

Shared Plates

Gator Bites • 12

A Florida favorite, lightly fried. Try them Boom Boom style if you like some spice!

KJ's 3-Way Appetizer • 15

Choose any 3: Gator Bites, Chicken Fingers, Millionaire Bacon, Deviled Eggs, Santa Fe Egg Roll

Chicken Stingers • 8

Fried Tenders tossed in our Boom Boom Sauce, then topped with Mixed Cheese, Pico de Gallo, and Sour Cream

Fire Cracker Deviled Eggs • 5

Made with Smoked Bacon and Jalapeños

Calamari • 13

Lightly floured and fried, drizzled with Sweet Asian Chili Sauce, and topped with Candied Cashews

Roasted Salt & Peppercorn Prawns • 9

Fried Shrimp finished in a Roasted Salt & Peppercorn Blend, with Jalapeños and Garlic

Ahi Tuna* • 13

Fresh Sashimi Grade Ahi Tuna, seared rare in a Sesame Peppercorn Rub, served with Wasabi and Ginger

French Onion Soup • 6

Made fresh with Sherry

Millionaire Bacon • 9

Thick-sliced caramelized Bourbon-Glazed Candied Bacon, served best at room temperature

New Santa Fe Eggrolls • 9

Southwestern Eggrolls, deep fried and served with a Garlic Cilantro Sauce and Chipotle Crema

★ Steaks ★

All Steaks served with a House or Caesar Salad (add Anchovies for .50) and one Crafted Side choice

Add Truffle Butter, Onions, Mushrooms, or Gorgonzola to any Steak for \$3



KJ's Cattle Rustler Filet*

• Regular 6oz \$23 - Large 8oz \$28

Bull Rider Ribeye*

• Regular 11oz \$23 - Large 13oz \$26.5

Rachel's Surf & Turf*

6oz Sirloin paired with one of the items listed below
• Shrimp \$22 - Scallops \$27 - Lobster \$31

Maverick New York Strip*

• Regular 10oz \$22 - Large 14oz \$26.5

★ **Round-Up Bone-in Ribeye* • 38**

This is a mouth-watering, 16oz French-cut Cowboy Ribeye

The Wrangler Sirloin*

• Regular 6oz \$14 - Large 10oz \$18.5

The Duke T-Bone* • 33

An 18oz cut featuring the best of both worlds: one side Filet, the other side Striploin

Herb-Encrusted Prime Rib*

• Petite \$18.5 - Regular \$21.5 - Large \$25 - Served Wednesday - Saturday after 4 pm. Slow-roasted for 8 hours with our Fresh Ground Herbs and served with Cabernet Au Jus. Limited availability •

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

We trim and cut our USDA Choice Steaks by hand, on-premise 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.

KJ's Classics

Add a House or Caesar Salad for 2.25 (add Anchovies .50)

Heather's Meatloaf • 12.5

Our daughter's favorite meal! A family recipe Sweet Sauce, served with Twice-Baked Potatoes and our famous Cowboy Beans

New N'awlins Cajun Pasta • 12.5

Rigatoni Pasta tossed in our house-made Cajun Cream Sauce with Arugula, then topped with a Black Bean & Corn Pico and fried Tumbleweed Onions
• Add Chicken \$4 - Shrimp \$5 - Scallops \$10 - Lobster \$10 •

NEW Chuckwagon Mac-n-Cheese • 14

Hand-made fresh to order with a blend of six Cheeses, Cream, and Shells. Baked in a cast-iron skillet with Bacon and Jalapeño Panko crumbs
• Add Chicken \$4 - Shrimp \$5 - Scallops \$10 - Lobster \$10

Carolina Beef Brisket • 15

Hickory slow-smoked until tender, sliced thin, and served with Twice-Baked Potatoes and our famous Cowboy Beans

NEW Herb-Infused Chicken • 15

Chicken Breasts marinated with fresh Herbs and Lemon, then grilled, and finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze. Served with Jasmine Rice and a fresh seasonal Vegetable Medley

Ragin' Cajun Jambalaya • 17

Blackened Chicken, Shrimp, and Andouille Sausage sautéed with Peppers and Onions. An old family recipe! Served over Jasmine Rice

Stir Fry • 11.5

Fresh Vegetables seared crisp with our Asian Garlic Soy Sauce and Rice Noodles
• Add Chicken \$4 - Shrimp \$5 - Scallops \$10 - Lobster \$10

