

KENNY'S



WOOD FIRED GRILL

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), Mike 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



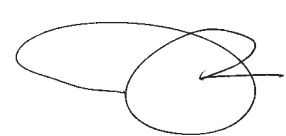
Bob Stegall



Mike Hutchinson



Jeff Pierce



KENNY'S
ITALIAN KITCHEN

KENNY'S
SMOKE
HOUSE

(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.

APPETIZERS

Wood Fired Bacon	maytag blue cheese, balsamic fig reduction	10.99
Spinach Artichoke Wontons	sriracha aioli, sweet Thai chili	10.99
Mama Foo's Chinese Meatballs	hoison bbq sauce, sriracha	10.99
Tenderloin Crostini	sliced filet, béarnaise, demi glace	11.99
Lobster Deviled Eggs	white truffle cream	11.99
Wood Grilled Oysters	garlic butter, parmesan	11.99
Ahi Tuna Nacho	rare, crispy wonton, wasabi aioli, sweet soy	11.99
Home Smoked Salmon	“Seattle style”, caper dill aioli	11.99
Coconut Shrimp	sweet Thai chili, wasabi aioli, orange marmalade	12.99
Half Pound Crab Cake (1)	jumbo lump, remoulade, béarnaise	14.99

SOUPS & SALADS

French Onion Soup	aged gruyère	7.99
Clam Chowder	Boston style, fresh littleneck clams	6.99
Kenny’s Salad	greens, tomato, avocado, bacon, egg, “combo dressing”	7.99
Caesar Salad	shaved reggiano, polenta croutons	7.99
The Wedge	tomato, onion, smoked bacon, blue cheese dressing	7.99
	with Tenderloin	14.99
Southwest Chicken	red chili chicken, greens, avocado, jack cheese, corn salsa, black beans, avocado crema, cilantro lime vinagarette	13.99
Ahi Tuna Salad	served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette	15.99

WOOD GRILLED MEATS

With a Choice of One side

Bacon Cheddar Burger	white cheddar, smoked bacon, mayo, l, t, p, o	13.99
Bacon & Egg Burger	fried egg, smoked bacon, American cheese, béarnaise	14.99
Steak Sandwich	sliced tenderloin, brie, sautéed onions, demi & horsey	15.99
Chicken	sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	19.99
Pork Chop	16 oz., three day cure, slow roasted	26.99
Beef Short Rib	five hour braise, port demi, tobasco fried onions	26.99
Ribs	St. Louis style (pork), hickory smoked, house barbecue sauce	26.99
NY Strip	16 oz., white cheddar, sautéed onions, sautéed mushrooms, smoked bacon, house chipotle steak sauce	34.99
Ribeye	16 oz., garlic mushrooms, horseradish sauce	34.99
Filet Mignon	8 oz., roquefort bacon walnut butter, port demi	34.99

WOOD GRILLED SEAFOOD

With a Choice of One side

Crispy Fish Sandwich	panko crust, sriracha aioli	13.99
Salmon	miso glaze, ginger sake butter	24.99
Red Fish	lightly Cajun spiced, lemon butter	25.99
Ahi Tuna Steak	rare, ponzu, wasabi, ginger	26.99
The Oscar	mkt fish, jumbo lump crab cake, béarnaise, asparagus	26.99
U-10 Bacon Wrapped Shrimp	Colby-Jack Cheese, chipotle cream, smoked jalapeno, avocado crema, roasted corn salsa	27.99
Chilean Sea Bass	pan seared, sundried tomato pesto crust, basil butter	32.99

GLASS WINES

Sparkling	
	Zonin Prosecco (split) 9
	Gloria Ferrer 11
Chardonnay	
	Excelsior 8
	Lange Twins 11
	Sonoma Cutrer 14
Other Whites	
	Chateau St Michelle, Riesling 8
	Simi, Sauv. Blanc 9
	Banfi La Rime, Pinot Grigio 9
Pinot Noir	
	Hahn 8
	La Crema 10
	Belle Glos Meiomi 13
Cabernet	
	Line 39 8
	Freakshow 11
	Oberon 12
	Conn Creek 14
Other Reds	
	La Terre, Merlot 8
	Petite Petit, Sirah 10
	7 Deadly Zins, Zinfandel 11
	The Dreaming Tree, Red Blend 11
	Norton, Malbec 9
	Catena, Malbec 13



We Proudly Serve Grey Goose Vodka
on tap at 28 Degrees

SIDES

All 5.99

Adult Mac N Cheese	smoked gouda, cure 81 ham, white truffle oil
Creamed Spinach	
Jeff’s Really Good Creamed Corn	
Wood Grilled Asparagus	vinaigrette
Baked Potato	
Old Fashioned Fries	
Bubbies Potato Cakes	cheddar, smoked bacon, lemon dill sour cream

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