

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



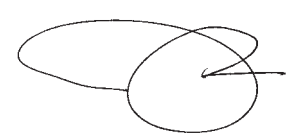
Bob Stegall



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.

APPETIZERS

French Onion Soup	9.99
Seasonal Soup	9.99
Fried Brie Bites , panko crust, raspberry chipotle sauce	11.99
Crispy Shrimp , Thai style dynamite sauce	12.99
Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy	13.99
Wood Grilled Oysters , garlic butter, parmesan	14.99
Tenderloin Crostini , sliced filet, béarnaise, demi glace	14.99
Home Smoked Salmon , "Seattle style", caper dill aioli	14.99
Coconut Shrimp , sweet Thai chili, wasabi aioli, orange marmalade	15.99
Half Pound Crab Cake , jumbo lump, remoulade, béarnaise	19.99

SALADS

Caesar Salad , shaved parmesan, polenta croutons	9.99
House Salad , greens, tomato, avocado, bacon, egg, honey mustard, warm bacon vinaigrette	9.99
The Wedge , tomato, onion, smoked bacon, blue cheese dressing	10.99
with Tenderloin	18.99
Chicken Cobb , greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette	16.99
Ahi Tuna Salad , served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette	17.99

MEATS

With a Choice of One side

Bacon Cheddar Burger , white cheddar, smoked bacon, mayo	16.99
Mushroom Brie Burger , brie fondue, sautéed mushrooms, truffle mayo ..	17.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie	17.99
Chicken , sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	21.99
Beef Short Rib , five hour braise, port demi, tabasco fried onions	27.99
Ribs , St. Louis style, hickory smoked, house barbecue sauce	28.99
Pork Chop , 16 oz., three day cure, slow roasted	29.99
NY Strip , 16 oz., truffle butter, demi glace	39.99
Ribeye , 16 oz., garlic mushrooms, horseradish sauce	39.99
Filet Mignon , 8 oz., roquefort bacon walnut butter, port demi	39.99

SEAFOOD

With a Choice of One side

Market Fish Sandwich , crispy panko crust, caper dill aioli	16.99
Wood Grilled Shrimp & Fettuccini , garlic parmesan cream, artichoke, mushroom, spinach, roasted pepper	24.99
Salmon , wood grilled, miso glaze, ginger sake butter	27.99
Ahi Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	27.99
Idaho Ruby Red Trout , wood grilled, lemon butter, tomato basil salad, grilled shrimp	28.99
Chilean Sea Bass , pan seared, sundried tomato pesto crust, basil butter ..	39.99

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

6.99

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

16.99

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