

# KENNY'S



## WOOD FIRED GRILL

**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), 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**



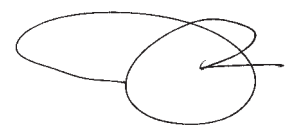
**Bob Stegall**



**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

Noble Vines . . . . .	9
Michael David . . . . .	12
Sonoma Cutrer . . . . .	14

### Other Whites

Chateau Ste. Michelle, Riesling . . . . .	9
Simi, Sauvignon Blanc . . . . .	10
Banfi La Rime, Pinot Grigio . . . . .	10

### Pinot Noir

Hahn . . . . .	9
La Crema . . . . .	12
Meiomi . . . . .	13

### Cabernet

Line 39 . . . . .	9
Freakshow . . . . .	12
Oberon . . . . .	14
Conn Creek . . . . .	15

### Other Reds

Hayes Ranch, Merlot . . . . .	9
Petite Petit, Sirah . . . . .	11
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

## APPETIZERS & SOUPS

**French Onion Soup** . . . . . 7.99

**Seasonal 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

**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

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