

# KENNY'S



WOOD FIRED GRILL

CELEBRATING **20** *Years!*

**D**o 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”!**

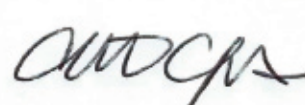
**Kenny Bowers**



**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

### GLASS WINES

#### Sparkling

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

#### Chardonnay

Sea Sun . . . . .	12
Michael David . . . . .	14
Sonoma Cutrer . . . . .	16
Cakebread . . . . .	19

#### Other Whites

Pacific Rim, Riesling . . . . .	12
Banfi La Rime, Pinot Grigio . . .	13
Joel Gott, 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

Bonterra, Merlot . . . . .	12
Petite Petit, Sirah . . . . .	14
Conundrum, Red Blend . . . . .	14
Montes, Malbec . . . . .	15
Clarendelle, Bordeaux . . . . .	16
The Prisoner, Red Blend . . . . .	19

**GREY GOOSE**

We Proudly Serve Grey Goose Vodka  
on tap at 28 Degrees

### SIDES

6.99

#### 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!

### APPETIZERS & SOUPS

<b>Flo's Soup Du Jour</b> . . . . .	10.99
<b>French Onion Soup</b> . . . . .	11.99
<b>Ahi Tuna Nacho</b> , rare, crispy wonton, wasabi aioli, sweet soy . . . . .	16.99
<b>Home Smoked Salmon</b> , "Seattle style", caper dill aioli . . . . .	16.99
<b>Tenderloin Crostini</b> , sliced filet, béarnaise, demi glace . . . . .	17.99

### SALADS

<b>Caesar</b> , shaved parmesan, polenta croutons . . . . .	11.99
<b>House</b> , greens, tomato, avocado, bacon, egg, honey mustard, warm bacon vinaigrette . . . . .	11.99
<b>Chicken Cobb</b> , greens, tomato, blue cheese, bacon, avocado, egg, honey mustard, warm bacon vinaigrette . . . . .	19.99
<b>Ahi Tuna</b> , served rare, greens, cucumber, tomato, avocado, mango, cashews, red onions, won tons, sesame ginger vinaigrette . . . . .	19.99
<b>Grilled Salmon</b> , miso glaze, greens, goat cheese, walnuts, bacon, tomato, red onion, balsamic vinaigrette . . . . .	19.99
<b>Wedge &amp; Tenderloin</b> , tomato, onion, smoked bacon, blue cheese dressing . .	21.99

### BURGERS & SANDWICHES

With a Choice of One Side

<b>Crispy Chicken Sandwich</b> , L, O, P, secret sauce . . . . .	17.99
<b>Beef Short Rib Melt</b> , white cheddar, smoked provolone, roasted peppers, sautéed onions & mushrooms, horseradish sauce, toasted sourdough . . . .	18.99
<b>Redfish Sandwich</b> , crispy panko crust, L, T, O, P, caper dill aioli . . . . .	18.99
<b>Bacon Cheddar Burger</b> , white cheddar, smoked bacon, L, T, O, P, mayo . . . .	19.99
<b>Mushroom Brie Burger</b> , brie, sautéed mushrooms, L, T, O, truffle mayo . .	19.99
<b>Steak Sandwich</b> , sliced tenderloin, brie, sautéed onions, demi & horsey, toasted hoagie . . . . .	21.99

### ENTREES

With a Choice of One Side

<b>Chicken</b> , wood grilled, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese . . . . .	19.99
<b>Ribs</b> , St. Louis style, hickory smoked, house barbeque sauce . . . . .	20.99
<b>Ahi Tuna Steak</b> , wood grilled rare, ponzu, wasabi, ginger . . . . .	20.99
<b>Salmon</b> , wood grilled, miso glaze, ginger sake butter . . . . .	23.99
<b>Half Pound Crab Cake</b> , jumbo lump, remoulade, béarnaise . . . . .	28.99
<b>Filet Mignon</b> , 6 oz., wood grilled, roquefort bacon walnut butter, port demi . .	39.99