



✦ Lunch ✦



shared Plates

Chicken Stingers • 8

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

Millionaire Bacon • 9

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

Ahi Tuna* • 13

Fresh Sashimi Grade seared rare in a sesame peppercorn rub served with wasabi and ginger

Fire Cracker Deviled Eggs • 5

Made with smoked bacon and jalapenos

Calamari • 11

Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews

★ ★ ★ Steaks ★ ★ ★

KJ's Steaks are Choice aged 21-28 days to bring out the best flavor and tenderness, seasoned and served with one craft side.

Hearty Appetite? Ask your guest service specialist for our dinner menu with our complete list of Steaks available anytime

Bull Rider* • 19

This 11oz Ribeye is well marbled and is full flavored for any Cowboy



Wrangler* • 11

Our seasoned 6oz Sirloin, cooked to perfection

Ace-High* • 11

Steak tips grilled served over rice topped with a craft beer gravy

Maverick* • 18

A 10 oz New York Strip Steak, seasoned and grilled to your specification

KJ's Cattle Rustler Filet • 19

Our 6oz Tender Filet seasoned & seared on a 900 degree grill

Trophy Hand-Helds

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

NEW Truffle Burger* • 12

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

NEW Western Burger* • 13

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

Crispy Buttermilk Chicken Sandwich • 10

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

Fish Sandwich • 11

Blackened or Fried, lettuce tomato & onion with our spicy mayo on the side

Prime Rib Sandwich* • 12

Thinly shaved prime rib and swiss on a roll with horseradish wine sauce and AuJus

Blackbean Burger • 10

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

NEW Bronco Buster* • 12

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

Lunch Specials not available in Private Dining Rooms

Prime Seafood



All Prime Seafood dishes include a choice of one crafted side

Fresh Catch

Fresh Grilled with a Mango Pineapple Salsa. Try it Fried or blackened

• (based on availability) •



NEW Captain Tom's Platter • 16

Fried Tilapia and fried golden brown jumbo shrimp

Drunken Uncle Shrimp • 16

Sautéed shrimp on a skewer grilled in our tequila lime sauce or try it fried

Maple Bourbon Glazed Salmon • 18

Fresh grilled Salmon in our house-made glaze

Left Coast Fish Tacos • 12

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

Sea Scallops • 22

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

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

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, craisins and feta cheese with our house made balsamic.

Ahi Tuna Salad* • 16

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

NEW Southwestern Salad • 13

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

Caesar Salad • 9

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

• Add Chicken \$3 - Shrimp \$5 •

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

KJ's Classics

Ragin Cajun Jambalaya • 16

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

NEW Herb Infused Chicken • 11

Grilled with fresh Tomato Basil blend, served with your choice of a crafted side

👑 Heather's Meatloaf • 11

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

Chicken Tenders • 9

Fried golden brown chicken tenderloins, served with fresh cut fries

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 •

*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.