
KENNY'S WOOD FIRED GRILL

Restaurant Week Dinner Menu – August 7 - 20, 2017

Welcome to Kenny's Wood Fired Grill! Thank you for dining with us and please let us know if there is anything that we can do to make your experience more enjoyable!

"Every Day is a Holiday and Every Meal is a Feast"

First Course

Sampler Plate tenderloin crostini, ahi tuna nacho, coconut shrimp

Second Course

The "Wedge" Salad tomato, onion, smoked bacon, blue cheese dressing

Caesar Salad shaved Reggiano, polenta croutons

Seasonal Soup chef's selection

Third Course

Chicken sun dried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese

Filet Mignon wood grilled, Roquefort bacon walnut butter, port demi glace

Beef Short Rib five hour braise, port demi galce, Tabasco fried onions

Ahi Tuna seared tuna steak, wasabi, pickled ginger, ponzu

Ribs St. Louis style, hickory smoked, house BBQ sauce

Salmon wood grilled, miso glaze, ginger sake butter

Choice of Side Dish

Wood Grilled Asparagus, Colby Jack Truffle Grits, Bubbies Potato Cakes, Old Fashioned Fries, Adult Mac N Cheese, Creamed Spinach, Brussel Sprouts, Baked Potato

\$49 per person. Please note that beverages, tax and gratuity are not included in the set menu price.

