

# KENNY'S



## WOOD FIRED GRILL

**D**o you remember a time when there were restaurants without "BS" split charges, 18% gratuity added or ridiculous statements like "I'm sorry that's our policy?" Welcome to **Kenny's Wood Fired Grill**. A restaurant reminiscent of the way things used to be. A place where we make it our policy to have no policy! Thank you very much for coming, we really appreciate it! If there is absolutely anything we can do to make your experience more enjoyable, please let us know. Jeff Pierce is our Managing Partner and is here most of the time. Bob is usually at the office (because Bob's the smart one), Mike is in one of our dining rooms and I'm in one of our kitchens. We would all love to meet you when we are here! Have a wonderful time and remember, at **Kenny's Restaurants . . .**

**"EVERY DAY IS A HOLIDAY AND EVERY MEAL A FEAST"!**

**Kenny Bowers**



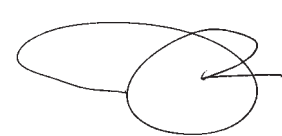
**Bob Stegall**



**Mike Hutchinson**



**Jeff Pierce**



**KENNY'S  
ITALIAN KITCHEN**

(The lawyers made us do it)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions (duh). But so can driving on 635 at rush hour, going for a walk, playing golf, and so on. Oh by the way, we'll cook the food to your specs. Also, please excuse any spelling, punctuation or grammatical errors.

## APPETIZERS

|   |       |
|---|-------|
| <b>Tenderloin Crostini</b> , sliced filet, béarnaise, demi glace . . . . .              | 10.99 |
| <b>Ahi Tuna Nacho</b> , rare, crispy wonton, wasabi aioli, sweet soy . . . . .          | 10.99 |
| <b>Portabella Fries</b> , demi glace, blue cheese dressing, white truffle oil . . . . . | 10.99 |
| <b>Wood Grilled Oysters</b> , garlic butter, parmesan . . . . .                         | 10.99 |
| <b>Brie Fondue</b> , wood grilled baguette, sundried tomato pesto . . . . .             | 10.99 |
| <b>U-10 Shrimp Cocktail</b> , cocktail, remoulade . . . . .                             | 10.99 |
| <b>Coconut Shrimp</b> , sweet Thai chili, wasabi aioli, orange marmalade . . . . .      | 10.99 |
| <b>Home Smoked Salmon</b> , "Seattle style", caper dill aioli . . . . .                 | 11.99 |
| <b>Half Pound Crab Cake (1)</b> , jumbo lump, remoulade, béarnaise . . . . .            | 14.99 |

## SOUPS & SALADS

|  |       |
|--|-------|
| <b>French Onion Soup</b> , aged gruyère . . . . .  | 6.99  |
| <b>Clam Chowder</b> , Boston style, fresh littleneck clams . . . . .   | 6.99  |
| <b>Traditional Salad</b> , mixed greens, tomato, cucumber, vinaigrette . . . . .   | 5.99  |
| <b>Caesar Salad</b> , shaved reggiano, polenta croutons . . . . .  | 7.99  |
| <b>Tomato &amp; Smoked Mozzarella</b> , basil pesto, aged balsamic, virgin olive oil . . . . .   | 7.99  |
| <b>Greek Salad</b> , greens, feta, kalamatas, artichoke, sundried tomato, cucumber, onion, lemon herb vinaigrette . . . . .                        | 7.99  |
| <b>The Wedge</b> , tomato, onion, smoked bacon, blue cheese dressing . . . . .   | 7.99  |
| with Tenderloin . . . . .  | 13.99 |
| <b>Kimberly's Grilled Chicken Salad</b> , portabella mushroom, greens, asparagus, artichoke, tomatoes, walnuts, goat cheese, vinaigrette . . . . . | 13.99 |
| <b>Ahi Tuna Salad</b> , served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette . . . . .   | 14.99 |

