

STARTERS

KENZIE'S CHICKEN WINGS

Crispy fried chicken wings served with bleu cheese dressing, celery sticks and baby carrots. Choose from BBQ, mild or hot.

10 pieces | \$11 20 pieces | \$19 50 pieces | \$45

CHICKEN TENDERS

Four crispy chicken tenders tossed with choice of Hot, Mild, or BBQ. Served with Ranch or Bleu Cheese. \$9

KENZIE'S QUESADILLA

Flour tortilla stuffed with your choice of Cajun Chicken or Shrimp, Cheddar and Jack Cheeses. Served with Sour Cream, Salsa, and Jalapenos.

Chicken \$9 | Shrimp \$12

ONION RINGS

Beer battered JUMBO Onion Rings served with a spicy dipping sauce \$5

INSALATA CAPRESE

Fresh Mozzarella & Heirloom tomato with Fresh Basil and Balsamic reduction \$8

LOADED FRIES

Topped with melted Jack and Cheddar Cheeses, Green Onions, and Applewood Smoked Bacon. Served with Sour Cream. \$8

LOADED NACHOS

Our very own homemade Chili, Crispy Corn Tortilla Chips, Jack and Cheddar Cheeses, Diced Tomatoes, Green Onions, and Sliced Black Olives. Served with Salsa, Sour Cream, and Jalapenos. \$8

SOUPS

SOUP DU JOUR Cup \$4 | Bowl \$5

THREE CHEESE FRENCH ONION SOUP

Our very own homemade onion soup topped with a variety of Swiss, Mozzarella, and Parmesan Cheeses. \$7

SALADS & WRAPS

Choice of: HOUSE SALAD or CLASSIC CAESAR \$6

THE WEDGE

Iceberg lettuce, bleu cheese crumbles, Applewood smoked Bacon and Tomatoes. Served with Bleu Cheese dressing \$8

MEDITERRANEAN GREEK SALAD

Crisp greens, Cucumbers, Red Onions, Pepperoncini Peppers, Kalamata Olives, Tomatoes, Artichoke Hearts, Feta Cheese, and Grilled Pita Bread Served with Balsamic Vinaigrette dressing. \$11

CLASSIC CHICKEN CAESAR SALAD OR WRAP

Crisp Romaine lettuce, seasoned croutons and Fresh Parmesan cheese, tossed with traditional Caesar dressing with Grilled or Crispy \$11

BUFFALO CHICKEN SALAD OR WRAP

Crispy fried Chicken tossed with your choice of Hot or Mild sauce on top of Romaine lettuce, Tomato, Onions, and Bleu Cheese Crumbles. Served with Bleu Cheese Dressing. \$11

CITRUS AND BERRY ARTISAN MIXED GREEN SALAD

Candied walnuts, dried Cranberries, Fresh Strawberries, Bleu Cheese crumbles, Mandarin Orange segments, and Artisan lettuces served with Raspberry Vinaigrette dressing. \$11

FRESH FRUIT PLATE

Assorted Fresh sliced Seasonal fruits and berries \$10

SANDWICHES

All sandwiches come with French fries or upgrade to Onion Rings for \$1

*PREMIUM CHOICE BURGER

8 oz. Premium all natural beef, with Lettuce, Tomatoes, Red Onions, and your choice of Cheddar, Swiss, or Hot Pepper Jack Cheese served on a Warm Brioche Bun. \$11

KENZIE'S SIGNATURE CHICKEN SANDWICH

Grilled Chicken breast, Applewood Bacon, Avocado, Roasted Tomato, Melted Mozzarella, and Pesto on Panini Bread. \$11

FRESH MAHI SANDWICH

Blackened or Grilled, Lettuce, Tomato, and Onion served on a Warm Brioche Bun with Coleslaw and Tartar Sauce. \$14

CORNED BEEF RUBEN

Premium Corned Beef Brisket, Swiss Cheese, Thousand Island Dressing and Coleslaw on Marble Rye. \$11

KENZIE'S CLUB

Black Forest Ham, Smoked Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, and Mayonnaise on thick cut sliced Wheat Bread. \$11

PHILLY CHEESE STEAK

Seasoned Steak, Peppers & Onions, Mushrooms, Swiss Cheese, on a Hoagie. \$12

MEATBALL PARMESAN SANDWICH

Served with Zesty Marinara and Melted Mozzarella on a Hoagie. \$11

HEBREW NATIONAL ALL BEEF HOT DOG

Add Chili and Onions for \$1

KENZIE'S

COCKTAILS

THE PAR 4 MULE

New Amsterdam Vodka, with Barritt's Ginger Beer, and Fresh Lime.

