

# KENNY'S



WOOD FIRED GRILL

**D**o 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. Both Bob and I are here almost every night and would love to meet you. I am usually in the kitchen and Bob is in the dining room. 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**



(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

<b>Tenderloin Crostini</b> , sliced filet, béarnaise, demi glace . . . . .	<b>9.99</b>
<b>Ahi Tuna Nacho</b> , rare, crispy wonton, wasabi aioli, sweet soy . . . . .	<b>9.99</b>
<b>Portabella Fries</b> , demi glace, blue cheese dressing, white truffle oil . . . . .	<b>9.99</b>
<b>Home Smoked Salmon</b> , "Seattle style", caper dill aioli . . . . .	<b>9.99</b>
<b>New Zealand Mussels</b> , garlicky marinara or white wine garlic butter . . . . .	<b>9.99</b>
<b>Wood Grilled Oysters</b> , garlic butter, parmesan . . . . .	<b>9.99</b>
<b>Brie Fondue</b> , wood grilled baguette, sundried tomato pesto . . . . .	<b>10.99</b>
<b>U-10 Shrimp Cocktail</b> , cocktail, remoulade . . . . .	<b>10.99</b>
<b>Coconut Shrimp</b> , sweet Thai chili, wasabi aioli, orange marmalade . . . . .	<b>10.99</b>
<b>Real Crab Cake (1)</b> , jumbo lump, remoulade, béarnaise . . . . .	<b>11.99</b>

## SOUPS & SALADS

<b>French Onion Soup</b> , aged gruyère . . . . .	<b>5.99</b>
<b>Clam Chowder</b> , Boston style, fresh littleneck clams . . . . .	<b>5.99</b>
<b>Traditional Salad</b> , mixed greens, tomato, cucumber, vinaigrette . . . . .	<b>5.99</b>
<b>Caesar Salad</b> , shaved reggiano, polenta croutons . . . . .	<b>6.99</b>
<b>Tomato &amp; Smoked Mozzarella</b> , basil pesto, aged balsamic, virgin olive oil . . . . .	<b>6.99</b>
<b>Greek Salad</b> , greens, feta, kalamatas, artichoke, sundried tomato, cucumber, onion, lemon herb vinaigrette . . . . .	<b>7.99</b>
<b>The Wedge</b> , tomato, onion, smoked bacon, blue cheese dressing . . . . .	<b>6.99</b>
with Tenderloin . . . . .	<b>13.99</b>
<b>Ahi Tuna Salad</b> , seared rare, greens, cucumber, red onion, vinaigrette . . . . .	<b>13.99</b>
<b>Kimberly's Grilled Chicken Salad</b> , portabella mushroom, greens, asparagus, artichoke, tomatoes, walnuts, goat cheese, vinaigrette . . . . .	<b>13.99</b>

## MEATS

With a Choice of One side

<b>Sterling Silver® Burger</b> , wood grilled, white cheddar, smoked bacon, mayo . . . . .	<b>10.99</b>
<b>The "Oscar" Burger</b> , Sterling Silver® burger, crab cake, béarnaise, demi glace . . . . .	<b>Mkt.</b>
<b>Steak Sandwich</b> , wood grilled, sliced tenderloin, brie, sautéed onions . . . . .	<b>15.99</b>
<b>Chicken</b> , wood grilled, sundried tomato, basil pesto, artichoke, mushroom, walnuts, goat cheese . . . . .	<b>17.99</b>
<b>Pork Chop</b> , 16 oz., slow roasted, wood grilled . . . . .	<b>22.99</b>
<b>Ribs</b> , St. Louis style (pork), hickory smoked, house barbecue sauce . . . . .	<b>22.99</b>
<b>Java Pork Tenderloin</b> , wood grilled, mango jalapeño salsa . . . . .	<b>23.99</b>
<b>Sterling Silver® Ribeye</b> , 16 oz., wood grilled, sautéed garlic mushrooms . . . . .	<b>29.99</b>
<b>Sterling Silver® NY Strip</b> , 16 oz., cracked pepper brandy cream . . . . .	<b>29.99</b>
<b>Filet Mignon</b> , 8 oz., wood grilled, roquefort bacon walnut butter, port demi . . . . .	<b>29.99</b>
<b>Steak &amp; Crab Cake</b> , 8 oz. filet, crab cake, bearnaise, port demiglace . . . . .	<b>Mkt.</b>

