

APPETIZERS

SAUTÉED ITALIAN GREENS

Fresh escarole sautéed in olive oil, infused with fresh garlic & served with a slice of grilled baguette.

\$8.99

Add Hungarian hot banana peppers. \$1.00

BREADED ZUCCHINI

Breaded zucchini slices fried golden brown and served with our signature homemade red sauce.

\$6.99

HUNGARIAN STUFFED PEPPERS

Hungarian hot banana peppers stuffed with Italian sausage & baked with our homemade red sauce and topped with melted provolone cheese.

\$7.99

HOT CHIPS

Fresh-cut potato chips served up with our homemade French onion dip that is sure to hit the spot.

\$5.99

BUFFALO CHICKEN DIP

A creamy blend of three cheeses, folded together with tangy buffalo chicken and a side of fried tortilla chips.

\$7.99

SPINACH ARTICHOKE DIP & CHIPS

Our homemade spinach artichoke dip served with a side of freshly fried tortilla chips.

\$6.99

EDAMAME (GF)

Asian style soybeans steamed and tossed in sea salt.

\$4.99

PRETZEL RODS

Bavarian pretzel sticks fried to perfection. Served with our homemade cheese sauce for dipping.

\$5.99

KENNSINGTON HOUSE SALAD

A blend of fresh salad greens, sliced cucumbers, grape tomatoes and spiralized carrots.

\$3.99

GREAT BALLS OF FIRE

Baked meatballs topped with mozzarella and hot peppers in our homemade tomato sauce. Served with baked pita bread.

\$8.99

K-WINGS

Juicy golden fried wings tossed in one of our signature sauces or dry-rub seasonings that's sure to please.

½ dozen wings **\$6.99**

Dozen wings **\$13.99**

Sauces: Kansas City BBQ – Mild – Hot – Ranch – Spicy BBQ – Honey Mustard – Garlic Parmesan

Dry-Rubbed: Cajun ~ Ranch ~ Salt & Pepper

Also available in boneless.

FLATBREADS

All Flatbreads only \$9.99!

****Gluten-free flatbread available \$1.00****

BRIER HILL

Sweet peppers, red sauce and Romano cheese.

MARGHERITA

Hand-sliced tomatoes, fresh basil, garlic, salt & pepper and melted mozzarella cheese.

CHICKEN & GREENS

Fresh Italian greens, hearty grilled chicken and finished with a blend of asiago and parmesan cheese.

BBQ CHICKEN

Grilled chicken, BBQ sauce, red onion, Applewood smoked bacon bits and melted cheddar cheese.

***(GF) = Gluten Free**

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SALADS

GRILLED CHICKEN SALAD

Grilled chicken breast on top of fresh mixed greens, grape tomatoes, cucumber slices, shredded Colby Jack cheese, French fries and your choice of dressing.

\$12.99

COBB SALAD

Fresh romaine lettuce topped with sliced grilled chicken breast, avocado, crumbled crisp Applewood smoked bacon, grape tomatoes, diced hard boiled egg and served with your choice of dressing.

\$12.99

VERY BERRY SALAD

Mixed greens, strawberries, blueberries, blackberries, raspberries, crumbled feta cheese, candied pecans and a side of strawberry vinaigrette.

\$12.99

THE SIMPLE SALAD

A blend of fresh salad greens, sliced cucumbers, grape tomatoes and spiralized carrots

\$8.99

FIESTA FLOWER SALAD

A head of locally sourced, hydroponic lettuce, filled with grilled chicken, chopped cucumber, tomato, seasoned pumpkin kernels & twin cheeses. Garnished with crispy tortilla surprises & accompanied by a side of our south-of-the-border style dressing.

\$13.99

CAESAR SALAD

Fresh romaine, shaved parmesan, crispy croutons & classic Caesar dressing

\$12.99

BEET SALAD

Mixed greens tossed with candied walnuts, dried cranberries, crumbled feta cheese and sliced Golden & Ruby beets. Served with raspberry vinaigrette.

