



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 • 4/6

» Cup/Bowl »

Loaded Potato • 4/6

» Cup/Bowl »

## STEAK TOPPINGS

Truffle Butter • 3

Sautéed Mushrooms • 3

Sautéed Onions • 3

Gorgonzola • 4

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 • 4

» Add Anchovies for 1 »

Chicken • 5

Shrimp • 7

Scallops • 9

Lobster Tail • 10

Crispy split Lobster tail • 11

## CRAFTED SIDES

Jasmine Rice

Baked Potato or (Loaded \$1)

Fresh Cut Fries

Twice Baked Potatoes or (Loaded \$1)

Fresh Seasonal Vegetables

Cowboy Beans

## PREMIUM SIDES

Crispy Brussel Sprouts • 2

Creamed Spinach • 2

Truffle Fries • 3

Lobster Mash Potatoes • 4

» 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.

9-19

# SHARED PLATES

🍷 **Calamari • 13** » Lightly floured, hand tossed & fried, drizzled with Sweet Asian Sauce, & Candied Cashews

🍷 **Chicken Stingers • 9.5** » Fried Tenders tossed in our Boom Boom Sauce, with 2 Cheeses, Pico & Sour Cream

🍷 **Gator Bites • 12** » A Florida favorite, lightly fried served with a spicy sauce for dipping

**KJ's 3-Way Appetizer • 15** » Choose 3: Gator, Chicken Fingers, Truffle Fries, Deviled Eggs, Brussel Sprouts, Onion Petals

**New Crispy Onion • 9.5** » Crispy onion petals served with our delicious spicy sauce

**Ahi Tuna\* • 13** » Sashimi Grade seared rare in a Sesame Peppercorn Rub

**Firecracker Deviled Eggs • 6** » Smoked Bacon and Jalapeños

**NEW Beer Cheese Pretzels • 9** » Soft pretzels stuffed with cheese, served with a Craft Beer Cheese dip

**Crispy Brussel Sprouts • 9** » Aged balsamic glaze

**new Spinach Artichoke Dip • 10** » Served with House made Garlic Crostini's

# 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)

**Wrangler Sirloin • 14/19.5** » 6oz Regular or 10oz Large cut. Lean & robust with flavor

🍷 **Prime Rib • 19.5/23.5** » 8oz Regular or 12oz Large cut. Slow-roasted 8 hours with fresh herbs and served with Cabernet Au Jus. Limited Availability, Served nightly after 4:00

🍷 **Lizzi's Filet Mignon • 24/29** » 6oz Regular or 8oz Large Cut. Famously tender cut that melts in your mouth

**Maverick Strip Steak • 26** » 12oz cut. A classic cut that is robust and flavorful with a beautiful fat cap

**T-Bone • 33** » This 18oz cut is famous for its T shaped bone with one side having a Filet and the other a Strip. The best of both worlds

👑 **Rachel's Surf & Turf • 19/27/31** » Our Regular Cut Sirloin served with your choice of either, Shrimp/Lobster/Scallops. -Substitute a Regular cut Filet for \$6

**Bull Rider Ribeye • 24/27.5** » 11oz Regular or 13oz Large Cut, this cut has the most marbling that packs flavor

**Cowboy Ribeye • 38** » A 16oz Bone in Ribeye, lots of marbling to enhance the flavor

🔥 **Tomahawk • 59** » Over 2 pounds of our Long Bone perfectly marbled Ribeye. Our thickest most prized steak, please allow extra time to cook above Medium Rare

**Porterhouse Pork Chop • 18** » 14oz Center Cut Bone in Chop, Grilled finished with a sweet chili tomato jam

# PRIME SEAFOOD

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

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

🍷 **Maple Bourbon-Glazed Salmon\* • 20** » Hand cut Salmon in our Sweet Maple Bourbon Glaze

★ **Captain Tom's Platter • 18.5** » Tilapia and Jumbo Shrimp, fried golden brown

**NEW Shrimp Imperial • 19** » Jumbo Shrimp on a skewer, grilled in our house made Imperial sauce

**Whiskey Glazed Sea Scallops • 22** » Large Sea Scallops broiled in a Whiskey Glaze served over Jasmine Rice

# FRESH GREENS

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

✳️ **Mandi's Steakhouse Salad\* • 15** » Sirloin grilled to order on Crisp leafy Greens, Gorgonzola, Roasted Peppers, Onions & Tomatoes

