

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), Clay 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



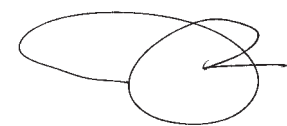
Bob Stegall



Clay McAfee



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.

LUNCH

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
The Dreaming Tree, Red Blend .	11
Catena, Malbec	12
Clarendelle, Bordeaux	13
The Prisoner, Red Blend	16



We Proudly Serve Grey Goose Vodka
on tap at 28 Degrees

SIDES

4.99

Traditional Salad

Caesar Salad

Brussels Sprouts

Wood Grilled Asparagus

Creamed Spinach

Old Fashioned Fries

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

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

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

APPETIZERS & SOUPS

French Onion Soup 7.99

Roasted Jalapeno Cream Soup 7.99

Ahi Tuna Nacho, rare, crispy wonton, wasabi aioli, sweet soy 12.99

Tenderloin Crostini, sliced filet, béarnaise, demi glace 12.99

Home Smoked Salmon, "Seattle style", caper dill aioli 12.99

ENTREE SALADS

Kristen's Grilled Chicken, spinach, strawberries, blue cheese,
toasted walnuts, tomato, bacon, citrus vinaigrette 15.99

Grilled Chicken Cobb, greens, tomato, blue cheese, bacon, avocado,
egg, honey mustard, warm bacon vinaigrette 15.99

Wedge & Tenderloin, tomato, onion, smoked bacon, blue cheese dressing . 16.99

Grilled Salmon, miso glaze, greens, goat cheese, walnuts, bacon,
tomato, red onion, balsamic vinaigrette 16.99

Ahi Tuna, served rare, greens, cucumber, tomato, avocado, mango,
cashews, red onions, won tons, sesame ginger vinaigrette 16.99

BURGERS & SANDWICHES

With a Choice of One Side

Southern Fried Chicken Sandwich, secret sauce 13.99

Bacon Cheddar Burger, white cheddar, smoked bacon, mayo 14.99

Patty Melt, gruyere, carmalized onions, secret sauce, sourdough 14.99

Beef Short Rib Melt, white cheddar, smoked provolone, roasted peppers,
sautéed onions & mushrooms, horseradish sauce, toasted sourdough 14.99

Steak Sandwich, sliced tenderloin, brie, sautéed onions, demi & horsey,
toasted hoagie 15.99

Crispy Trout Sandwich, panko crust, caper dill aioli 15.99

ENTREES

With a Choice of One Side

Chicken, wood grilled, sundried tomato, basil pesto, artichoke,
mushroom, walnuts, goat cheese 15.99

Ribs, St. Louis style, hickory smoked, house barbeque sauce 15.99

Ruby Red Trout, wood grilled, lemon butter, tomato basil salad 16.99

Ahi Tuna Steak, wood grilled rare, ponzu, wasabi, ginger 16.99

Salmon, wood grilled, miso glaze, ginger sake butter 17.99

Half Pound Crab Cake, jumbo lump, remoulade, béarnaise 17.99

Filet Mignon, 6 oz., wood grilled, roquefort bacon walnut butter, port demi . . 26.99