



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 • 5/7

» Cup/Bowl »

Loaded Potato • 5/7

» 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 • 5

» Add Anchovies for 1 »

Sanibel Salad • 6

Chicken • 6

Shrimp • 8

Scallops • 10

Lobster Tail • 11

Crispy split Lobster tail • 11

CRAFTED SIDES

Jasmine Rice

Baked Potato (Loaded \$1.5)

Fresh Cut Fries

Twice Baked Potatoes (Loaded \$1.5)

Fresh Seasonal Vegetables

PREMIUM SIDES

» Upgrade/Add On »

Crispy Brussel Sprouts

» 3/6.5 »

Creamed Spinach

» 3/6.5 »

Truffle Fries

» 3/6 »

Lobster Mash Potatoes

» 5/7 »

» 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.

SHARED PLATES

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Calamari • 14 » Lightly floured, hand tossed & fried, drizzled with Sweet Asian Sauce, & Candied Cashews
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Chicken Stingers • 10 » Fried Tenders tossed in our Boom Boom Sauce, with 2 Cheeses, Pico & Sour Cream
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Gator Bites • 13 » A Florida favorite, lightly fried served with a spicy sauce for dipping
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Ahi Tuna* • 14 » Sashimi Grade seared rare in a Blackened Seasoned Rub
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Crispy Brussels Sprouts • 10 » Aged balsamic glaze
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Spinach Artichoke Dip • 10 » Served with House made Garlic Crostini
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KJ's 3-Way Appetizer • 15 » Choose 3: Gator, Chicken Fingers, Truffle Fries, Deviled Eggs, Brussels Sprouts
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Firecracker Deviled Eggs • 7 » Smoked Bacon and Jalapeños

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

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Wrangler Sirloin • 16/22 » 6oz Regular or 10oz Large cut. Lean & robust with flavor
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Prime Rib* • 25/28 » 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 • 28/33 » 6oz Regular or 8oz Large Cut. Famously tender cut that melts in your mouth
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Rachel's Surf & Turf • 24/30/34 » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/Lobster -Substitute a Regular cut Filet for \$7
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Cowboy Ribeye • 37.50 » A 14oz Bone in Ribeye, lots of marbling to enhance the flavor
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Porterhouse Pork Chop • 19 » 14oz Center Cut Bone in Chop, Grilled and finished with a sweet chili tomato jam
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Maverick Strip Steak • 26 » 12oz cut. A classic cut that is robust and flavorful with a beautiful fat cap
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T-Bone • 37.50 » 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
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Bull Rider Ribeye • 28/31 » 11oz Regular or 13oz Large Cut, with the most marbling that packs lots of flavor
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Tomahawk • 72 » 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*
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Gulf Harbor Combo • 35 » Cognac Buttered Scallops and a Crispy split Lobster tail
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Maple Bourbon-Glazed Salmon* • 22 » Hand cut Salmon in our Sweet Maple Bourbon Glaze
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
Captain Tom's Platter • 19.5 » Tilapia and Jumbo Shrimp, fried golden brown
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Whiskey Glazed Sea Scallops • 23 » Large Sea Scallops broiled in a Whiskey Glaze served over Jasmine Rice
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Shrimp Imperial • 20 » 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* • 16 » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes
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Fried Chicken Salad • 14 » Crisp leafy Greens, Fried Chicken Tenders, Mixed Cheeses, Egg, Bacon, Tomato & Onion
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Pecan Chicken Salad • 15 » Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins & Feta Cheese
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Salmon Salad* • 16 » Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes & Onions
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Ahi Tuna Salad* • 16.5 » Crisp leafy Greens topped with seared rare Tuna, Soba Noodles, Edamame, Red Onions and Roasted Red Peppers with Asian Dressing

Monday

\$16

Full Rack of Ribs

Tuesday

2 for \$35

3 Course Meal

Wednesday

\$10.99

Wrangler Sirloin

Thursday

\$12

Prime Rib

Sunday

\$5 Bottle of Wine

With purchase of a 2 Steak or Seafood Entrées

With purchase of a beverage

Available After 4pm

Until Supplies Last

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

Join Today

GET "PERKED UP" AT KJ'S



» Gluten Free Option Available upon request »

» Fresh made family recipe with buttery rum sauce »

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

» Fried cheesecake inside a crunchy tortilla wrap »

» An arrangement of our most popular desserts »

» Ask your server for today's selection »

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

» We will customize a menu for you »

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



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

Leinenkugel's Summer Shandy • 7 » Traditional weiss beer with refreshing natural lemonade flavor