

KENNY'S



WOOD FIRED GRILL

CELEBRATING **11** Years!

Do 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”!

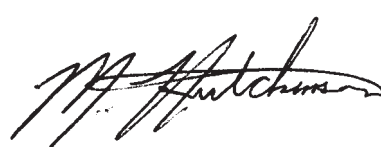
Kenny Bowers



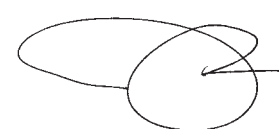
Bob Stegall



Mike Hutchinson



Jeff Pierce



KENNY'S
ITALIAN KITCHEN

KENNY'S
SMOKE
HOUSE

KENNY'S
Authentic
EAST COAST PIZZA
SINCE 1988

(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.

GLASS WINES

Sparkling

Segura Viudas, Rose (split)	9
Zonin Prosecco (split)	9
Gloria Ferrer	11

Chardonnay

Eve	9
Alexander Valley Vineyards . . .	11
Sonoma Cutrer	14

Other Whites

Chateau St Michelle, Riesling	9
Simi, Sauv. Blanc	9
Banfi La Rime, Pinot Grigio	10

Pinot Noir

Hahn	9
La Crema	10
Meiomi	13

Cabernet

Line 39	9
Freakshow	11
Oberon	12
Conn Creek	14

Other Reds

Hayes Ranch, Merlot	9
Petite Petit, Sirah	10
Catena, Malbec	12
Ravenswood, Red Zinfandel . . .	10
The Dreaming Tree, Red Blend .	11
The Prisoner, Red Blend	16

GREY GOOSE

We Proudly Serve Grey Goose Vodka
on tap at 28 Degrees

Lobster Mac N Cheese To Share,
adult mac n cheese,
parmesan bread crumbs,
maine lobster **14.99**

SIDES

5.99

Adult Mac N Cheese,
smoked gouda, cure 81 ham,
white truffle oil

Creamed Spinach

Wood Grilled Asparagus,
vinaigrette

Baked Potato

Old Fashioned Fries

Bubbies Potato Cakes,
cheddar, smoked bacon, lemon
dill sour cream

Brussels Sprouts

Colby-Jack Truffle Grits

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

APPETIZERS

French Onion Soup, aged gruyère	7.99
Seasonal Soup	7.99
Spinach Artichoke Wontons, tangy remoulade, sweet Thai chili	9.99
Wood Grilled Oysters, garlic butter, parmesan	11.99
Fried Calamari, sweet & spicy Thai vinaigrette	11.99
Ahi Tuna Nacho, rare, crispy wonton, wasabi aioli, sweet soy	12.99
Lobster Deviled Eggs, white truffle cream	12.99
Tenderloin Crostini, sliced filet, béarnaise, demi glace	12.99
Home Smoked Salmon, "Seattle style", caper dill aioli	12.99
Coconut Shrimp, sweet Thai chili, wasabi aioli, orange marmalade	14.99
Half Pound Crab Cake (1), jumbo lump, remoulade, béarnaise	15.99

SALADS

Caesar Salad, shaved parmesan, polenta croutons	7.99
Kenny's House Salad, greens, tomato, avocado, bacon, egg, honey mustard, warm bacon vinaigrette	7.99
The Wedge, tomato, onion, smoked bacon, blue cheese dressing	8.99
with Tenderloin	15.99
Grilled Chicken Cobb, greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette	14.99
Ahi Tuna Salad, served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette	16.99

WOOD GRILLED MEATS

With a Choice of One side

Bacon Cheddar Burger, white cheddar, smoked bacon, mayo	14.99
Bacon & Egg Burger, fried egg, smoked bacon, American cheese, béarnaise .	14.99
Steak Sandwich, sliced tenderloin, brie, sautéed onions, demi & horsey .	15.99
Chicken, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	19.99
Beef Short Rib, five hour braise, port demi, tabasco fried onions	26.99
Pork Chop, 16 oz., three day cure, slow roasted	27.99
Ribs, St. Louis style (pork), hickory smoked, house barbecue sauce	27.99
NY Strip, 16 oz., white cheddar, sautéed onions, sautéed mushrooms, smoked bacon, house chipotle steak sauce	35.99
Ribeye, 16 oz., garlic mushrooms, horseradish sauce	35.99
Filet Mignon, 8 oz., roquefort bacon walnut butter, port demi	35.99

WOOD GRILLED SEAFOOD

With a Choice of One side

Crispy Fish Sandwich, panko crust, tangy remoulade	14.99
Salmon, miso glaze, ginger sake butter	25.99
Ahi Tuna Steak, rare, ponzu, wasabi, ginger	26.99
The Oscar, mkt fish, jumbo lump crab cake, béarnaise, asparagus	27.99
U-10 Shrimp & Scallops, sriracha butter sauce, truffle cheese grits	28.99
Chilean Sea Bass, "Hong Kong Style", panko-macadamia crust, ginger soy butter, Thai Vinaigrette	34.99