

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. Either Bob, Mike or I are here almost every day and would love to meet you. I am usually in the kitchen, Mike is in the dining room and Bob is usually in the office (because Bob’s the smart one). Have a wonderful time and remember, at **Kenny’s Wood Fired Grill . . .**

“EVERY DAY IS A HOLIDAY AND EVERY MEAL A FEAST”!

Kenny Bowers



Bob Stegall



Mike Hutchinson



(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

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| Tenderloin Crostini , sliced filet, béarnaise, demi glace | 9.99 |
| Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy | 9.99 |
| Portabella Fries , demi glace, blue cheese dressing, white truffle oil | 9.99 |
| Home Smoked Salmon , "Seattle style", caper dill aioli | 9.99 |
| New Zealand Mussels , garlicky marinara or white wine garlic butter | 9.99 |
| Wood Grilled Oysters , garlic butter, parmesan | 9.99 |
| Brie Fondue , wood grilled baguette, sundried tomato pesto | 10.99 |
| U-10 Shrimp Cocktail , cocktail, remoulade | 10.99 |
| Coconut Shrimp , sweet Thai chili, wasabi aioli, orange marmalade | 10.99 |
| Half Pound Crab Cake (1) , jumbo lump, remoulade, béarnaise | 14.99 |

SOUPS & SALADS

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| French Onion Soup , aged gruyère | 5.99 |
| Clam Chowder , Boston style, fresh littleneck clams | 5.99 |
| 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 |
| 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 | 13.99 |
| Kimberly's Grilled Chicken Salad , portabella mushroom, greens, asparagus, artichoke, tomatoes, walnuts, goat cheese, vinaigrette | 13.99 |

WOOD GRILLED MEATS

With a Choice of One side

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| Sterling Silver® Burger , white cheddar, smoked bacon, mayo, l, t, p, o | 11.99 |
| Bacon & Egg Burger , fried egg, smoked bacon, American cheese, béarnaise | 11.99 |
| Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey | 15.99 |
| Chicken , sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese | 17.99 |
| Chicken Fried Steak , tenderloin, real cream gravy, smoked bacon | 19.99 |
| Pork Chop , 16 oz., three day cure, slow roasted | 24.99 |
| Ribs , St. Louis style (pork), hickory smoked, house barbecue sauce | 24.99 |
| Java Pork Tenderloin , mango jalapeño salsa | 24.99 |
| Lamb Chops , port demi glace, herb garlic boursin cheese | 29.99 |
| Sterling Silver® Ribeye , 16 oz., garlic mushrooms, horseradish sauce | 29.99 |
| Sterling Silver® NY Strip , 16 oz., white cheddar, sautéed onions, sautéed mushrooms, smoked bacon, house chipotle steak sauce | 29.99 |
| Filet Mignon , 8 oz., roquefort bacon walnut butter, port demi | 29.99 |

SEAFOOD

With a Choice of One side

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| Fish Club 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, shrimp, avocado salsa, lemon butter | 19.99 |
| Salmon , wood grilled, miso glaze, ginger sake butter | 21.99 |
| Tuna Steak , wood grilled rare, ponzu, wasabi, ginger | 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 |
| Chilean Sea Bass , pan seared, sundried tomato pesto crust, basil butter | 29.99 |

WINE

glass / bottle

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| Other Whites | |
| Columbia Winery Riesling | 8 / 28 |
| Capasaldo Pinot Grigio | 8 / 28 |
| Rodney Strong, Sauv. Blanc | 9 / 32 |
| Seven Daughters, Blend | 10 / 36 |
| Chardonnay | |
| Kenwood Yulupa | 8 / 28 |
| Sebastiani | 9 / 32 |
| La Crema | 12 / 44 |
| Starmont | 13 / 48 |
| Sonoma-Cutrer | 14 / 52 |
| Sparkling | |
| Mionetto IL Prosecco | 8 / 28 |
| Gloria Ferrar | 11 / 40 |
| Pinot Noir | |
| Echelon | 8 / 28 |
| Estancia | 11 / 40 |
| La Crema | 14 / 52 |
| Merlot | |
| La Terre | 8 / 28 |
| Ironstone | 10 / 36 |
| Robert Mondavi Winery | 14 / 52 |
| Malbec | |
| Conquista | 9 / 32 |
| Meritage | |
| Kendall-Jackson | 11 / 40 |
| J. Bookwalter Subplot No. 23 | 13 / 48 |
| Cabernet | |
| Avalon | 8 / 28 |
| Liberty School | 10 / 36 |
| Artesa | 13 / 48 |
| Conn Creek | 14 / 52 |
| Zinfandel | |
| Four Vines | 10 / 36 |
| Layer Cake Primitivo | 12 / 44 |
| Shiraz | |
| Hope Estate | 9 / 32 |

SIDES

All 3.99

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| 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 |
| Sauteed Spinach |
| Baked Potato |
| Conrow's Side Dish |

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