



Dinner



shared Plates

Gator Bites • 12

Lightly fried, a Florida favorite. Try it Boom Boom style if you like it spicy

KJ's 3 Way Appetizer • 15

Gator Bites, Chicken Fingers & Millionaire Bacon

Fire Cracker Deviled Eggs • 5

Made with smoked bacon and jalapenos

French Onion Soup • 6

Made fresh with Sherry

Calamari • 13

Lightly floured and fried, Sweet Asian chili sauce, 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 seared rare in a sesame peppercorn rub served with wasabi and ginger

Mussels • 12

Steamed and sautéed with fresh garlic, tomatoes, scallions, finished in our wine sauce

Millionaire Bacon • 9

Thick sliced caramelized bourbon glazed candied bacon, served best at room temperature

Chicken Stingers • 8

Fried tenders tossed in our Boom Boom sauce then topped with mixed cheese, pico de gallo and sour cream

★ ★ ★ Steaks ★ ★ ★

All steaks served with a House or Caesar salad 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 \$22 Large 13oz \$26

Surf & Turf*

6oz Sirloin paired with one of the items listed below

• Shrimp \$21 - Scallops \$25 - Lobster \$30

The Wrangler Sirloin*

• Regular 6oz \$13 Large 10oz \$18



Herb Encrusted Prime Rib

• Petite* \$18 Regular* \$21 Large* \$25 Served Wed - Sat after 4 pm. Slow roasted for 8 hours with our fresh ground herbs served with Cabernet Au Jus

Maverick New York Strip*

• Regular 10oz \$21 Large 14oz \$26

NEW

The Round Up Bone-in Ribeye* • 38

16oz Cowboy Cut Frenched

The Duke T-Bone* • 33

An 18oz cut featuring the best of both worlds, one side filet, the other side striploin

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 the steaks 900 degrees to sear in the natural flavor.

KJ's Classics

NEW

Chuckwagon Mac n Cheese • 14

A blend of six cheeses, cream and shells baked in a cast iron skillet with bacon and jalapeño panko crumbs.

• Add Chicken \$4 - Add Shrimp \$5

Ragin Cajun Jambalaya • 16

Blackened chicken, shrimp and Andouille sausage, sautéed with peppers, onions from a family recipe, served over rice

Chicken Tenders • 12

Fried Golden Brown, served with Fresh Cut Fries & Cowboy Beans

NEW

Herb Infused Chicken • 14

Chicken breasts marinated with fresh herbs and lemon then grilled and finished with fire roasted tomatoes. Served with Jasmine rice and steamed vegetables

NEW

Southwest Chicken Pasta • 16

Blackened chicken served over rigatoni pasta. Tossed in a cajun cream sauce then topped with a southwestern pico and tumbleweed onions. Add Shrimp \$5

Carolina Beef Brisket • 13

Hickory Slow Smoked with Twice Baked Garlic Potatoes & Cowboy Beans



Stir Fry • 10

Fresh vegetables seared crisp with our garlic soy sauce and rice noodles

• Add chicken \$4 - Shrimp \$5 - Scallops \$9

Heather's Meatloaf • 12

Our daughters favorite meal. A family recipe sweet sauce, served with our famous cowboy beans & twice baked potatoes

*All of our beef & 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 and either a house or caesar salad (Add anchovies \$.50)



Fresh Catch

Fresh Grilled with a Mango Pineapple Salsa. Try it Fried or blackened
• (based on availability) •



Sea Scallops • 22

Large Scallops broiled in a wine infused lemon butter sauce or blackened

NEW Captain Tom's Platter • 16

Fried Tilapia and fried golden brown jumbo shrimp

★ Drunken Uncle Shrimp • 18

Jumbo shrimp on a skewer grilled in our tequila lime sauce

Fried Shrimp • 18

Ten jumbo fried shrimp served with cocktail sauce

Left Coast Fish Tacos • 14

Blackened or fried, lettuce, cilantro, spicy aioli & pico de gallo, served with rice

Maple Bourbon Glazed Salmon • 18

Fresh grilled Salmon in our house-made glaze

Sanibel Combo • 33

Our Coldwater lobster tail and large sea scallops served with drawn butter

Trophy Hand-Helds

All Hand-Held's are served with seasoned house made fries

NEW Western Burger* • 13

A fresh Florida sized burger topped with bourbon infused bacon, cheddar cheese, BBQ sauce, tumbleweed onions, lettuce & tomato. It's a perfect Cowboy burger!

NEW Truffle Burger* • 13

Fresh Florida sized Burger, with sautéed mushrooms, port wine reduction and Swiss cheese with arugula and truffle aioli. Mom would Love this!

NEW Bronco Buster* • 13

Grilled Sirloin and gorgonzola cheese on a grilled roll with roasted garlic aioli, tumbleweed onions and arugula

Fish Sandwich • 12

Blackened or fried, lettuce, tomato & onion with our spicy aioli on the side.

Blackbean Burger • 11

Our zesty blackbean burger with lettuce, tomato, onion, & pickles served on toasted sour dough bread

Crispy Buttermilk Chicken Sandwich • 11

Hand dipped and fried served with lettuce & tomatoes. For an extra kick get it tossed in our Boom Boom sauce

Fresh Greens

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

NEW The Showdown* • 14

Sirloin grilled to order on crisp romaine and arugula, gorgonzola cheese, roasted red peppers, red onions & tomatoes, with our chunky bleu cheese dressing

Caesar Salad • 9

Romaine, parmesan cheese, handmade croutons tossed in our Caesar dressing

• Add Chicken \$3 - Shrimp \$5

Ahi Tuna Salad* • 16

Crisp leafy greens, Seared Rare Tuna, soba noodles, edamame, red onions, roasted red peppers with Asian dressing

Salmon Salad • 14

Crisp leafy greens, maple bourbon glazed salmon, feta cheese, candied cashews, tomatoes, onions served with our house made ranch.

Pecan Chicken Salad • 13

Crisp leafy greens, grilled or fried chicken, candied pecans, raisins and feta cheese with our house made balsamic.

NEW Southwestern Salad • 13

Crisp leafy greens, mixed cheeses, blackened chicken, southwestern pico, chipotle ranch and fried tortilla strips

Crafted Sides

Jasmine Rice, Creamed Spinach, Fresh Cut French Fries, Fresh Veggies, Baked Potato (Loaded \$1), Twice Baked Garlic Potatoes & Cowboy Beans. Substitute Asparagus for \$2

• Substitute Truffle Fries for \$3 •

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

Weekly Dinner specials are not available in Private Dining Rooms