

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



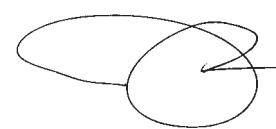
Bob Stegall



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.

WINE

glass / bottle

Sparkling

Zonin Prosecco (split) 9
Gloria Ferrer 11 / 40

Chardonnay

Hogue 8 / 28
Emma Pearl 10 / 36
Kim Crawford 12 / 44
Sonoma-Cutrer 14 / 52

Other Whites

Chateau St Michelle Riesling . 8 / 28
Banfi Le Rime Pinot Grigio . 8 / 28
Simi, Sauv. Blanc 9 / 32
Ferrari Carano Fume Blanc . 10 / 36

Pinot Noir

Hahn 8 / 28
Primarius 10 / 36
Robert Mondavi 12 / 44
Belle Glos Meiomi 13 / 48

Cabernet

Line 39 8 / 28
R by Raymond 10 / 36
Oberon 12 / 44
Goldschmidt 14 / 52

Red Blends

Caricature 9 / 32
Dreaming Tree 11 / 40

Other Reds

La Terre Merlot 8 / 28
Norton Malbec 9 / 32
Petite Petit, Petite Sirah . 10 / 36
7 Deadly Zins 11 / 40

SIDES

All 4.99

Old Fashioned Fries

Adult Mac N Cheese,
smoked gouda, cure 81 ham,
white truffle oil

Bubbies Potato Cakes,
cheddar, smoked bacon, lemon
dill sour cream

Creamed Spinach

Wood Grilled Asparagus
vinaigrette

Baked Potato

Seasonal Vegetables

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

APPETIZERS

Tenderloin Crostini, sliced filet, béarnaise, demi glace 10.99
Mama Foo's Chinese Meatballs, hoison bbq sauce, sriracha 10.99
Lobster Deviled Eggs, white truffle cream 10.99
Wood Grilled Oysters, garlic butter, parmesan 10.99
Brie Fondue, wood grilled baguette, sundried tomato pesto 10.99
Coconut Shrimp, sweet Thai chili, wasabi aioli, orange marmalade 10.99
Ahi Tuna Nacho, rare, crispy wonton, wasabi aioli, sweet soy 11.99
Home Smoked Salmon, "Seattle style", caper dill aioli 11.99
Half Pound Crab Cake (1), jumbo lump, remoulade, béarnaise 14.99

SOUPS & SALADS

French Onion Soup, aged gruyère 6.99
Clam Chowder, Boston style, fresh littleneck clams 6.99
Traditional Salad, mixed greens, tomato, cucumber, vinaigrette 5.99
Caesar Salad, shaved reggiano, polenta croutons 7.99
Tomato & Smoked Mozzarella, basil pesto, aged balsamic, virgin olive oil .. 7.99
Greek Salad, greens, feta, kalamatas, artichoke, sundried tomato,
cucumber, onion, lemon herb vinaigrette 7.99
Kimberly's Grilled Chicken Salad, portabella mushroom, greens, asparagus,
artichoke, tomatoes, walnuts, goat cheese, vinaigrette 13.99
The Wedge, tomato, onion, smoked bacon, blue cheese dressing 7.99
with Tenderloin 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 11.99
Bacon & Egg Burger, fried egg, smoked bacon, American cheese, béarnaise . 12.99
Steak Sandwich, sliced tenderloin, brie, sautéed onions, demi & horsey . 15.99
Chicken, sundried tomato, basil pesto, artichoke, mushroom,
walnuts, goat cheese 17.99
Carne Asada, achiote marinade, poblanos, portabellas, onions,
buds white queso, pico, tortillas 24.99
Pork Chop, 16 oz., three day cure, slow roasted 25.99
Ribs, St. Louis style (pork), hickory smoked, house barbecue sauce 25.99
Java Pork Tenderloin, mango jalapeño salsa 25.99
Ribeye, 16 oz., garlic mushrooms, horseradish sauce 32.99
NY Strip, 16 oz., white cheddar, sautéed onions, sautéed mushrooms,
smoked bacon, house chipotle steak sauce 32.99
Filet Mignon, 8 oz., roquefort bacon walnut butter, port demi 32.99

SEAFOOD

With a Choice of One side

Fish Sandwich, cajun spiced tilapia, bacon, avocado, remoulade 13.99
New England Style Baked Stuffed Fish, Ritz cracker, crab, shrimp,
scallops, tilapia, lemon butter 19.99
Trout, wood grilled, cajun spiced, shrimp, avocado salsa, lemon butter ... 24.99
Salmon, wood grilled, miso glaze, ginger sake butter 24.99
U-10 Bacon Crusted Shrimp, wood grilled, brie fondue 24.99
Red Chili Camarones, wood grilled, avocado, pistachio crusted
goat cheese, tequila lime butter 24.99
Tuna Steak, wood grilled rare, ponzu, wasabi, ginger 26.99
Chilean Sea Bass, pan seared, sundried tomato pesto crust, basil butter .. 29.99