Chicken Tenders • 13.5

Fresh Tenders fried golden brown, served with Fresh-Cut Fries and our famous Cowboy Beans

★ ★ Prime Seafood ★ ★

All Prime Seafood dishes, with the exception of Scallops, include a choice of one Crafted Side
Add a House or Caesar Salad for 2.25 (add Anchovies .50)



Fresh Catch • Market Price

Fresh Catch grilled and topped with a Mango Pineapple Salsa. Try it grilled, fried, or blackened
• based on availability •

Maple Bourbon-Glazed Salmon* • 19
Fresh Salmon grilled in our house-made Bourbon Glaze

Left Coast Fish Tacos • 14
Blackened or fried Fish with shaved Red Cabbage, Cilantro, Chipotle Crema, and Pico de Gallo
• Substitute Tuna* \$5 •

NEW Gator Tacos • 16
Crispy fried Gator with shaved Red Cabbage, Cilantro, our Boom Boom Sauce, and Pico de Gallo

Sanibel Combo • 34
Our Coldwater Lobster Tail and large Sea Scallops served with Drawn Butter

★ Drunken Uncle Shrimp • 19
Jumbo Shrimp on a skewer, grilled in our Tequila Lime Sauce

NEW Captain Tom's Platter • 17.5
Fried Tilapia and Jumbo Shrimp, fried golden brown

Fried Shrimp • 19
Ten Jumbo Fried Shrimp served with Cocktail Sauce

Sea Scallops • 25
Large Sea Scallops broiled in a wine-infused Lemon Butter Sauce and served over our Seasoned Rice.
Try them blackened!

Trophy Hand-Helds

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

NEW Western Burger* • 13
A fresh Florida-sized Burger topped with Bourbon-infused Bacon, Cheddar Cheese, BBQ Sauce, Tumbleweed Onions, Lettuce, and Tomato. It's a perfect Cowboy Burger!

Crispy Buttermilk Chicken Sandwich • 11.5
Hand dipped and fried, served with Lettuce and Tomatoes. For an extra kick, get it tossed in our Boom Boom Sauce

NEW Truffle Burger* • 13
Fresh Florida-sized Burger, smothered with sautéed Mushrooms, a Port Wine Reduction, and Aged Swiss Cheese, over Arugula and Truffle Aioli

VEGAN Black Bean Burger • 11
Our zesty Black Bean Burger with Lettuce, Tomato, Onion, and Pickles, served on toasted Sourdough Bread

NEW Bronco Buster* • 13.5
Grilled sliced Sirloin and Gorgonzola Cheese topped with Roasted Garlic Aioli, Arugula, and Tumbleweed Onions. Served on a toasted Artisan Ciabatta Roll

Fish Sandwich • 12
Blackened or fried Fish, Lettuce, Tomato, and Onion, with our Spicy Aioli on the side

NEW Best Dang BLT Melt • 12
A Southern favorite- Fried Green Tomatoes, with our famous Millionaire Bacon and Arugula, topped with Smoked Gouda Cheese and a Spicy Aioli on a grilled Artisan Ciabatta Roll

Fresh Greens

Dressing choices include Blue Cheese, Balsamic Vinaigrette, Ranch, and Honey Mustard

NEW The Showdown* • 14
Sirloin grilled to order on crisp Romaine and Arugula, Gorgonzola Cheese, Roasted Red Peppers, Red Onions, and Tomatoes

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

Caesar Salad • 9
Romaine, Parmesan Cheese, and handmade Croutons, tossed in our Caesar Dressing
• Add Chicken \$3 - Shrimp \$5

Salmon Salad* • 14
Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes, and Onions

Pecan Chicken Salad • 13
Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins, and Feta Cheese, with our house-made Balsamic Dressing

Crafted Sides

Jasmine Rice, Twice-Baked Potatoes (Loaded \$1), Creamed Spinach, Fresh-Cut Fries, Fresh Seasonal Vegetable Medley, Baked Potato (Loaded \$1), and our famous Cowboy Beans. Substitute Asparagus for \$2
• Substitute Truffle Fries for \$3 •

KJ's Fan Favorite

Vegetarian and gluten-free options available upon request.
Please let us know if you have a food allergy or sensitivity.

*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.

— Food Freshly Created, Designed, and Prepared by our Chef & Owner —