

KENNY'S



WOOD FIRED GRILL

CELEBRATING **18** *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"!

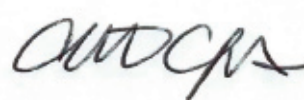
Kenny Bowers



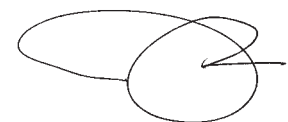
Bob Stegall



Clay McAfee



Jeff Pierce



GREY GOOSE®

We Proudly Serve Grey Goose Vodka on tap at 28 Degrees



KENNY'S
ITALIAN KITCHEN



(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)	12
Zonin, Prosecco (split)	12
Mumm Napa	13

Chardonnay

Noble Vines	12
Michael David	14
Sonoma Cutrer	16
Cakebread	19

Other Whites

Chateau Ste. Michelle, Riesling	12
Banfi La Rime, Pinot Grigio	13
Simi, Sauvignon Blanc	14
Kim Crawford, Sauvignon Blanc	15

Pinot Noir

Hahn	13
La Crema	15

Cabernet

Line 39	12
Silver Palm	14
Freakshow	15
Oberon	17
Hess Collection	18

Other Reds

Drumheller, Merlot	12
Petite Petit, Sirah	14
The Dreaming Tree, Red Blend	14
Montes, Malbec	15
Clarendelle, Bordeaux	16
The Prisoner, Red Blend	19

SIDES

7.99

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

Flo's Soup Du Jour	9.99
French Onion Soup	11.99
Portabello Fries , truffle aioli	14.99
Crispy Shrimp , Thai style dynamite sauce	15.99
Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy	16.99
Tenderloin Crostini , sliced filet, béarnaise, demi glace	16.99
Home Smoked Salmon , "Seattle style", caper dill aioli	16.99
Wood Grilled Oysters , garlic butter, parmesan	17.99
Coconut Shrimp , sweet Thai chili, wasabi aioli, orange marmalade	17.99
Half Pound Crab Cake , jumbo lump, remoulade, béarnaise	25.99

SALADS

Caesar , shaved parmesan, polenta croutons	11.99
House , greens, tomato, avocado, bacon, egg, honey mustard, warm bacon vinaigrette	11.99
The Wedge , tomato, onion, smoked bacon, blue cheese dressing	12.99
with Tenderloin	19.99
Chicken Cobb , greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette	17.99
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, L, T, O, P, mayo	18.99
Mushroom Brie Burger , brie, sautéed mushrooms, L, T, O, 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	26.99
Beef Short Rib , five hour braise, port demi, tabasco fried onions	29.99
Ribs , St. Louis style, hickory smoked, house barbecue sauce	33.99
Pork Chop , 16 oz., three day cure, slow roasted	35.99
NY Strip , 16 oz., truffle butter, demi glace	47.99
Ribeye , 16 oz., garlic mushrooms, horseradish sauce	47.99
Filet Mignon , 8 oz., roquefort bacon walnut butter, port demi	47.99

SEAFOOD

With a Choice of One side

Crispy Fish Sandwich , panko crust, L, T, O, P, caper dill aioli	18.99
Wood Grilled Shrimp & Fettuccini , garlic parmesan cream, artichoke, mushroom, spinach, roasted pepper	28.99
Salmon , wood grilled, miso glaze, ginger sake butter	32.99
Ahi Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	32.99
Redfish , wood grilled, crab meat, shrimp, creamy spinach, béarnaise	38.99
Chilean Sea Bass , pan seared, sundried tomato pesto crust, basil butter	46.99