



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

Truffle Butter • 4  
Sautéed Mushrooms • 4  
Sautéed Onions • 4  
Gorgonzola • 4

## HOUSE MADE SAUCES

Triple Sampler • 7  
» 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 or Caesar Salad • 5  
» Add White Anchovies for 1 »

Wedge Salad • 8

Sanibel Salad • 7

Chicken • 7

Shrimp • 12

Scallops • 12

North Atlantic Lobster Tail • 14

» 4 ounce »

South African Lobster Tail • 39

» 8 ounce »

## 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

» 5/8 »



## SHARED PLATES

🍷 Calamari • 14 » Crispy hand tossed, finished with Sweet Asian Sauce, & Cashews

**NEW** Stuffed Mushrooms • 12 » Chef Noe's fire roasted herb and cheese stuffed mushrooms

Chicken Stingers • 11 » Fried Tenders tossed Boom Boom Sauce, with 2 Cheeses, Pico & Sour Cream

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

**NEW** Fire Seared Steak Dip • 14 » Skewered steak tips in queso and house made Garlic Crostini

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

Crispy Brussel Sprouts • 10 » Aged balsamic glaze

🍷 KJ's 3-Way Appetizer • 17 » Choose 3: Gator, Chicken Tenders, Truffle Fries, Deviled Eggs, Brussels Sprouts

**NEW** Splendid Shrimp Cocktail • 19 » Super Jumbo Shrimp, slow cooked in Chef's craft beer boil recipe served with our 3D sauces

Spinach Artichoke Dip • 10 » Served with House made Garlic Crostini

Firecracker Deviled Eggs • 8 » Smoked Bacon and Jalapeños

## SIGNATURE AGED STEAKS

All Steaks served with one Crafted Side.

Additionally choose one: Loaded Potato Soup, House or Caesar Salad (add White Anchovies for \$1)

Substitute a Sanibel Salad for \$2 or Wedge Salad \$5

Wrangler Sirloin • 18/24 » 6oz Regular or 10oz Large cut. Lean & robust with flavor

🍷 Prime Rib\* • 28/34 » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability, Served daily at 11:00.

🍷 Lizzi's Filet Mignon • 30/35 » 6oz Regular or 8oz Large Cut. Famously tender cut

👑 Rachel's Surf & Turf • 26/29/32 » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/North Atlantic Lobster -Substitute a Regular cut Filet for \$9

**NEW** 5th Avenue Porterhouse • 57 » A 22 oz Bone in Angus Porterhouse, the best of both worlds

🔥 Tomahawk • 79 » Over 2 pounds of Long Bone perfectly marbled Ribeye. Our thickest most prized steak, please allow extra time to cook above Medium Rare

Bull Rider Ribeye • 34 » Our 12oz cut with the most marbling that packs lots of flavor

Cowboy Ribeye • 47 » A 16oz Bone in Ribeye, lots of marbling to enhance the flavor

Maverick Strip Steak • 29 » 12oz cut. Classic cut, robust and flavorful with a beautiful fat cap

**NEW** T-Rex Combo • 99 » The Ultimate Meal Indulgence includes a hand carved two+ pound Thick Long Bone Tomahawk Steak and a Half pound Brilliant South African Lobster Tail. Please allow extra time to cook above Medium Rare

**NEW LOCAL** Steak Sauce Triple Sampler • 7 » < 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 < A Bottle to go \$5

Porterhouse Pork Chop • 22 » 14oz Center Cut Bone in Chop, Grilled and finished with house made sweet chili tomato jam

## PRIME SEAFOOD

All Prime Seafood dishes, include a choice of one Crafted Side

**NEW** 🍷 Sea Bass Beurre Blanc\* • 48 » Fresh delicate Sea Bass lightly broiled and finished in our Lobster Frangelico Beurre Blanc sauce served over jasmine rice

Gulf Harbor Combo • 38 » Cognac Buttered Scallops and a Crispy fried split Lobster tail

Whiskey Glazed Sea Scallops • 31 » Sea Scallops broiled in Whiskey Glaze served over Jasmine Rice

**NEW** 🍷 South African Lobster Tail • 49 » Sweet Succulent ½ pound tail with Drawn & Cognac Butters

🍷 Maple Bourbon-Glazed Salmon\* • 25 » Hand cut Salmon in our Sweet Maple Bourbon Glaze

Imperial Shrimp • 26 » Super Jumbo Shrimp sautéed and served over Jasmine rice

Vegetarian, Keto and gluten-free friendly options available upon request.

