

KENNY'S



WOOD FIRED GRILL

CELEBRATING **17** 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



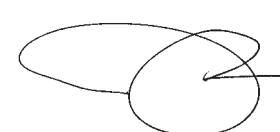
Bob Stegall



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

Seasonal Soup	8.99
French Onion Soup	10.99
Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy	15.99
Tenderloin Crostini , sliced filet, béarnaise, demi glace	16.99
Home Smoked Salmon , "Seattle style", caper dill aioli	16.99

ENTREE SALADS

Chicken Cobb , greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette	17.99
Kristen's Grilled Chicken , spinach, strawberries, blue cheese, toasted walnuts, tomato, bacon, citrus vinaigrette	17.99
Ahi Tuna , served rare, greens, cucumber, tomato, avocado, mango, cashews, red onions, won tons, sesame ginger vinaigrette	19.99
Wedge & Tenderloin , tomato, onion, smoked bacon, blue cheese dressing ..	19.99
Grilled Salmon , miso glaze, greens, goat cheese, walnuts, bacon, tomato, red onion, balsamic vinaigrette	19.99

BURGERS & SANDWICHES

With a Choice of One Side

Crispy Chicken Sandwich , L, O, P, secret sauce	14.99
Beef Short Rib Melt , white cheddar, smoked provolone, roasted peppers, sautéed onions & mushrooms, horseradish sauce, toasted sourdough	16.99
Bacon Cheddar Burger , white cheddar, smoked bacon, L, T, O, P, mayo	16.99
Mushroom Brie Burger , brie, sautéed mushrooms, L, T, O, truffle mayo ..	17.99
Redfish Sandwich , crispy panko crust, L, T, O, P, caper dill aioli	17.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie	18.99

ENTREES

With a Choice of One Side

Chicken , wood grilled, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	18.99
Ribs , St. Louis style, hickory smoked, house barbeque sauce	19.99
Ahi Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	19.99
Salmon , wood grilled, miso glaze, ginger sake butter	21.99
Half Pound Crab Cake , jumbo lump, remoulade, béarnaise	26.99
Filet Mignon , 6 oz., wood grilled, roquefort bacon walnut butter, port demi ...	34.99

GLASS WINES

Sparkling	
Zonin, Rose (split)	10
Zonin, Prosecco (split)	10
Mumm Napa	12
Chardonnay	
Noble Vines	11
Michael David	13
Sonoma Cutrer	15
Other Whites	
Chateau Ste. Michelle, Riesling ..	11
Banfi La Rime, Pinot Grigio ...	12
Simi, Sauvignon Blanc	13
Kim Crawford, Sauvignon Blanc ..	14
Pinot Noir	
Hahn	12
La Crema	14
Meiomi	15
Cabernet	
Line 39	11
Silver Palm	13
Freakshow	14
Oberon	16
Hess Collection	17
Other Reds	
Drumheller, Merlot	11
Petite Petit, Sirah	13
The Dreaming Tree, Red Blend ..	13
Montes, Malbec	14
Clarendelle, Bordeaux	15
The Prisoner, Red Blend	18

GREY GOOSE

We Proudly Serve Grey Goose Vodka
on tap at 28 Degrees

SIDES

5.99

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!