\$12.99

WEDGE SALAD

An iceberg lettuce wedge topped with bleu cheese dressing, walnuts, crispy Applewood smoked bacon and bleu cheese crumbles.

\$12.99

DRESSINGS

Roasted Garlic Honey Ranch (*House*) – Buttermilk Ranch – Italian – French – Raspberry Vinaigrette – Caesar
Thousand Island – Bleu Cheese – White Balsamic – Balsamic Vinaigrette – Honey Mustard

PROTEIN ADDITIONS:

Grilled Delmonico
Steak **\$6.00**

4 oz. Salmon Filet
\$7.00

Trio of Jumbo Shrimp
\$5.00

Grilled Chicken Breast
\$4.00

SOUP OF THE DAY

Homemade Chili & Soup Du Jour. *Ask your server for today's selection.*

Cup **\$2.99** Bowl **\$4.49**

KENNSINGTON BURGER

Delicious ground chuck beef grilled to your preference and served on a toasted brioche or pretzel bun. Lettuce, tomato and onion upon request. Served with fresh hand-cut French fries (*or hot chips for \$1.00 upcharge*).

\$9.99

Additional Toppings: American – Asiago – Cheddar – Pepper Jack – Provolone – Swiss
Bacon – Corned Beef – Ham – Sautéed Mushrooms – Sauerkraut – Salami

\$.69 each

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SANDWICHES

All sandwiches are served with fresh-cut fries OR substitute fresh-cut hot chips for a \$1.00 upcharge.

BLT

Applewood smoked bacon with fresh tomato and crisp lettuce served on toasted sourdough.

\$9.99

THE RACHEL

Roasted deli turkey served on grilled rye with creamy cranberry coleslaw & melted Swiss cheese. Thousand Island dressing served on the side.

\$9.99

ITALIAN PANINI

Salami, pepperoni, ham and melted provolone layered between lettuce, tomato, onion and Italian dressing on a grilled baguette.

\$10.99

MARINATED CHICKEN SANDWICH

Herb-marinated grilled chicken breast on a toasted brioche bun. Lettuce and tomato upon request.

\$9.99

CLASSIC CLUB SANDWICH

Three pieces of sourdough bread layered with turkey and ham then topped off with crisp Applewood smoked bacon, lettuce, tomato and American cheese.

\$9.99

PHILLY CHEESE STEAK

Substitute Chicken for no upcharge

Tender sliced beef, grilled and topped with grilled peppers and onions and melted white cheddar cheese. Served on a toasted baguette.

\$10.99

CLASSIC REUBEN

Slow-cooked corned beef brisket sliced thin and served on grilled rye adorned with sauerkraut, melted Swiss cheese and served with a side of Thousand Island dressing.

\$9.99

FRIED BOLOGNA SANDWICH

Fried bologna on a sourdough toast, with marinated hot peppers, provolone cheese and a fried egg.

\$8.99

DINNER ENTRÉES

All entrées are served with your choice of two side dishes. Premium side dishes available for an upcharge.

NY STRIP STEAK

12 oz. Halpern's Angus Beef Strip Steak grilled to your liking.

\$24.99

FRENCH-CUT PORK CHOP

Braised pork chop marinated in brown sugar topped with sliced apples, candied cranberries in a chardonnay.

\$19.99

STUFFED SHRIMP

Four jumbo shrimp butterflied and stuffed with crabmeat stuffing.

\$18.99

NORWEGIAN SALMON

North Atlantic salmon filet prepared grilled or blackened. Served on a bed of Italian greens.

