

Lunch



STEAKHOUSE

LIKE NO OTHER PLACE

Shared Plates

 **Millionaire Bacon • 9**
Thick-sliced caramelized Bourbon-glazed Candied Bacon, served best at room temperature

NEW **Pickles & Peppers • 9**
Crispy Pickle chips and banana peppers

Ahi Tuna* • 13
Sashimi Grade Ahi Tuna, seared rare in a Sesame Peppercorn Rub, served with Wasabi and Ginger.

Firecracker Deviled Eggs • 5
Smoked Bacon & Jalapeños

 **Calamari • 13**
Lightly floured and fried, drizzled with Sweet Asian Chili Sauce, and topped with Candied Cashews

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

— " Steaks " —

KJ's serves Choice Steaks, aged 21-28 days to bring out the best flavor and preserve tenderness, and seasoned to perfection. All Steaks served with House or Caesar Salad & one Crafted Side

 **Wrangler Sirloin***
• Regular 6oz \$14 - Large 10oz \$18.5

Maverick New York Strip*
• Regular 10oz \$22 - Large 14oz \$26.5

Rachel's Surf & Turf*
6oz Sirloin paired with one of the items below. Substitute a Filet for \$6
• Shrimp \$18 - ½ Rack Ribs \$22 - Scallops \$27 - Lobster \$31 - Crab Legs \$34

 **KJ's Cattle Rustler Filet***
• Regular 6oz \$23 - Large 8oz \$28

Bull Rider Ribeye*
• Regular 11oz \$23 - Large 13oz \$26.5 - Cowboy 16oz Bone-in \$38 -



Tomahawk 32oz \$49 

Trophy Hand-Helds

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

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

Crispy Buttermilk Chicken Sandwich • 10
Hand-dipped and fried, topped with Lettuce & Tomatoes. For an extra kick, get it tossed in our Boom Boom Sauce

Western Burger* • 13
A fresh Florida-sized Burger, Cheddar Cheese, BBQ, Candied Bacon, Fried Onions, Lettuce & Tomato.

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

Fish Sandwich • 11.5
Blackened or fried, served with Chipotle Aioli, shaved Red Cabbage, Tomato, & Onion

VEGAN Black Bean Burger • 10
Our zesty Burger with Lettuce, Tomato, Onion, & Pickles,

Prime Rib Sandwich* • 12.5
Thinly-shaved Prime Rib, Aged Swiss on a Artisan Ciabatta Roll with Horseradish Dijon Sauce & Au Jus

Crafted Sides

Jasmine Rice, Twice-Baked Potatoes (Loaded \$1), Creamed Spinach, Fresh-Cut Fries, Fresh Seasonal Vegetables, Baked Potato (Loaded \$1), and our famous Cowboy Beans.

Substitute Premium Sides

Asparagus or Crispy Brussel Sprouts \$2, Truffle Fries \$3 or Lobster Garlic Mashed Potatoes \$4



Awesome Food?? Thank the Kitchen with a Beer \$2.50

\$7 Burger & a Beer/Wine 11-4 Daily



Vegetarian and gluten-free options available upon request. Please let us know if you have a food allergy or sensitivity ¹²⁻¹⁸

*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.

Prime Seafood

All Prime Seafood dishes include a choice of one Crafted Side



Maple Bourbon-Glazed Salmon • 17.5

Fresh grilled Salmon in our house-made Bourbon Glaze

Captain Tom's Platter • 17.5

Tilapia and Jumbo Shrimp, fried golden brown

NEW

Whiskey Glazed Sea Scallops • 22

Large Sea Scallops broiled in Whiskey Glaze and served over Jasmine Rice.

Drunken Uncle Shrimp • 16.5

Sautéed Shrimp on a skewer, grilled in our
Tequila Lime Sauce-
• or try it fried! •

Left Coast Fish Tacos • 12

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

✦ Fresh Greens ✦

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

The Showdown* • 14

Sirloin grilled to order on fresh
Romaine & Arugula, Gorgonzola,
Roasted Peppers, Onions & Tomatoes



Pecan Chicken Salad • 13

Crisp leafy Greens, grilled or fried
Chicken, Candied Pecans, Craisins &
Feta Cheese



Salmon Salad* • 14

Crisp leafy Greens, Maple Bourbon-Glazed Salmon,
Feta Cheese, Candied Cashews, Tomatoes & Onions

NEW Fried Chicken Salad • 12.5

Crisp leafy Greens, Fried Chicken
Tenders, Mixed Cheeses, Egg, Bacon,
Tomato & Onion

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

Bottomless Soup & Salad • 7

Crisp leafy greens and a bowl of our
soup. Choose a House or Caesar Salad

KJ's Classics

Add Chicken\$4 - Shrimp\$5 - Scallops\$10 - Lobster\$10

V Stir Fry • 11.5

Fresh Vegetables seared crisp with
our Asian Garlic Soy Sauce and Rice
Noodles

Chuckwagon Mac-n-Chz • 14

Fresh made with 6 Cheeses. Baked in
a hot skillet with Bacon & Jalapeño
Panko crumbs

NEW

Pasta Primavera • 13.5

Our Chef made Pesto Alfredo with
Sun Dried Tomatoes, vegetables, aged
Parmesan on a bed of Pappardelle
Noodles.



Ragin' Cajun Jambalaya • 17

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

Southern Cravings

Served with your choice of one Crafted Side



Heather's Meatloaf • 11

Our daughter's favorite meal! A family Sweet Sauce recipe.



Herb-Infused Chicken • 12

Chicken Breasts infused with fresh Herbs & Lemon, grilled, &
finished with Fire-Roasted Tomatoes & aged Balsamic Glaze.

NEW Baby Back Ribs • 19.5

Slow Cooked Fall-off-the-bone Full rack of Ribs with our sweet & tangy BBQ sauce
• ½ Rack \$14.50 •

Steak Tips* • 11

Steak tips grilled and served over Jasmine Rice, with a Craft
Beer Gravy

Chicken Tenders • 9

Fried golden brown Chicken Tenders

WEEKLY SPECIALS

Monday

½ Priced Apps
& All Day
Happy Hour

Tuesday

2 for \$30
3 Course
Meal

Wednesday

\$8.49
Wrangler Sirloin
With purchase of a beverage

Thursday

\$11
Prime Rib
With purchase of a beverage

Sunday

Free Bottle
of Wine
With a purchase of 2 items
from Steaks &/or Seafood

Specials have restrictions that apply and are not available in Private Dining Rooms. Please ask a server for details