

KENNY'S



WOOD FIRED GRILL

CELEBRATING **19** *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"!

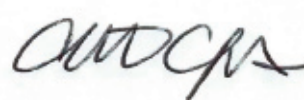
Kenny Bowers



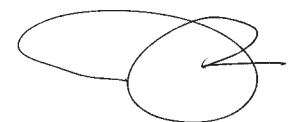
Bob Stegall



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

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|-----------------------------------|----|
| 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

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|-----------------------------------|----|
| Pacific Rim, Riesling | 12 |
| Banfi La Rime, Pinot Grigio . . . | 13 |
| Joel Gott, Sauvignon Blanc . . . | 14 |
| Kim Crawford, Sauvignon Blanc . | 15 |

Pinot Noir

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| Hahn | 13 |
| La Crema | 15 |

Cabernet

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

Other Reds

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|-----------------------------------|----|
| Bonterra, Merlot | 12 |
| Petite Petit, Sirah | 14 |
| Conundrum, 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

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| Flo's Soup Du Jour | 9.99 |
| French Onion Soup | 11.99 |
| Crispy Fried Brie , panko crust, smoky raspberry chipotle sauce | 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

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| 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 | 18.99 |
| 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

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| 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

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| 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 |