

KENNY'S




WOOD FIRED GRILL


CELEBRATING **16** *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.

GLASS WINES

Sparkling

Zonin, Rose (split)	10
Zonin, Prosecco (split)	10
Mumm Napa	12

Chardonnay

Noble Vines	10
Michael David	13
Sonoma Cutrer	15

Other Whites

Chateau Ste. Michelle, Riesling	10
Banfi La Rime, Pinot Grigio	11
Simi, Sauvignon Blanc	12

Pinot Noir

Hahn	11
La Crema	13
Meiomi	14

Cabernet

Line 39	10
Silver Palm	12
Freakshow	13
Oberon	16
Hess Collection	17

Other Reds

Drumheller, Merlot	10
Petite Petit, Sirah	12
The Dreaming Tree, Red Blend	12
Montes, Malbec	13
Clarendelle, Bordeaux	15
The Prisoner, Red Blend	18

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

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

APPETIZERS

Seasonal Soup	9.99
French Onion Soup	11.99
Fried Brie Bites, panko crust, raspberry chipotle sauce	12.99
Crispy Shrimp, Thai style dynamite sauce	13.99
Ahi Tuna Nacho, rare, crispy wonton, wasabi aioli, sweet soy	14.99
Wood Grilled Oysters, garlic butter, parmesan	15.99
Tenderloin Crostini, sliced filet, béarnaise, demi glace	15.99
Home Smoked Salmon, "Seattle style", caper dill aioli	15.99
Coconut Shrimp, sweet Thai chili, wasabi aioli, orange marmalade	16.99
Half Pound Crab Cake, jumbo lump, remoulade, béarnaise	22.99

SALADS

Caesar Salad, shaved parmesan, polenta croutons	10.99
House Salad, greens, tomato, avocado, bacon, egg, honey mustard, warm bacon vinaigrette	10.99
The Wedge, tomato, onion, smoked bacon, blue cheese dressing with Tenderloin	11.99 19.99
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	19.99

MEATS

With a Choice of One side

Bacon Cheddar Burger, white cheddar, smoked bacon, mayo	17.99
Mushroom Brie Burger, brie fondue, sautéed mushrooms, truffle mayo	18.99
Steak Sandwich, sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie	19.99
Chicken, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	23.99
Beef Short Rib, five hour braise, port demi, tabasco fried onions	29.99
Ribs, St. Louis style, hickory smoked, house barbecue sauce	29.99
Pork Chop, 16 oz., three day cure, slow roasted	32.99
NY Strip, 16 oz., truffle butter, demi glace	44.99
Ribeye, 16 oz., garlic mushrooms, horseradish sauce	44.99
Filet Mignon, 8 oz., roquefort bacon walnut butter, port demi	44.99

SEAFOOD

With a Choice of One side

Market Fish Sandwich, crispy panko crust, caper dill aioli	17.99
Wood Grilled Shrimp & Fettuccini, garlic parmesan cream, artichoke, mushroom, spinach, roasted pepper	25.99
Salmon, wood grilled, miso glaze, ginger sake butter	29.99
Ahi Tuna Steak, wood grilled rare, ponzu, wasabi, ginger	29.99
Idaho Ruby Red Trout, wood grilled, lemon butter, tomato basil salad, grilled shrimp	31.99
Chilean Sea Bass, pan seared, sundried tomato pesto crust, basil butter	44.99