Please let us know if you have a food allergy or sensitivity

Want to be Rewarded?  
Join KJ's Perk's

Receive points every time you dine with us. Get \$10 back for every \$100 you spend. Get \$15 off your Birthday meal & more Perks for being a Member

**Join Today**

Ask your Server for details

## DESSERTS

**NEW** Luxe Bananas Foster Flambé • 9.5

» Banana & Cheesecake wrapped in a tortilla deep fried, served with vanilla bean ice cream and finished with our decadent Grand Mariner sauce »

**Bread Pudding • 9**

» Fresh made family recipe with buttery rum sauce »

**Triple Chocolate Chip Brownie • 9**

» with Vanilla Ice Cream & Whipped Cream »

**Rodeo Hot Iron Cobbler • 9**

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

**Cloud Nine • 19**

» An arrangement of our most popular desserts »

**NEW** Salted Caramel Gelato • 7

**Crème Brûlée Cheesecake • 8**

» Vanilla bean crème brûlée cheesecake »

**NEW** Mike's Root Beer Float • 8

» Salted Caramel Gelato »



## KJ'S STORY

**KJ's is locally owned  
by Warren & Kerry Frye**

KJ's is named after Warren's wife Kerry Joan Frye. Most of the recipes are family favorites. Several menu items are named after family members favorite items.

The two Private Rooms are named after Kerry's parents Tom & Rosemary.

**We Hope you enjoy your dining  
experience & look forward to  
seeing you again soon**

## PRIVATE DINING

Planning a Meeting or Event?  
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

**\*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.**

## SPECIALITIES

*KJ's Fam Favorite*

**NEW** **The Charlotte • 19** » Grilled Chicken Breasts with sautéed Mushrooms, Bacon, aged Swiss cheese & our chef made Sweet Chili Tomato Jam, finished with fresh Fried Onion Tangler's, & one Crafted Side  
**KJ's Prime Rib Bowl • 17** » 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, gravy, spicy aioli, roasted garlic sauce.

**Balsamic Herb Infused Chicken • 19** » Chicken Breasts with fresh Herbs & Lemon, grilled then finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze, & one Crafted Side

**Stir Fry • 14** » Fresh Vegetables seared crisp with our Asian Garlic Soy and Rice Noodles

» Add Chicken \$7 - Steak \$11 - Shrimp \$12 - Scallops \$12 - Lobster \$14

**NEW** **Cauliflower Steak • 19** » Seared & seasoned with a hint of smoked hickory, finished with our Maitre d' butter, Sautéed Mushroom & Onions, & one Crafted Side

## FRESH GREENS

**Dressing options: Blue Cheese, Balsamic Vinaigrette, Ranch, and Honey Mustard**

**Pecan Chicken Salad • 16** » Crisp Greens, grilled Chicken, Candied Pecans, Craisins & Feta

**Salmon Salad\* • 17** » Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes & Onions

**Fried Chicken Salad • 16** » Crisp Greens, Fried Chicken, 2 Cheeses, Egg, Bacon, Tomato & Onion

**Mandi's Steakhouse Salad\* • 18** » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes

**Ahi Tuna Salad\* • 18** » Crisp leafy Greens topped with seared rare Tuna, Edamame, Red Onions and Roasted Red Peppers with Asian Dressing

## KJ'S CLASSICS

**All KJ's Classics except Demi-Glaze Steak Bites include a choice of one Crafted Side**

**Heather's Meatloaf • 16** » Our daughters favorite, glazed with a family recipe sweet sauce.

**Demi-Glaze Steak Bites • 16** » Served over Jasmine Rice with Mushrooms

**Chicken Tenders • 14** » Fresh Tenders fried golden brown.

**Baby Back Ribs • 23** » Slow Cooked Fall-off-the-bone ½ rack of Ribs with our sweet & tangy BBQ sauce.  
» Add a ½ rack \$11

## TROPHY HAND-HELDS

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

**Substitute Black Bean Patty or Chicken Breast for any Hand Held**

**Western Burger\* • 16** » Fresh Florida-sized Burger, Bacon, Cheddar, BBQ, Spicy Aioli, Fried Onions, Lettuce & Tomato

**Tavern Burger • 15** » Florida Sized Burger, Caramelized Onions, Gorgonzola, steakhouse secret burger sauce, Lettuce & Sweet Chili Tomato Jam.

**Chophouse Burger • 12** » Our Florida-sized Burger with Lettuce, Tomato, Onions & Pickle

**Prime Rib Sandwich\* • 16** » Thinly-shaved Prime Rib, Aged Swiss, Artisan Ciabatta Roll with Horseradish Dijon Sauce & AuJus

**Crispy Buttermilk Chicken Sandwich • 14** » Hand dipped and fried, served with Lettuce & Tomato. Try it tossed in our Boom Boom Sauce

## WEEKLY SPECIALS

| Monday         | Tuesday           | Wednesday                                       | Thursday  | Daily                          |
|----------------|-------------------|---|---|--------------------------------|
| <b>\$13</b>    | <b>2 for \$40</b> | <b>\$13</b>                                     | <b>\$14</b>   | <b>\$8 Burger &amp; a Beer</b> |
| ½ Rack of Ribs | 3 Course Meal     | Wrangler Sirloin<br>With purchase of a beverage | Prime Rib<br>With purchase of a beverage<br>Available while Supplies Last | Available<br>11-3              |

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

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

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