



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 • 12 » A Florida favorite, lightly fried served with a spicy sauce for dipping
- Ahi Tuna* • 13** » Sashimi Grade seared rare in a Blackened Seasoned Rub
- Crispy Brussels 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, Brussels 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

Crab Dip • 13 » Served Hot and creamy, made with Lump Crab Meat, with House Made Garlic Crostini

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 • 35** » A 14oz Bone in Ribeye, lots of marbling to enhance the flavor
- Porterhouse Pork Chop • 19** » 14oz Center Cut Bone in Chop, Grilled and finished with a sweet chili tomato jam
- Maverick Strip Steak • 26** » 12oz cut. A classic cut that is robust and flavorful with a beautiful fat cap
- 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
- Bull Rider Ribeye • 26/29.5** » 11oz Regular or 13oz Large Cut, with the most marbling that packs lots of flavor
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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

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
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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

\$15

Full Rack of Ribs

Tuesday

2 for \$35

3 Course Meal

Wednesday

\$9.99

Wrangler Sirloin

With purchase of a beverage

Thursday

\$12

Prime Rib

With purchase of a beverage Available after 4pm

Sunday

\$5 Bottle of Wine

With purchase of a 2 Steak or Seafood Entrées

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

