

# 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”!**

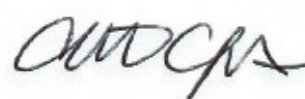
**Kenny Bowers**



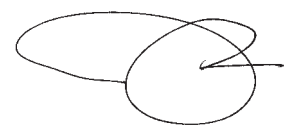
**Bob Stegall**



**Clay McAfee**



**Jeff Pierce**



**KENNY'S**  
**ITALIAN KITCHEN**

**KENNY'S**  
*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

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

**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

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

## SALADS

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

## MEATS

With a Choice of One side

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

## SEAFOOD

With a Choice of One side

<b>Crispy Trout Sandwich,</b> panko crust, caper dill aioli . . . . .	<b>15.99</b>
<b>Wood Grilled Shrimp &amp; Fettuccini,</b> garlic parmesan cream, artichoke, mushroom, spinach, roasted pepper . . . . .	<b>22.99</b>
<b>Salmon,</b> wood grilled, miso glaze, ginger sake butter . . . . .	<b>25.99</b>
<b>Ahi Tuna Steak,</b> wood grilled rare, ponzu, wasabi, ginger . . . . .	<b>26.99</b>
<b>Ruby Red Trout,</b> wood grilled, lemon butter, tomato basil salad, grilled shrimp . . . . .	<b>27.99</b>
<b>Chilean Sea Bass,</b> pan seared, sundried tomato pesto crust, basil butter . .	<b>34.99</b>