

KENNEDY

• • • CHAMPAGNE & SPARKLING WINES • • •

Gruet Blanc de Noirs Brut NV (New Mexico)	10	38
Veuve-Clicquot Ponsardin "Yellow Label" Brut NV (Reims, France)		90
Moet et Chandon "Cuveé de dom Perignon" Brut (Epernay, France)	210	

• • • WHITE WINES • • •

LIGHT & CRISP

Sauvignon Blanc, Allan Scott "Family Winemakers" (New Zealand)	8	30
Sauvignon Blanc, Peju Province "Estate" (Napa Valley, CA)	9	34
Sauvignon Blanc, Kim Crawford (Marlborough, New Zealand)		40
Sauvignon Blanc, Reverdy "Les Cortes" (Loire Valley, France)		60
Bordeaux Blend, Mouton-Cadet (Bordeaux, France)	8	30
Pinot Grigio, Alois Lageder "Riff" (Venetie Guille, Italy)	8	31
Pinot Grigio, Santa Margherita (Alto Adige, Italy)	12	46

SLIGHTLY SWEET

Chenin Blanc, Domaine des Aubuisieres, Vouvray (Loire, France)		50
Riesling, Monchhof "Estate" (M-S-R, Germany)	8	30
Riesling, Leitz "Dragonstone" (Rheingau, Germany)	10	38
Riesling, Tobin James Gang Reserve (Paso Robles, California)		40
White Zinfandel, Beringer (California)	6	24

MEDIUM TO FULL BODIED

Chardonnay, "Shooting Star" by Jed Steele (Sierra Foothills, CA)	8	30
Chardonnay, Tobin James "Radiance" (Monterey, CA)		40
Chardonnay, Sonoma-Cutrer "Russian Rivers Ranches" (Sonoma, CA)	12	46
Chardonnay, Frank Family Vineyards (Cameros, CA)		59
Chardonnay, Rombauer (Napa Valley, CA)		70
Chardonnay, Cakebread "Reserve" (Napa Valley, CA)		90
Chardonnay, Nickel & Nickel, Truchard Vineyards (Cameros, CA)		100
Chardonnay, Far Niente, Estate (Napa Valley, CA)		120

• • • SPECIALTY DRINKS • • •

Kennedy Mojito Bacardi, fresh mint leaves, lime, simple syrup	8
Midnight Martini Effen Black cherry vodka, pomegranate schnapps, splash of sour, sugar rim	10
Raspberry Martini 3 Olives Raspberry Vodka, fresh raspberries, apple pucker, sweet & sour, sugar rim	10
Pink Lemonade Martini 3 Olives Raspberry Vodka, raspberry liqueur, sweet and sour, sugar rim	10
Chocolatini 3 Olives Vanilla, Godiva dark, Godiva white, white crème de menthe	10
Sin City Hanger One Mandarin Vodka, orange curacao, simple syrup, splash cream, orange wheel garnish	10
Sinful Delight Le Tourment Vert (absinthe), peach schnapps and sweet and sour	10
La Fee Verte (The Green Fairy) La Tourment Vert (absinthe), lime juice, orange juice, rock candy syrup	10
The Gargoyle La Tourment Vert (absinthe), rock candy syrup, sweet & sour, lemon twist, served on the rocks	10

• • • RED WINES • • •

LIGHT TO MEDIUM BODIED

Red Blend, Domaine Lafond, Chateauneuf-du-pape (Rhône Valley, France)		90
Pinot Noir, Chumeia Vineyards (Argentina)	8	30
Pinot Noir, Row 11 (Santa Barbara, CA)	11	42
Pinot Noir, Solena "GC" (Oregon)		59
Pinot Noir, Morgan "12 Clones" (Santa Lucia Highlands, CA)		65
Pinot Noir, Sonoma-Cutrer (Sonoma County, CA)		75
Pinot Noir, Flowers (Sonoma Coast, CA)		110

MEDIUM BODIED

Malbec, Kaiken (Mendoza, Argentina)	10	38
Merlot, Rodney Strong (Sonoma County, CA)	8	30
Merlot, Havens (Napa Valley, CA)		46
Merlot, Ferrari Carano (Sonoma, CA)	15	58
Merlot, Duckhorn (Napa Valley, CA)		98

MEDIUM TO FULL BODIED

Zinfandel, Joel Gott (Napa Valley, CA)	10	38
Zinfandel, Frogs Leap (Napa Valley, CA)		55
Zinfandel, Tobin James "James Gang Reserve" (Paso Robles, CA)		74
Red Blend, Orin Swift "The Prisoner" (Napa Valley, CA)		79
Bordeaux Blend, Charles Krug "Generations" (Napa Valley, CA)		99
Cabernet Sauvignon, Tobin James Notorious (Paso Robles, CA)	10	38
Cabernet Sauvignon, Joel Gott (Napa Valley, CA)	12	46
Cabernet Sauvignon, Ladera (Napa Valley, CA)		84
Cabernet Sauvignon, Jordan (Alexander Valley, CA)		110
Cabernet Sauvignon, Paradigm (Napa Valley, CA)		120
Cabernet Sauvignon, Silver Oak Winery (Alexander Valley, CA)		140

FULL BODIED

Syrah, Barrel 27 (Paso Robles, CA)	8	30
Shiraz, Penfolds "Thomas Hyland" (Barossa Valley, Australia)	10	38
Shiraz, Two Hands "Gnarly Dudes" (Barossa Valley, Australia)		80
Petite Sirah, Tobin James "Black Magic" (Paso Robles, CA)	9	34
Petite Sirah, Stags Leap (Napa Valley, CA)		72



Happy Hour!

