

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

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

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	6.99
Tomato & Smoked Mozzarella , basil pesto, aged balsamic, virgin olive oil	6.99
Greek Salad , greens, feta, kalamatas, artichoke, sundried tomato, cucumber, onion, lemon herb vinaigrette	7.99
The Wedge , tomato, onion, smoked bacon, blue cheese dressing	6.99
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

Sterling Silver® Burger , white cheddar, smoked bacon, mayo, l, t, p, o	10.99
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	23.99
Ribs , St. Louis style (pork), hickory smoked, house barbecue sauce	23.99
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

Fish Club Sandwich , cajun spiced tilapia, bacon, avocado, remoulade	13.99
Salmon , wood grilled, miso glaze, ginger sake butter	19.99
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
Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	23.99
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

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

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!