## SEAFOOD

With a Choice of One side

<b>Salmon</b> , wood grilled, miso glaze, ginger sake butter . . . . .	<b>19.99</b>
<b>New England Style Baked Stuffed Fish</b> , Ritz cracker, crab, shrimp, scallops, tilapia, lemon butter . . . . .	<b>19.99</b>
<b>Trout</b> , wood grilled, shrimp, avocado salsa, lemon butter . . . . .	<b>19.99</b>
<b>New Orleans Style Barbequed Shrimp</b> , "secret sauce" . . . . .	<b>19.99</b>
<b>U-10 Bacon Crusted Shrimp</b> , wood grilled, brie fondue . . . . .	<b>21.99</b>
<b>Tuna Steak</b> , wood grilled rare, ponzu, wasabi, ginger . . . . .	<b>22.99</b>
<b>Seafood Fra-Diavlo</b> , shrimp, scallops, mussels, clams, spicy marinara or white wine garlic butter, linguini . . . . .	<b>25.99</b>
<b>Chilean Sea Bass</b> , pan seared, sundried tomato pesto crust, basil butter . . . . .	<b>29.99</b>

## WINE

glass / bottle

<b>Pinot Grigio</b>	
Mezzacorona . . . . .	<b>7 / 26</b>
Firesteed Pinot Gris . . . . .	<b>9 / 31</b>
<b>Other Whites</b>	
Gloria Ferrer, Sparkling . . . . .	<b>10 / 35</b>
Willamette Valley, Riesling . . . . .	<b>8 / 27</b>
Rodney Strong, Sauv. Blanc . . . . .	<b>8 / 27</b>
Seven Daughters, Meritage . . . . .	<b>9 / 31</b>
<b>Chardonnay</b>	
Sebastiani . . . . .	<b>8 / 27</b>
Frei Brothers . . . . .	<b>10 / 35</b>
Sonoma Cutrer . . . . .	<b>12 / 43</b>
<b>Pinot Noir</b>	
Mark West . . . . .	<b>8 / 27</b>
Estancia . . . . .	<b>10 / 35</b>
La Crema . . . . .	<b>13 / 51</b>
<b>Merlot</b>	
Santa Carolina . . . . .	<b>8 / 27</b>
J Lohr . . . . .	<b>10 / 35</b>
Simi . . . . .	<b>12 / 43</b>
<b>Malbec</b>	
Norton . . . . .	<b>8 / 27</b>
<b>Meritage</b>	
Kendall Jackson . . . . .	<b>11 / 39</b>
<b>Cabernet</b>	
Terrazas . . . . .	<b>8 / 27</b>
Liberty School . . . . .	<b>10 / 35</b>
Artesa . . . . .	<b>12 / 43</b>
Conn Creek . . . . .	<b>14 / 51</b>
<b>Zinfandel</b>	
Ravenswood Zen of Zin . . . . .	<b>10 / 35</b>
<b>Shiraz</b>	
Rosemount . . . . .	<b>8 / 27</b>

## SIDES

All 3.99

<b>Old Fashioned Fries</b>
<b>Adult Mac N Cheese</b> , smoked gouda, cure 81 ham, white truffle oil
<b>Bubbies Potato Cakes</b> , cheddar, smoked bacon, lemon dill sour cream
<b>Creamed Spinach</b>
<b>Wood Grilled Asparagus</b> vinaigrette
<b>Conrow's Seasonal Veg</b>
<b>Antonio's Sautéed Spinach</b> Baked Potato

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