KENNEDY'S



Select One from each course

→ APPETIZERS ← «

Chicken Bites

- Tender panko Chicken bites tossed in a zesty orange sauce -

Oven Hot Popover

- A Pub favorite. Maple syrup, beef broth or butter -

Fried Mushroom & Olives

- Indulge with our crispy fried mushroom and olive medley. With garlic aioli for dipping -

Chicken Satay

- A taste bud tour of the vibrant streets of Southeast Asia. Peanut dipping sauce -

Cup of Award Winning Chowder

- Rich, creamy, and brimming with the essence of the sea. -

»→ MAINS ← «

*Steak Vienne by Jonnie

 An 8oz club sirloin served over sautéed spinach & cherry tomatoes finished with a red wine reduction.
Whipped potato –

Shrimp & Scallop Sautee

 A Chef Douglas Specialty - Plump Gulf shrimp and sweet sea scallops sautéed in a lemon, wine, butter sauce, over linguine –

*Garlic Bone-in Pork Chop

- Our Market Prime Chop garlic roasted. Finished with apple grilling sauce, whipped potato, green beans -

Chicken Popover Supreme

 A nod to a past favorite - Our fresh oven hot popover filled with seasoned sautéed chicken & mushrooms, finished with supreme sauce. With Potato -

Pasta Bolognese

- A Chef Tomasso classic. With Tagilatelle of course. -



Nadie's Rice Pudding

- A perfect embodiment of simplicity and pure, unadulterated pleasure. Thanks Nadie! -

Apple Crisp

- Fall in love with the season's finest - Warm Apple Crisp Delight with vanilla ice cream -

Creme Brule

- A quintessential dessert that embodies the pinnacle of culinary artistry - velvety smooth -

Chocolate Mousse

- Embark on a journey of pure chocolate ecstasy with our Decadent Chocolate Mousse -



*These menu items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Before placing your order, please inform us if anyone in your party has a food allergy. Please note: Not all ingredients are listed.