## WOOD GRILLED MEATS

With a Choice of One side

|  |       |
|--|-------|
| <b>Bacon Cheddar Burger</b> , white cheddar, smoked bacon, mayo, l, t, p, o . . . . .  | 11.99 |
| <b>Bacon &amp; Egg Burger</b> , fried egg, smoked bacon, American cheese, béarnaise . . . . .                                  | 11.99 |
| <b>Steak Sandwich</b> , sliced tenderloin, brie, sautéed onions, demi & horsey . . . . .                                       | 15.99 |
| <b>Chicken</b> , sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese . . . . .                             | 17.99 |
| <b>Meatloaf</b> , ground tenderloin, brandy pepper cream, roasted tomatoes, fried onions . . . . .                             | 19.99 |
| <b>Pork Chop</b> , 16 oz., three day cure, slow roasted . . . . .  | 25.99 |
| <b>Ribs</b> , St. Louis style (pork), hickory smoked, house barbecue sauce . . . . .   | 25.99 |
| <b>Java Pork Tenderloin</b> , mango jalapeño salsa . . . . .   | 25.99 |
| <b>Ribeye</b> , 16 oz., garlic mushrooms, horseradish sauce . . . . .  | 29.99 |
| <b>NY Strip</b> , 16 oz., white cheddar, sautéed onions, sautéed mushrooms, smoked bacon, house chipotle steak sauce . . . . . | 29.99 |
| <b>Filet Mignon</b> , 8 oz., roquefort bacon walnut butter, port demi . . . . .  | 29.99 |

## SEAFOOD

With a Choice of One side

|   |       |
|---|-------|
| <b>Fish Sandwich</b> , cajun spiced tilapia, bacon, avocado, remoulade . . . . .                                    | 13.99 |
| <b>New England Style Baked Stuffed Fish</b> , Ritz cracker, crab, shrimp, scallops, tilapia, lemon butter . . . . . | 19.99 |
| <b>Trout</b> , wood grilled, shrimp, avocado salsa, lemon butter . . . . .  | 21.99 |
| <b>Salmon</b> , wood grilled, miso glaze, ginger sake butter . . . . .  | 23.99 |
| <b>Tuna Steak</b> , wood grilled rare, ponzu, wasabi, ginger . . . . .  | 24.99 |
| <b>U-10 Bacon Crusted Shrimp</b> , wood grilled, brie fondue . . . . .  | 24.99 |
| <b>Red Chili Camarones</b> , wood grilled, avocado, pistachio crusted goat cheese, tequila lime butter . . . . .    | 24.99 |
| <b>Chilean Sea Bass</b> , pan seared, sundried tomato pesto crust, basil butter . . . . .                           | 29.99 |

## WINE

glass / bottle

|                                      |         |
|--------------------------------------|---------|
| <b>Other Whites</b>                  |         |
| Columbia Winery Riesling . . . . .   | 8 / 28  |
| Banfi Le Rime Pinot Grigio . . . . . | 8 / 28  |
| Rodney Strong, Sauv. Blanc . . . . . | 9 / 32  |
| <b>Chardonnay</b>                    |         |
| Kenwood Yulupa . . . . .             | 8 / 28  |
| Souverain . . . . .                  | 10 / 36 |
| Flora Springs . . . . .              | 12 / 44 |
| Sonoma-Cutrer . . . . .              | 14 / 52 |
| <b>Sparkling</b>                     |         |
| Zonin Prosecco . . . . . (split) 9   |         |
| Gloria Ferrer . . . . .              | 11 / 40 |
| <b>Pinot Noir</b>                    |         |
| Haan . . . . .                       | 8 / 28  |
| Deloach . . . . .                    | 11 / 40 |
| Belle Gloss Meiomi . . . . .         | 13 / 48 |
| La Crema . . . . .                   | 14 / 52 |
| <b>Merlot</b>                        |         |
| La Terre . . . . .                   | 8 / 28  |
| Goldschmidt . . . . .                | 10 / 36 |
| <b>Cabernet</b>                      |         |
| Avalon . . . . .                     | 8 / 28  |
| William Hill . . . . .               | 10 / 36 |
| Oberon . . . . .                     | 12 / 44 |
| Conn Creek . . . . .                 | 14 / 52 |
| <b>Other Reds</b>                    |         |
| Lyeth Meritage . . . . .             | 11 / 40 |
| Norton Malbec . . . . .              | 9 / 32  |
| Petite Petit, Petite Sirah . . . . . | 10 / 36 |
| Layer Cake Primitivo Zin . . . . .   | 11 / 44 |

## SIDES

All 3.99

|  |
|--|
| <b>Old Fashioned Fries</b>   |
| <b>Adult Mac N Cheese</b> , smoked gouda, cure 81 ham, white truffle oil   |
| <b>Bubbies Potato Cakes</b> , cheddar, smoked bacon, lemon dill sour cream |
| <b>Creamed Spinach</b>   |
| <b>Wood Grilled Asparagus</b> vinaigrette                                  |
| <b>Baked Potato</b>  |
| <b>Wood Grilled Vegetables</b>   |
| <b>Fried Onions</b>  |

Any dish can  
be prepared lite  
or modified  
upon request –  
our pleasure!