THE BOURBON BIRDIE

Coopers Craft Bourbon and Cola

MULLIGAN SUNRISE

El Jimador Reposado Tequila with Orange Juice and Grenadine

COCONUT BLAST

Rumhaven Coconut Rum Made With Real Coconut Water, Blue Curaçao, and a Splash of Pineapple Juice.

THE ORANGE

BAYOU BOGIE

Orange-flavored Bayou Satsuma Rum with White Crème de Cacao and Cream on the Rocks.

THE CHIP SHOT

MANHATTAN

Jack Daniels Single Barrel Whiskey, Sweet Vermouth, Dash of Bitters, and a Cherry. Up or On The Rocks

THE DIRTY DEAN

Toast Vodka, 3 Filthy® Food Bleu Cheese Stuffed Olives, and Olive Juice

THE RED BERRY BUNKER

New Amsterdam Red Berry Vodka, Triple Sec, Finest Call Orgeat Syrup, Topped with Red Bull Yellow Edition.

THE KENZIE COLLINS

Hendrick's Gin, Sweet & Sour Mix, Topped with Club Soda.

THE CREAMY GILMORE

Stoli Vanil Vodka, DISARONNO, BOLS White Crème De Cocoa, and Cream on the Rocks.

KENZIE'S COCKTAIL

El Jimador Silver Tequila, BOLS Triple Sec, and Finest Call Sweet & Sour mix, with a splash of Orange Juice, with a Satsuma Orange Flavored Rum Floater. Try one today, on the Rocks or Frozen.

LIMONCELLO COSMO

Toast Vodka, house made Limoncello, lime, with a splash of Cranberry Juice.

Red Bull, Sugarfree, Red, Blue, Yellow and Orange Editions Try One Of The New Flavors Today!

NEW AMSTERDAM VODKA MIXED DRINKS • \$6 All Day - Every Day

Choices are Regular 80, Apple, Coconut, Mango, Pineapple, and Red Berry

BEER

(Cans)

HEINEKEN

CORONA

MILLER LITE

COORS LIGHT

YUENGLING

BUD LIGHT

BUDWEISER

HOUSE WINES

CANYON ROAD

Cabernet Sauvignon, Chardonnay, Pinot Grigio, Merlot, Moscato, Pinot Noir, White Zinfandel

\$6.00 /glass

SPARKLING

La Marca Prosecco Splits \$7.00

William Wycliffe \$20

WHITE WINES

CHARDONNAY

William Hill \$8 / \$30

Laguna \$12 / \$40

PINOT GRIGIO

Ecco Domani \$8 / \$30

SAUVIGNON BLANC

Whitehaven \$10 / \$35

RIESLING

Covey Run \$7 / \$22

RED WINES

CABERNET

Storypoint \$9 / \$35

Louis Martini \$12 / \$45

Greg Norman \$9 / \$30

MERLOT

William Hill \$8 / \$30

MALBEC

Alamos \$7 / \$22

RED ZINFANDEL

Terra D' Orro "Deaver" \$9 / \$30



Bring this menu to Kenzie's for 10% off!

Valid for food in dining room only through 9/10/17.

Certain restrictions may apply.

