the Maine wild blueberries

Wave Maker • 7 » This Amber Ale is Malty, Smooth & Balanced with minimal hop bitterness

Leinenkugel's Summer Shandy • 6 » Traditional weiss beer with refreshing natural lemonade flavor

Cream & Sugar, Please • 7 » Coffee Porter Rich and Robust with balancing notes of sweet milk chocolate

Beach Hound Brown • 7 » Smooth and malty, this caramel color beauty is an all-malt, year-round favorite.

Courthouse Cream • 7 » This classic American beer is light bodied and features flaked corn for a unique flavor

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