

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.

LATE NIGHT MENU

APPETIZERS

Tenderloin Crostini , sliced filet, béarnaise, demi glace	9.99
Ahi Tuna Nacho , rare, crispy wonton, wasabi aioli, sweet soy	9.99
Home Smoked Salmon , "Seattle style", caper dill aioli	9.99
U-10 Shrimp Cocktail , cocktail, remoulade	10.99
Coconut Shrimp , sweet Thai chili, wasabi aioli, orange marmalade	10.99

SOUPS & SALADS

French Onion Soup , aged gruyère	5.99
Clam Chowder , Boston style, fresh littleneck clams	5.99
Caesar Salad , shaved reggiano, polenta croutons	6.99
with Chicken	9.99
Greek Salad , greens, feta, kalamatas, artichoke, sundried tomato, cucumber, onion, lemon herb vinaigrette	7.99
with Chicken	11.99
Ahi Tuna Salad , served rare, greens, cucumber, tomato, avocado, mango, cashews, carrots, red onions, sesame ginger vinaigrette	12.99
The Wedge , tomato, onion, smoked bacon, blue cheese dressing	6.99
with Sliced Tenderloin	13.99

BURGERS & SANDWICHES

With a Choice of One Side

Sterling Silver® Burger , wood grilled, white cheddar, smoked bacon, mayo	9.99
Black & Blue Burger , blue cheese, cajun spiced, blue cheese dressing	9.99
Mushroom Burger , wood grilled, brie, sautéed mushrooms, mayo	9.99
Bacon & Egg Burger , fried egg, bacon, American cheese, bearnaise	9.99
McNeely's Big Dog , Black Angus hot dog, white cheddar, sauteed onions, mustard, relish	9.99
Smoked Mozzarella "BLT" , avocado, basil pesto, aged balsamic, mayo	9.99
Chicken Sandwich , wood grilled, smoked mozzarella, basil pesto, mayo	9.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey	13.99

ENTREES

With a Choice of One Side

Chicken Tenders , as they should be, with fries	9.99
Ribs , St. Louis style, hickory smoked, house barbeque sauce	14.99
Chicken Fried Steak , tenderloin, real cream gravy, smoked bacon	12.99
Sterling Silver® Ribeye , 16 oz., garlic mushrooms, horseradish sauce	29.99
Filet Mignon , 8 oz., wood grilled, roquefort bacon walnut butter, port demi	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
Polenta Parmesan Croutons

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