

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.

LUNCH

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

SOUPS & SALADS

French Onion Soup , aged gruyère	5.99
Clam Chowder , Boston style, fresh littleneck clams	5.99
Soup & Salad , traditional or caesar and soup	9.99
Caesar Salad , shaved reggiano, polenta croutons	6.99
.with Salmon 12.99with Chicken 9.99	
Greek Salad , greens, feta, kalamatas, artichoke, sundried tomato, cucumber, onion, lemon herb vinaigrette	7.99
.with Salmon 13.99with Chicken 11.99	
Cobb Salad , chicken, shrimp, greens, tomato, blue cheese, bacon, avocado, egg, croutons, honey mustard and warm bacon vinaigrette . .	12.99
Kimberly's Grilled Chicken Salad , portabella mushroom, greens, asparagus, artichoke, tomatoes, walnuts, goat cheese, vinaigrette	12.99
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

Ahi Tuna Burger , pan seared, smoked bacon, wasabi mayo	9.99
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, béarnaise	10.99
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
Fish Club Sandwich , cajun spiced tilapia, bacon, avocado, remoulade . .	11.99
Steak Sandwich , sliced tenderloin, brie, sautéed onions, demi & horsey . .	13.99

ENTREES

With a Choice of One Side

Chicken , wood grilled, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese	14.99
Salmon , wood grilled, miso glaze, ginger sake butter	14.99
Trout , wood grilled, avocado salsa, lemon butter	14.99
Tuna Steak , wood grilled rare, ponzu, wasabi, ginger	14.99
Half Pound Crab Cake (1) , jumbo lump, remoulade, béarnaise	14.99
Ribs , St. Louis style, hickory smoked, house barbeque sauce	14.99
Filet Mignon , 6 oz., wood grilled, roquefort bacon walnut butter, port demi . .	22.99

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

Small Caesar Salad
Small Traditional Salad
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
Conrow's Side Dish

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