



## Kenny's Burger Joint

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Burgers have been around forever, but the fine art of service and attention to detail when serving a more casual menu has been lost. Pretentious meals deserve some fanfare, but as a guest, I believe I deserve a level of service that is reminiscent of making a new friend. A new friend is exactly what I found after my dining experience at Kenny's. The waiter, the bartender, the staff and the owner all smiled, looked me in the eye and welcomed me. They tended to my simple meal like I were a best friend invited over for a much-anticipated visit. They didn't know who I was or why I was there. They didn't recognize my guests as anyone other than people they wanted to help feel welcome. Common courtesy isn't as common as we all would like, but it is prevalent at Kenny's Burger Joint.

I arrived a few minutes early. I had been late to the last couple of lunches and wanted to be seated prior to my guests so I could warmly welcome them. We hadn't met in a couple weeks and I missed their smiling faces. The waiter was immediate and introduced himself with a handshake. His smiling face and jovial manner settled me right in to one of my favorite lunches in Frisco. We started with a round of Martini's called Melontini's. These refreshing drinks brightened our already smiling faces and we commented on the vast selection of classic standards at the bar that occupies a third of the restaurant. The bar area is dressed with the necessary accoutrement such as TV's broadcasting ESPN and cable news, handsome executives from the nearby corporate headquarters and ample seating for gathering with friends. I will get back to the drink menu in just a moment.

My family has a favorite appetizer when we gather for summer BBQs: Bacon wrapped jalapenos stuffed with cream cheese. While Kenny's uses a creamy American cheese, the essence of this Texas favorite has been captured. Couple that order with onion rings the size of softballs and you have created the perfect precursor to any of the sandwiches available on the menu (Note: those monster onion rings can be purchased one at a time.) At the afore mentioned BBQs, favorite friends are often gifted award winning ribs and we often joke about how we wish you could buy a rib, one at a time. Thanks for listening to the universe Kenny Bowers, owner of Kenny's! You can buy ribs by the bone, allowing us to sample one and fall madly in love with the sweet, rich BBQ sauce. Following our ridiculously delicious sampler of appetizers, we dove head first into a collection of sandwiches and a burger that is replete with all the standards but has upped the ante. I ordered an open face steak; as in rib eye, sandwich called "The Steak Bomb." It was smothered in grilled onions, firm but well cooked flavorful mushrooms and oodles of cheese. Taking the waiter's suggestion, I added mayonnaise to the bread. The meat was piled so high on the toasted roll that holding it wasn't going to be a workable option. Even after cutting the sandwich into pieces, I found that picking it up to eat as a regular sandwich was going to create a mess and, believe it or not, I was fine with that. The depth of mingling flavors was just as tasty on a fork. This sandwich is gigantic and can be easily shared with a companion diner. While I had far too much to eat by myself, I wasn't comfortable taking it home because it is the type of sandwich that can get soggy.

While the ladies and I were sharing great conversation and fabulous food, they asked to be served a burger and Reuben. The burger is 8 ounces of Sterling Silver brand beef, guaranteeing a superior flavor and texture. The burger is served on a toasted Focaccia roll and loaded with your choice of a bounty of toppings. While on this afternoon, my guest enjoyed a super simple burger, I returned a few days later to delve in to a Buffalo Burger that rocked my world. Our only unpleasant experience was the Reuben. While a typical Reuben has shaved meat that is fresh and uncooked, this order had the meat grilled and then nested between two pieces of rye. While it sounds like a good idea, the resulting sandwich is greasy and as much as we tried to like it, we all pushed it away. Our ever-cordial waiter took note and in his eagerness to make things, "right" with us, awarded my guest a gift card sufficient to encourage a return visit to sample a different menu option. If the weather had been warmer we might have chosen one of the incredible salads offered at Kenny's. Each salad is fresh and ripe with vegetables but what impressed us was the option to add Ahi Tuna, chicken or salmon to the salad.

Even with backing the Reuben away from our meal we were stuffed, but not quit to the brim. Now is when I get back to the drink menu: MILKSHAKE! Oh, not just any ol' shake but a specially crafted concoction for grownups. These decadent delights dare you to satisfy your sweet tooth with such new favorites as the Attitude Changer, a mixture of Stoli Vanilla, Oreos, and Vanilla Ice Cream, or the Insomniac, a delicious kicker with Kahlua, Baileys, espresso, and Chocolate Ice Cream.

Kenny's is going to become a sure fire favorite in Frisco and I have to say that they can add me to the list. I was quick to return with family and will be looking for reasons to share it with more friends. While often a

new restaurant is in a honeymoon phase and slowly declines with the press of everyday demands, I feel that Kenny's Burger Joint will only improve with time on our neighborhood. They have a winning combination of old fashioned excellent service and genuinely good food.

Kenny's can be found at:  
Stone Briar Commons Shopping Center  
1377 Legacy Drive  
Suite 120  
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(Northwest corner of Legacy and SH 121)  
[www.KennysBurgerJoint.com](http://www.KennysBurgerJoint.com)