

KENNY'S



WOOD FIRED GRILL

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) 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”!

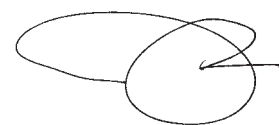
Kenny Bowers



Bob Stegall



Jeff Pierce



KENNY'S
ITALIAN KITCHEN

KENNY'S
SMOKE
HOUSE

KENNY'S
Authentic
EAST COAST PIZZA
GREAT ITALIAN FOOD

(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

William Hill	9
Michael David	11
Sonoma Cutrer	14

Other Whites

Skyfall, Riesling	9
Edna Valley, Sauv. Blanc	9
Banfi La Rime, Pinot Grigio	10

Pinot Noir

Hahn	9
La Crema	11
Meiomi	13

Cabernet

Line 39	9
Freakshow	11
Oberon	13
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

SIDES

5.99

Adult Mac N Cheese,

smoked gouda, cure 81 ham,
white truffle oil

Bubbies Potato Cakes,

cheddar, smoked bacon, lemon
dill sour cream

Creamed Spinach

Old Fashioned Fries

Baked Potato

Wood Grilled Asparagus

Brussels Sprouts

Lobster Mac N Cheese To Share,

adult mac n cheese,
parmesan bread crumbs,
maine lobster 15.99

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

APPETIZERS

French Onion Soup	7.99
Boston Clam Chowder	7.99
Fried Brie Fondue , raspberry chipotle sauce	10.99
"", crispy shrimp, Thai style dynamite sauce	11.99
Wood Grilled Oysters , garlic butter, parmesan	12.99
Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy	13.99
Tenderloin Crostini , sliced filet, béarnaise, demi glace	13.99
Home Smoked Salmon , "Seattle style", caper dill aioli	13.99
Coconut Shrimp , sweet Thai chili, wasabi aioli, orange marmalade	15.99
Half Pound Crab Cake , jumbo lump, remoulade, béarnaise	16.99

SALADS

Caesar Salad , shaved parmesan, polenta croutons	7.99
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	16.99
Grilled Chicken Cobb , greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette	15.99
Ahi Tuna Salad , served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette	16.99

MEATS

With a Choice of One side

Bacon Cheddar Burger , white cheddar, smoked bacon, mayo	15.99
Patty Melt , gruyere, caramelized onions, secret sauce, sourdough	15.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie	16.99
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, hickory smoked, house barbecue sauce	27.99
NY Strip , 16 oz., truffle butter	36.99
Ribeye , 16 oz., garlic mushrooms, horseradish sauce	36.99
Filet Mignon , 8 oz., roquefort bacon walnut butter, port demi	36.99

SEAFOOD

With a Choice of One side

Crispy Flounder Sandwich , panko crust, caper dill aioli	15.99
Wood Grilled Shrimp & Fettuccini , garlic parmesan cream, artichoke, mushroom, spinach, roasted pepper	22.99
Salmon , wood grilled, miso glaze, ginger sake butter	25.99
Ahi Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	26.99
Flounder Oscar , pan sautéed, jumbo lump crab cake, béarnaise, asparagus	27.99
U-8 Prosciutto Wrapped Shrimp , brie fondue, asparagus	29.99
Chilean Sea Bass , pan seared, sundried tomato pesto crust, basil butter	34.99