KENZIE'S
RESTAURANT & LOUNGE



GARLIC KNOTS

Freshly baked, and brushed with garlic, olive oil, Fresh Parsley, and Parmesan Cheese. Served with Marinara sauce. \$5

CHEESE PIZZA

Mozzarella Cheese and Tomato sauce

12 inch \$11 / 16 inch \$13

PEPPERONI PIZZA

Mozzarella cheese, Pepperoni and Tomato sauce

12 inch \$12 / 16 inch \$14

STEAK & CHEESE FLATBREAD

Marinated & Grilled Steak tips, Herb Goat Cheese, Mozzarella Cheese, Caramelized Onions & Mushrooms drizzled with Balsamic Glaze \$12

ROASTED VEGETABLE FLAT BREAD

Marinated & Grilled Eggplant, Yellow Squash, Zucchini, Portobello Mushroom, Spinach, Feta Cheese, Mozzarella drizzled with Balsamic Glaze \$10

SPECIALTY PIZZAS

12 inch | \$14 16 Inch | \$16

HAWAIIAN

Fresh Pineapple, Ham, Mozzarella Cheese and our Tomato Sauce.

MARGHARITA

Tomatoes, Mozzarella Cheese, and Tomato sauce, topped with Fresh Basil and Parmesan Cheese.

MEAT LOVERS

Pepperoni, Ham, Sausage, Bacon, Mozzarella cheese, and Tomato sauce.

HAWAIIAN BBQ CHICKEN

Barbeque Chicken, Pineapple, BBQ Sauce, Red Onions and Cilantro with Cheddar and Mozzarella Cheeses.

SPINACH AND ARTICHOKE

Roasted Artichokes, Fresh Spinach and Garlic with Mozzarella, Ricotta and Parmesan Cheeses.

CHICKEN PESTO

Grilled Marinated Chicken with Basil Pesto sauce, Mozzarella cheese and Sun-Dried Tomatoes.

TERIYAKI CHICKEN

Grilled Marinated Teriyaki Chicken, Red Onions, Green Onions, Mozzarella Cheese, and Pineapple with Teriyaki sauce.

ADDITIONAL INGREDIENTS \$1.00 each

Pepperoni • Sausage • Ham • Bacon • Chicken • Red Onions • Bell Peppers • Black Olives • Roasted Garlic
Pineapple • Tomatoes • Spinach • Mushrooms • Roasted Artichoke • Basil

ENTREES

8 OZ USDA HAND CUT NY STRIP STEAK

Grilled to perfection

Served with veg du jour and your choice of Potato. \$19

Add Sauteed Mushrooms and Onions for \$1.50

12 OZ USDA HAND CUT RIBEYE STEAK

Well-Marbled and Seasoned,

served with veg du jour and your choice of Potato. \$22

Add Sauteed Mushrooms and Onions for \$1.50

CLASSIC PASTA ALFREDO

Fettuccine Pasta tossed with Parmesan & Alfredo sauce

Chicken \$12 / Shrimp \$14

SPAGHETTI AND MEATBALLS

Our very own homemade Meatballs on top of Spaghetti with Zesty Marinara Sauce \$12

MANGO TANGO CHICKEN

Marinated, Grilled Boneless Chicken breast

topped with Mango Fire Roasted Red Pepper sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables \$12

TERIYAKI GLAZED FISH

Your choice of Mahi or Salmon Pan Seared, Drizzled with Teriyaki Glaze, and topped with a homemade Pineapple salsa served with Jasmine Rice and Vegetable Du Jour \$17

CAJUN SALMON PASTA

Tossed with sautéed mushrooms, Tomatoes, Green Onions in a Spicy Garlic Cream Sauce over Fettuccine Pasta \$16

ADD A SIDE SALAD TO ANY ENTREE FOR \$2

EXTRA SIDES

SWEET POTATO FRIES \$3

BROCCOLI \$3

LOADED BAKED POTATO \$3

FRESH FRUIT \$3

♥ Healthy choice

Ⓜ Items indicated with this symbol are Gluten Free

Ⓛ Item indicated with this symbol take a little longer than usual

DESSERTS

BANANA FOSTER CHEESE CAKE \$9

CHEFS HOMEMADE BREAD PUDDING

with Vanilla Ice Cream \$9

SALTED CARAMEL GELATO \$9

SOUTHERN STYLE PECAN PIE \$6

CHOCOLATE DIPPED CANNOLI

with Raspberry Sauce \$8