\$19.99

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FRESH ATLANTIC COD

Atlantic cod filet cooked to your liking, broiled, baked, blackened or fried.
\$14.99

FETTUCCHINE ALFREDO

Hearty grilled chicken breast or shrimp served over fettuccine pasta & tossed with broccoli and creamy Alfredo.
Chicken **\$15.99** Shrimp **\$17.99**

PASTA AND MEATBALLS

Your choice of spaghetti, penne, angel hair or fettuccine pasta all tossed in our hearty homemade red sauce.
Served with tender meatballs.
\$10.99
Substitute Alfredo sauce for \$1.99

CHICKEN FRANCAISE

Sautéed chicken breast in an egg batter infused with garlic and finished in a white wine lemon butter sauce.
\$15.99

CHICKEN PARMESAN

Chicken breast crusted in our herb breading and deep-fried to perfection and served over spaghetti or penne pasta, blended together with our homemade tomato sauce and topped with melted provolone cheese.
\$15.99

SIDE DISHES

Cup of Soup
Tossed Salad
Fresh-Cut Fries

Rice Pilaf
Hot Chips
Cole Slaw (GF)

Pasta
Vegetable of the Day
Baked Potato (*after 3 pm*)

PREMIUM SIDE DISHES

Caesar Salad - \$4.00
Sweet Potato Fries - \$2.00
Macaroni & Cheese - \$2.00
Beer Battered Onion Rings - \$3.25

DESSERTS

- **Flourless Chocolate Torte (GF)** -
\$4.99
- **Tiramisu** -
\$5.99
- **Ice Cream** -
\$1.99

- **Key Lime Pie** -
\$5.99
- **Warm Brownie Sundae** -
\$4.99

*Make any dessert ala
mode for \$1.00*

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KENNSINGTON WEEKLY SPECIALS

MONDAY: WING NIGHT

Our hearty K-Wings tossed in your choice of our mouthwatering sauces or dry-rub seasoning.

Half off wings!

NOT JUST TACO TUESDAY

Tex-mex features, drink specials and a lot of fun!

The fiesta begins at 5 p.m.

WEDNESDAY: BURGER NIGHT

One of our signature Kennsington gourmet burgers served with a side of bottomless French fries.

\$10.99 (additions extra)

FLATBREAD THURSDAY

Enjoy one of your favorite Kennsington flatbreads, like the Margherita or the BBQ Chicken.

\$9.99

FRESH FISH FRIDAY

Atlantic cod dinner broiled, blackened or fried with a choice of Haluski or French fries and a side of cole slaw.

\$10.99

SATURDAYS: HAND-CUT RIBEYE

Dusted with our own **Bold, House Rub** and cooked on the flat iron. Served with a house salad and twice baked potato.

10 oz. Cowgirl **\$18.99** – 18 oz. Bone-In Cowboy **\$24.99**

Beginning at 5 p.m.

COMFORT FOOD SUNDAY

Our homemade meatloaf dinner, just like grandma used to make. Served with your choice of two sides.

\$9.99

JUNE FEATURED SPECIALS

STARTERS

METEOR BITES (SPICY)

Creamed cheese, bacon, scallion and horseradish bites, with a speck of Ghost Chili in the very center for those who like it HOT. Double breaded and flash fried. **\$8.99**

YOUNGSTOWN LAMB CHOPS

A favorite...pan seared with the secret char seasoning. **\$12.99**

TORONTO CHEESE FRIES

A favorite from our neighbors to the North. Hand-cut fries, white cheese curd, rich brown gravy & crispy bacon. **\$9.99**

LUNCH PLATES

MEATBALL SPLASH

Just like you remember. Garnished with hand-cut fries and served with plenty of sauce. **\$9.99**

FISH & CHIPS

Battered Pollock, Irish Pub Style Tartar Sauce, hand-cut fries & a Cole slaw garnish. **\$9.99**

ENTRÉES

SALMON OSCAR

Grilled Norwegian Salmon topped with our crab stuffing and broiled. Finished with a lemon butter sauce and served with chef's vegetable. **\$19.99**

PORK SALTIMBOCCA

House-smoked pork loin, fresh sage & prosciutto finished under the broiler. Sauced with a sage velouté & sided with herbed butter Spaetzle & chef's vegetable. **\$16.99**

DESSERT

S'MORES AVALANCHE

Graham cracker, marshmallow cream, caramel and chocolate blended into a fantastic, sharable treat. **\$7.99**

ASK YOUR SERVER ABOUT OUR DAILY DRINK SPECIALS.

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