

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 • 5.5/8
» Cup/Bowl »
- Loaded Potato • 5.5/8
» 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 White Anchovies for 1 »
- Wedge Salad • 8
- Sanibel Salad • 6
- Chicken • 7
- Shrimp • 10
- Scallops • 12
- North Atlantic Lobster Tail • 13
» 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
- Ahi Tuna* • 15** » Sashimi Grade seared rare in a Blackened Seasoned Rub
- NEW Fire Seared Steak Dip • 14** » Cheese dip with a kick, served with House made Garlic Crostini
- Crispy Brussel Sprouts • 10** » Aged balsamic glaze
- KJ's 3-Way Appetizer • 16** » Choose 3: Gator, Chicken Tenders, Truffle Fries, Deviled Eggs, Brussels Sprouts
- 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 • 17/23** » 6oz Regular or 10oz Large cut. Lean & robust with flavor
- 🦎 **Prime Rib* • 27/32** » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs & served with Cabernet Au Jus. Limited Availability, Served Wednesday - Sunday after 4:00
- 🦎 **Lizzi's Filet Mignon • 29/34** » 6oz Regular or 8oz Large Cut. Famously tender cut that melts in your mouth
- 👑 **Rachel's Surf & Turf • 25/28/31** » Our Regular Cut Sirloin served with your choice of either, Shrimp/Scallops/North Atlantic Lobster -Substitute a Regular cut Filet for \$9
- Cowboy Ribeye • 42** » A 14oz Bone in Ribeye, lots of marbling to enhance the flavor
- Porterhouse Pork Chop • 20** » 14OZ Center Cut Bone in Chop, Grilled and finished with sweet chili tomato jam
- Maverick Strip Steak • 27** » 12OZ cut. Classic cut, robust and flavorful with a beautiful fat cap
- T-Bone • 42** » 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 • 30/33** » 11oz Regular or 13oz Large Cut, the most marbling that packs lots of flavor
- 🔥 **Tomahawk • 74** » Over 2 pounds of Long Bone perfectly marbled Ribeye. Our thickest most prized steak, please allow extra time to cook above Medium Rare
- 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.

PRIME SEAFOOD

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

- Gulf Harbor Combo • 36** » Cognac Buttered Scallops and a Crispy split Lobster tail
- 🦎 **Maple Bourbon-Glazed Salmon* • 24** » Hand cut Salmon in our Sweet Maple Bourbon Glaze
- Captain Tom's Platter • 21** » Tilapia and Jumbo Shrimp, fried golden brown
- NEW South African Lobster Tail • 48** » Sweet Succulent ½ pound tail with Drawn & Cognac Butters
- Whiskey Glazed Sea Scallops • 25** » Large Sea Scallops broiled in a Whiskey Glaze served over Jasmine Rice
- Shrimp Imperial • 21** » Jumbo Shrimp on a skewer, grilled in our house made Imperial sauce

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 or New Year's Eve.
 Vegetarian, Keto and gluten-free 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 • 8.5

» Fresh made family recipe with buttery rum sauce »

Triple Chocolate Chip Brownie • 8.5

» with Vanilla Ice Cream & Whipped Cream »

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. »

Cloud Nine • 16

» An arrangement of our most popular desserts »

NEW Salted Caramel Gelato • 7

Crème Brûlée Cheesecake • 8



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

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)

Balsamic Herb Infused Chicken • 18 » Chicken Breasts with fresh Herbs & Lemon, grilled then finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze.

Stir Fry • 13.5 » Fresh Vegetables seared crisp with our Asian Garlic Soy and Rice Noodles

» Add Chicken \$7 - Steak \$11 - Shrimp \$10 - Scallops \$12 - Lobster \$13

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

FRESH GREENS

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

Pecan Chicken Salad • 16 » Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins & Feta Cheese

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

Fried Chicken Salad • 15 » Crisp Greens, Fried Chicken Tenders, Mixed Cheeses, Egg, Bacon, Tomato & Onion

Mandi's Steakhouse Salad* • 17 » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes

Ahi Tuna Salad* • 17.5 » Crisp leafy Greens topped with seared rare Tuna, Soba Noodles, Edamame, Red Onions and Roasted Red Peppers with Asian Dressing

KJ'S CLASSICS

All KJ's Classics 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 • 14.5 » Fresh Tenders fried golden brown.

Baby Back Ribs • 24 » Slow Cooked Fall-off-the-bone Full rack of Ribs with our sweet & tangy BBQ sauce.
½ Rack \$18.50

TROPHY HAND-HELDS

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

Substitute Chicken or Black Bean Burger at no charge

Western Burger* • 15 » 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.

Chophouse Burger • 11 » Our Florida-sized Burger with Lettuce, Tomato, Onions & Pickle

Prime Rib Sandwich* • 15.5 » Thinly-shaved Prime Rib, Aged Swiss, Artisan Ciabatta Roll with Horseradish Dijon Sauce & AuJus

Fish Sandwich • 14 » Grilled or Blackened Tilapia, Chipotle Aioli, Lettuce, Tomato, & Onion

Crispy Buttermilk Chicken Sandwich • 13.5 » Hand dipped and fried, served with Lettuce & Tomato. Get it tossed in our Boom Boom Sauce

NEW HOT **Fire & Ice Sandwich • 14** » Crispy Nashville Hot Chicken Tenders, Pickles and Cool Vanilla Ice Cream. Yes, Ice Cream. Treat your taste buds to something exciting and unique!

WEEKLY SPECIALS

Monday	Tuesday	Wednesday	Thursday	Sunday
\$16	2 for \$35	\$10.99	\$14	\$7 Bottle of Wine
Full Rack of Ribs	3 Course Meal	Wrangler Sirloin <small>With purchase of a beverage</small>	Prime Rib <small>With purchase of a beverage Available After 4pm Until Supplies Last</small>	With purchase of a 2 Steak or Seafood Entrées
<small>Specials have restrictions that apply and are not available in Private dining rooms. Please ask a server for details</small>				