

KENNY'S

WOOD FIRED GRILL

CELEBRATING **15** Years!

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



(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

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	13.99
Home Smoked Salmon , "Seattle style", caper dill aioli	13.99

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 .	17.99
Grilled Salmon , miso glaze, greens, goat cheese, walnuts, bacon, tomato, red onion, balsamic vinaigrette	17.99
Ahi Tuna , served rare, greens, cucumber, tomato, avocado, mango, cashews, red onions, won tons, sesame ginger vinaigrette	17.99

BURGERS & SANDWICHES

With a Choice of One Side

Crispy Chicken Sandwich , secret sauce	13.99
Bacon Cheddar Burger , white cheddar, smoked bacon, mayo	14.99
Beef Short Rib Melt , white cheddar, smoked provolone, roasted peppers, sautéed onions & mushrooms, horseradish sauce, toasted sourdough	14.99
Mushroom Brie Burger , brie fondue, sautéed mushrooms, truffle mayo . .	15.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie	15.99
Market Fish Sandwich , crispy 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	16.99
Idaho 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	18.99
Filet Mignon , 6 oz., wood grilled, roquefort bacon walnut butter, port demi . . .	27.99

GLASS WINES

Sparkling	
Zonin, Rose (split)	9
Zonin, Prosecco (split)	9
Mumm Napa	11
Chardonnay	
Noble Vines	9
Michael David	12
Sonoma Cutrer	14
Other Whites	
Chateau Ste. Michelle, Riesling .	9
Banfi La Rime, Pinot Grigio . . .	10
Simi, Sauvignon Blanc	11
Pinot Noir	
Hahn	10
La Crema	12
Meiomi	13
Cabernet	
Line 39	9
Silver Palm	11
Freakshow	12
Oberon	14
Hess Collection	16
Other Reds	
Drumheller, Merlot	9
Petite Petit, Sirah	11
The Dreaming Tree, Red Blend .	11
Montes, Malbec	12
Clarendelle, Bordeaux	14
The Prisoner, Red Blend	16

GREY GOOSE

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!**