
KENNY'S WOOD FIRED GRILL

Restaurant Week Menu

August 31 – September 27, 2020

First Course

Sampler Plate tenderloin crostini, ahi tuna nacho, crispy shrimp

Second Course

The "Wedge" Salad tomato, onion, smoked bacon, blue cheese dressing

Caesar Salad shaved Reggiano, polenta croutons

Seasonal Soup chef's selection

Third Course

Chicken sun dried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese

Filet Mignon wood grilled, Roquefort bacon walnut butter, port demi glaze

Beef Short Rib five hour braise, port demi glaze, Tabasco fried onions

Ahi Tuna seared tuna steak, wasabi, pickled ginger, ponzu

Ribs St. Louis style, hickory smoked, house BBQ sauce

Salmon wood grilled, miso glaze, ginger sake butter

Choice of Side Dish

Wood Grilled Asparagus, Bubbies Potato Cakes, Old Fashioned Fries, Adult Mac N Cheese, Creamed Spinach, Brussel Sprouts, Baked Potato

\$49 per person

Please note that beverages, tax and gratuity are not included in the set menu price.

