

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 • 5/7

» Cup/Bowl »

Loaded Potato • 5/7

» Cup/Bowl »



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



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



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.

6-20

SHARED PLATES

Calamari • 14 » Lightly floured, hand tossed & fried, drizzled with Sweet Asian Sauce, & Candied Cashews Chicken Stingers • 10 » Fried Tenders tossed in our Boom Boom Sauce, with 2 Cheeses, Pico & Sour Cream

Gator Bites • 13 » A Florida favorite, lightly fried served with a spicy sauce for dipping

Ahi Tuna* • 14 » Sashimi Grade seared rare in a Blackened Seasoned Rub

Crispy Brussels Sprouts • 10 » 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

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

Wrangler Sirloin • 16/22 » 60z Regular or 100z Large cut. Lean & robust with flavor

Prime Rib* • 25/28 » 80z Regular or 120z Large cut. Slow-roasted 8 hours with fresh herbs and served with Cabernet Au Jus. Limited Availability, Served Thursday - Saturday after 4:00

Lizzi's Filet Mignon • 28/33 » 60z Regular or 80z Large Cut. Famously tender cut that melts in your mouth

№ 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

Cowboy Ribeye • 37.50 » A 140z Bone in Ribeye, lots of marbling to enhance the flavor

Porterhouse Pork Chop • 19 » 140z Center Cut Bone in Chop, Grilled and finished with a sweet chili tomato jam

Maverick Strip Steak • 26 » 120z cut. A classic cut that is robust and flavorful with a beautiful fat cap

T-Bone • 37.50 » This 160z 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 • 28/31 » 110z Regular or 130z Large Cut, with the most marbling that packs lots of flavor

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

Gulf Harbor Combo • 35 » Cognac Buttered Scallops and a Crispy split Lobster tail

Maple Bourbon-Glazed Salmon* • 22 » Hand cut Salmon in our Sweet Maple Bourbon Glaze

★ Captain Tom's Platter • 19.5 » Tilapia and Jumbo Shrimp, fried golden brown

Whiskey Glazed Sea Scallops • 23 » Large Sea Scallops broiled in a Whiskey Glaze served over Jasmine Rice **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

* Mandi's Steakhouse Salad* • 16 » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes

Fried Chicken Salad • 14 » Crisp leafy Greens, Fried Chicken Tenders, Mixed Cheeses, Egg, Bacon, Tomato & Onion

Pecan Chicken Salad • 15 » Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins & Feta Cheese

Salmon Salad* • 16 » Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes & Onions

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

WEEKLY SPECIALS

Tuesday Wednesday Thursday Monday

2 for \$35

\$10.99

\$5 Bottle of Wine

Sunday

3 Course Meal Wrangler Sirloin Prime Rib Full Rack of Ribs

With purchase of a beverage

With purchase of a 2 With purchase of a beverage Steak or Seafood Entrées 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

WANT TO BE REWARDED? JOIN KJ'S PERKS



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





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, &

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

PRIVATE

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 • 9.50

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



*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 KJ's Classics include a choice of one Crafted Side

The Charlotte • 18 » Grilled Chicken breast with sautéed Mushrooms, Bacon, aged Swiss cheese & our chef made Sweet Chili Tomato Jam then finished with fresh Fried Onions

№ Heather's Meatloaf • 15.5 » Our daughters favorite, glazed with a family recipe sweet sauce.

Baby Back Ribs • 22.5 » Slow Cooked Fall-off-the-bone Full rack of Ribs with our sweet & tangy BBQ sauce. ½ Rack \$17.50

Chicken Tenders • 13.5 » Fresh Tenders fried golden brown.

Balsamic Herb Infused Chicken • 17 » Chicken Breasts with fresh Herbs & Lemon, grilled then finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze.

SPECIALITIES

Stir Fry • 12.5 » Fresh Vegetables seared crisp with our Asian Garlic Soy Sauce and Rice Noodles

» Add Chicken \$6 - Steak \$9.50 - Shrimp \$8 - Scallops \$11 - Lobster \$11

KJ's Prime Rib Bowl • 16.50 » 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)

Demi-Glaze Steak Tips • 15.5 » 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* • 14 » Fresh Florida-sized Burger, Bacon, Cheddar, BBQ, Spicy Aioli, Fried Onions, Lettuce & Tomato

Tavern Burger • 14 » Florida Sized Burger, Caramelized Onions, Gorgonzola, steakhouse secret burger sauce, Lettuce & Sweet Chili Tomato Jam.

Prime Rib Sandwich* • 14.5 » Thinly-shaved Prime Rib, Aged Swiss, Artisan Ciabatta Roll with Horseradish Dijon Sauce & AuJus

Fish Sandwich • 13.5 » Grilled or Blackened Tilapia, served with Chipotle Aioli, fresh greens, Tomato, & Onion

Crispy Buttermilk Chicken Sandwich • 12.5 » Hand dipped and fried, served with Lettuce & Tomato. Get it tossed in our Boom Boom Sauce

Yes, Ice Cream. Treat your taste buds to something exciting and new!

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 • 6 » Brewed with natural carbonation and beech wood aging

 $\textbf{GB Porter} \bullet \textbf{7} \text{ § Silky smooth, made with locally sourced whole hazelnut coffee beans}$

Michelob Ultra • 6 » 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.

Yuengling • 6 » Brewed with roasted caramel malt for a subtle sweetness.

Miller Lite • 6 » Miller Lite has a taste of light toasted malt, and a very slight trace of pine/citrus

Bud Light • 6 » 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

Labatt Blue • 6 » This Lager is well-balanced and full flavored with a slightly sweet aftertaste

Yuengling Flight • 6 » This light lager is easy-drinking, crisp and refreshing

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

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

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