

# KENNY'S



WOOD FIRED GRILL

CELEBRATING **12** *Years!*

**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**



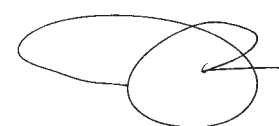
**Bob Stegall**



**Mike Hutchinson**



**Jeff Pierce**




(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
Michael David . . . . .	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

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

## SALADS

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

## WOOD GRILLED MEATS

**With a Choice of One side**

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

## WOOD GRILLED SEAFOOD

**With a Choice of One side**

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