4:00 p.m. - 7:00 p.m.

&

11:00 p.m. - 3:00 a.m.

Everyday!

KENNEDY

• • • STARTERS • • •

Fried Calamari 13
Served with marinara & lemon wedge

Satays 13
Chicken and beef skewers, Thai peanut sauce, sweet and sour & citrus soy

Ahi Tuna Chips 14
Rare blackened Ahi tuna, fried wontons, Asian slaw, citrus soy & wasabi oil

Cheese Fondue 18
Gruyere cheese, toasted focaccia bread, vegetables & granny smith apples

Shrimp Cocktail 15
Jumbo shrimp, cocktail sauce & lemon wedge

• • • SANDWICHES • • •

Chicken Panini 11
Grilled chicken breast, mozzarella, roasted peppers, herb mayonnaise, ciabatta bread & pasta salad

Kennedy Burger 11
1/2 lb. certified Angus beef, lettuce, tomato, onion, brioche bun & fries

Beef Gyro Flatbread Wrap 14
Tenderloin tips, red onion, cucumber yogurt sauce, lettuce, tomato & fries

Steak Tacos 15
Filet tips, flour tortilla, bell peppers, onions, pico de gallo, sour cream, guacamole & fries or salad

Salmon Burger 15
Atlantic salmon, ginger, sesame oil, shitake salsa, soy mayonnaise, brioche bun & fries

Tuesday Special

1/2 price on all bottles of wine!

• • • GRILLED FLATBREADS • • •

BBQ Chicken Flatbread 14
Grilled chicken, smoked gouda, mozzarella cheese, red onions & cilantro

Margherita Flatbread 12
Mozzarella cheese, vine ripe tomatoes, basil & extra virgin olive oil

Sausage & Pepper Flatbread 14
Mozzarella cheese, Italian sausage, roasted peppers & tomato sauce.

• • • PASTA • • •

Bolognese 21
Pork, veal, beef, Italian sweet sausage, plum tomatoes, basil, parmesan, & rigatoni

Chicken Alfredo 19
Grilled chicken breast, garlic, cream, parmesan & fettuccini

• • • ENTREES • • •

Chicken Marsala 19
Potato crepe, exotic mushrooms, marsala wine & broccolini

Pepper Crusted Ahi 32
Whipped potato, Asian stir fry, papaya coulis & wasabi aioli

Grilled Atlantic Salmon 25
Roasted corn potato risotto, grilled asparagus, marscapone cheese & chive oil

Certified Angus Filet Mignon 10 oz. 35
Choice of small Kennedy Mixed Greens or Caesar Salad with sauces • demi glaze or peppercorn

Certified Angus New York Striploin 16 oz. 30
Choice of small Kennedy Mixed Greens or Caesar Salad with sauces • demi glaze or peppercorn

• • • SIDES • • •

Exotic Mushrooms, Whipped Potatoes, Grilled Asparagus, French Fries, Broccolini or Mac & Cheese 7

• • • SOUPS & SALADS • • •

Onion Soup 8
Melted onions, sherry wine & three cheese crostini

Shrimp and Corn Chowder 9
Bacon, onion, celery, potatoes, corn & shrimp

Kennedy Mixed Green Salad 8
Cucumbers, cherry tomatoes, red onions, croutons and Balsamic vinaigrette

The Wedge Salad 8
Butter lettuce, bacon, hard boiled eggs, green onions, tomatoes & bleu cheese dressing

Chopped Vegetable Salad 10
Romaine, diced carrots, zucchini, tomato, corn, bacon, avocado & Russian dressing

Baby Spinach Salad 11
Balsamic vinaigrette, bleu cheese, candied walnuts, prosciutto chips & granny smith apples

Caesar Salad 9
Romaine hearts & parmesan cheese croutons

Chinese Chicken Salad 15
Sesame crusted chicken, mandarin oranges, peanuts, cabbage, fried wontons & cilantro vinaigrette

Ahi Tuna Salad 18
Seared rare Ahi tuna, mixed greens, green beans, hard boiled egg, tear drop tomatoes, kalamata olive vinaigrette

Steak Salad 17
Certified Angus bistro filet, mixed greens, roasted shallot vinaigrette, red wine reduction, cucumbers, tomatoes, & crispy onions

Add: Chicken \$5, Shrimp \$7, Steak \$12

• • • DESSERTS • • •

Seven Layer Carrot Cake 8
Five Layer Chocolate Cake 8
Mud Pie 8
Chocolate Fondue 16

Wednesday Special

All steaks \$20!