**Fried Chicken Salad • 13** » Crisp leafy Greens, Fried Chicken Tenders, Mixed Cheeses, Egg, Bacon, Tomato & Onion

**Pecan Chicken Salad • 14** » Crisp leafy Greens, grilled or fried Chicken, Candied Pecans, Craisins & Feta Cheese

🍷 **Salmon Salad\* • 15** » Crisp leafy Greens, Maple Bourbon-Glazed Salmon, Feta Cheese, Candied Cashews, Tomatoes & Onions

🌿 **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

## WEEKLY SPECIALS

**Monday**  
½ Priced  
Onion Petals  
& All Day  
Happy Hour

**Tuesday**  
2 for \$35  
3 Course Meal

**Wednesday**  
\$9.99  
Wrangler Sirloin  
With purchase of a beverage

**Thursday**  
\$12 Prime Rib  
Served from 4 until gone  
With purchase of a beverage

**Sunday**  
\$5 Bottle  
of Wine  
With Purchase of 2  
Steaks or Seafoods

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

Join Today

RECEIVE 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



## DESSERTS

**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 »

**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, & look forward to seeing you again soon

## PRIVATE DINING

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 • 8.50**

» 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

🍷 **Balsamic Herb Infused Chicken • 16** » Chicken Breasts with fresh Herbs & Lemon, grilled then finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze.

**Chicken Tenders • 13.5** » Fresh Tenders fried golden brown.

🍷 **Heather's Meatloaf • 14.5** » Our daughters favorite, glazed with a family recipe sweet sauce.

**Baby Back Ribs • 21.5** » Slow Cooked Fall-off-the-bone Full rack of Ribs with our sweet & tangy BBQ sauce.  
½ Rack \$16.50

# SPECIALITIES

**NEW Twisted Chicken & Waffle • 16** » KJ's Chicken & Waffles are made with our homemade Grilled Bread pudding topped with fried chicken hand spun in a Special Thai sauce and finished with a cream cheese syrup. Served with one Crafted Side

**NEW KJ's Prime Rib Bowl • 15.50** » 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 Beer Cheese or Gravy 1.5 each)

**Stir Fry • 11.5** » Fresh Vegetables seared crisp with our Asian Garlic Soy Sauce and Rice Noodles

» Add Chicken \$5 - Shrimp \$6 - Scallops \$10 - Lobster \$10

**NEW Demi-Glaze Steak Tips • 14.5** » 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\* • 13** » Fresh Florida-sized Burger, Bacon, Cheddar, BBQ, Fried Onions, Lettuce & Tomato.

**Tavern Burger • 13** » Florida Sized Burger, Caramelized Onions, Gorgonzola, steakhouse secret burger sauce, Lettuce & Sweet Chili Tomato Jam.

🍷 **Prime Rib Sandwich\* • 13.5** » Thinly-shaved Prime Rib, Aged Swiss, Artisan Ciabatta Roll with Horseradish Dijon Sauce & AuJus

**Fish Sandwich • 12.5** » Grilled or Blackened Tilapia, served with Chipotle Aioli, fresh greens, Tomato, & Onion

**Crispy Buttermilk Chicken Sandwich • 11.5** » Hand dipped and fried, served with Lettuce & Tomato. Get it tossed in our Boom Boom Sauce

# 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 • 5** » Brewed with natural carbonation and beech wood aging

**Breakfast Stout • 8** » Flaked oats, bitter and imported chocolates, and two types of coffee, Served in a snifter

**Michelob Ultra • 5** » Light golden in color, with subtle notes of citrus

**Conch Republic Key Lime Wheat • 7** » This beer has smooth citrus notes and hints of graham cracker.

**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.

**Fat Tire • 6** » Toasty malt, gentle sweetness, and a flash of fresh hop bitterness. Sweet biscuit and caramel malts.

**Breckenridge Vanilla Porter • 8** » A nutty vanilla being the dominant flavor, and hints of oatmeal and clove.

**Yuengling • 5** » Brewed with roasted caramel malt for a subtle sweetness.

**Miller Lite • 5** » Miller Lite has a taste of light toasted malt, and a very slight trace of pine/citrus

**Bud Light • 5** » A blend of premium aroma hop varieties and a combination of barley malts and rice

**Guinness • 8** » Aroma of dark roasted malty cocoa. The taste is sweet and slightly toasted

**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

**Labatt Blue • 6** » Brewed with Hallertau hops, 2-row malted barley and pure Canadian barley.

**Wave Maker • 7** » This Amber Ale is Malty, Smooth & Balanced with minimal hop bitterness

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