

Kennon House Restaurant

Winter 2012 Menu

Starters

Kennon House Fried Chicken Fingers... 7.50

Our own breaded Chicken Strips served with BBQ and Honey Mustard sauces

Shrimptini.... 8.95

Jumbo Shrimp chilled and served with Cocktail sauce in a martini glass

Onion Petals. . . 4.50

Onion Petals soaked in eggs and buttermilk, then dredged in flour and seasonings, deep fried and served with a side of horseradish sauce

Stuffed Potato Skins ... 5.50

*Potato Skins topped with melted cheddar, green onions and bacon bits.
Served with sour cream and Picante sauce*

Spicy Buffalo Shrimp . . . 7.50

Shrimp dredged and deep fried, then tossed in a buffalo -style sauce

Soup

Crab & Corn Chowder cup... 4.00, bowl... 7.00

Brunswick Stew cup... 2.50, bowl... 4.50

Salads

House Salad . . . 4.95

Greek Salad. . . . 6.95

Romaine lettuce, tomatoes, red onions, peperochini peppers, feta cheese, kalamata olives, and our house Greek dressing.

Steak Salad . . . 14.95

Flat Iron Steak over romaine lettuce with tomatoes, cucumbers, walnuts and sautéed onions

Grilled Chicken Salad... 11.50

Grilled marinated Chicken Breast served over romaine with cucumbers, tomatoes, roasted almonds, sliced eggs, and cheddar cheese

Caesar Salad. . . . 7.95

*Romaine lettuce, parmesan cheese, and croutons tossed with Caesar dressing.
Add Chicken, Steak, fried Shrimp for \$5.00*

Available House Dressings: Ranch, Balsamic Vinaigrette, French, 1000 Island,
Honey Mustard, Blue Cheese, Italian, Greek Dressing

“Welcome to the Kennon House. We are excited that you chose to dine with us tonight. In this Winter Menu we have kept our classic entrees while adding some healthy ideas. We prepare all entrees here to order. We hope you enjoy your dining experience at our Kennon House.

Sincerely, Chef Nick Sitzanis

Entrees

Rib Eye Steak . . 20.95

*Grilled Rib Eye with a red wine and shallot butter & topped with fried Julian onions
(Cajun-style Rib Eye available add 1.00)
(Fresh mushrooms sautéed in compound butter add 3.00)*

Bourbon & Honey Glazed Pork Chop . . . 17.95
Grilled Porterhouse Pork Chop with a bourbon and honey glaze

Country Ham Plate . . . 14.95

Pan-seared Country Ham topped with Red Eye Cream Sauce

<i>The entrées above and on the preceding page are served with two sides unless otherwise indicated.</i>
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<i>Add a House Salad to any entrée for \$2.50</i>

Wild Mushroom Ravioli . . . 14.95

Oven roasted Portabella and Crimini Mushrooms blended with mozzarella and parmesan cheese, onions, Madeira wine, roasted garlic and cracked black pepper

Blackened Chicken Alfredo . . . 14.95

Penne Pasta tossed with creamy Alfredo Sauce and topped with a blackened Chicken Breast. Garnished with parmesan cheese and parsley

Country Inn Chicken...14.95

Grilled Chicken Breasts served over yellow grits and smothered in country ham cream sauce and served with one side

Golden Fried Chicken

*¼ White. . . 10.95 ¼ Dark. . .10.50
½ Chicken. . .15.50*

Grilled Atlantic Salmon....17.95

Grilled Salmon topped with red pepper and corn relish

Shrimp & Grits. . . 16.95

Sautéed Shrimp and country ham cream sauce served over creamy yellow Grits with one side

Fried Shrimp Platter. . . 16.95

Lightly dredged Shrimp deep fried and served with cocktail sauce

Cajun Fried Catfish. . . 15.95

Cajun seasoned deep-fried Catfish with a roasted red pepper aioli

Please Note: Extra Plate for Shared Entrees is \$5.00 and includes 1 side order

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Side Orders

<i>Mashed Potatoes</i>	<i>3.25</i>	<i>Cheesy Collards</i>	<i>3.25</i>
<i>French Fries</i>	<i>3.00</i>	<i>Sautéed Yellow Squash</i>	<i>3.25</i>
<i>String Beans</i>	<i>3.00</i>	<i>Baked Apples</i>	<i>3.25</i>
<i>Cole Slaw</i>	<i>3.00</i>	<i>Stewed Tomatoes</i>	<i>3.00</i>
<i>Beets</i>	<i>3.00</i>	<i>Baked Potato</i>	<i>3.25</i>
<i>Black-eye Peas</i>	<i>3.00</i>	<i>Creamy Yellow Grits</i>	<i>3.25</i>
<i>Corn</i>	<i>3.00</i>	<i>Fried Okra</i>	<i>3.00</i>