



**ZERO PROOF
BEVERAGES**

ICED TEA

MINT GREEN ICED TEA

STRAWBERRY PEACH ICED TEA

MANGO ICED TEA

RASPBERRY ICED TEA

STRAWBERRY ICED TEA

LEMONADE

MANGO LEMONADE

STRAWBERRY LEMONADE

RASPBERRY LEMONADE

ARNOLD PALMER

ICED COFFEE

Mocha / Caramel

1/2 BOTTLE WINES

KENDALL-JACKSON

**CHARDONNAY
VINTNER'S RESERVE**

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth 15

**CABERNET
VINTNER'S RESERVE**

Sonoma County mountain and hillside vineyards add black cherry flavors and superb wine structure 17

LA CREMA WINERY

**CHARDONNAY
SONOMA COAST**

Lively citrus and subtle toasted oak, laced with just a kiss of butterscotch. Flavors of yellow apple and orange 19

**PINOT NOIR
SONOMA COAST**

Red cherry, cola, sweet spice and coffee bean aromas. Fruit flavors combine with black licorice and classic earthy notes 21

C.I. Shenanigans Brunch

DINER'S CHOICE!
VOTED TOP FIVE BEST BRUNCH
IN WASHINGTON

9:30am to 1:45pm every Sunday!

At C.I. Shenanigans, our Sunday Brunch is legendary! You will be dazzled and surprised by the extent of selections and flavors created by our Chefs for our specialty themed buffets...

Seafood, Shellfish, Meat Carving Station, crisp Salads, Entrée Selections in addition to a bountiful array of in-house made Desserts by our Pastry Chef.

LUNCH

APPETIZERS

COLD APPETIZERS

- Jumbo Prawn Cocktail** zesty cocktail, fresh horseradish 14.95
- *Ahi Poke** sriracha & wasabi aioli, crisp wontons 9.95
- Bruschetta** tomato, basil, garlic, kalamata olives, mozzarella . 9.95

HOT APPETIZERS

- Crab & Shrimp Stuffed Mushrooms** ciabatta bread 11.95
- Fried Calamari** tossed in vinaigrette with jalapeño, 9.95
banana and peppadew peppers, lemon-garlic aioli
- Steamed Henderson Bay (Wa) Clams** white wine, butter, garlic 12.95
- Snow Crab & Shrimp Artichoke Dip** crazy cut ciabatta 10.50
- *Bacon-Wrapped Georgia Banks Seared Jumbo Scallops** . . . 12.95
Hill's local extra thick bacon, double smoked in-house, lemon scented polenta cake, lemon beurre blanc
- Washington Dungeness Crab Cake** lemon-garlic aioli, remoulade 17.95

SOUPS & SALADS

- Polly Creek Razor Clam Chowder** BOWL 6.95 CUP 4.25
- Lobster Bisque** BOWL 7.50 CUP 4.95
- French Onion** roasted onion bowl 5.95
- Green Salad** seasonal mixed greens SIDE 4.50
- Iceberg Wedge** SIDE 7.95
tomato, double-smoked extra thick bacon, pecans, crumbled blue cheese, blue cheese dressing
- Caesar Salad** shaved parmesan SIDE 5.95 ENTREE 10.95
add **SIMPLY GRILLED CHICKEN BREAST** 4.00 **BLACKENED CHICKEN BREAST** 4.00
***SIMPLY GRILLED SALMON** 9.00 ***BLACKENED SALMON** 9.00
C.I.'s FRIED CALAMARI 5.00
- Chicken Chop Chop Salad** ENTREE 12.95
salami, garbanzo beans, red bell pepper, celery shredded mozzarella, parmesan, red wine vinaigrette
- C.I. Dungeness Crab & Bay Shrimp Louie** louie dressing ENTREE 25.95
- *Cobb Steak Salad** ENTREE 17.95
deconstructed, filet medallions, baby iceberg, creamy garlic pepperoncini dressing, Hill's bacon, tomato, egg, blue cheese, avocado
- Berry *Salmon Salad** ENTREE 17.95
simply grilled salmon, over mixed greens and kale tossed with seasonal berries, cider honey vinagrette, cotija cheese

PICK-A-PAIR

Pick Any Two From The Selections Below \$13.95

SOUPS

- CUP CLAM CHOWDER
- FRENCH ONION
- CUP LOBSTER BISQUE

SALADS

- 1/2 CHICKEN CAESAR
croutons, parmesan
- ICEBERG WEDGE
bleu cheese dressing
- 1/2 SNOW CRAB & BAY
SHRIMP LOUIE
louie dressing

SANDWICHES

- 1/2 MONTE CRISTO
raspberry puree
- 1/2 FRENCH DIP
oven roasted, au jus
- PETITE CRAB
& SHRIMP MELT
on baguette

LUNCH ENTREES

*Blackened Fish Tacos	ALASKA SALMON	16.95
<i>honey mustard jalapeño slaw, avocado salsa, roasted spiked corn, red rice</i>	ALASKA COD	14.50
	HALIBUT	19.95
Alaska Cod & Chips <i>Hefeweizen beer batter, fresh-cut fries, tartar</i>		17.95
Jambalaya <i>petite prawns, chicken, andouille sausage, rice</i>		17.95
Chicken Fettuccini Alfredo		15.95
<i>garlic cream, sweet peppers, mushrooms, parmesan</i>		
*Top Sirloin		17.95
<i>grilled to temperature, mashed potatoes, vegetables</i>		

Northwest Fin Fish

6oz. hand-cut fillets, served with Mashed Potatoes & Vegetables

***ALASKA COD** 14.95 ***ALASKA SALMON** 19.95 ***HALIBUT** 22.95

Choice of Preparation:

SIMPLY GRILLED

Sea Salt, Olive Oil

CEDAR PLANK

Smoked Tomato Beurre Blanc

PAN-SEARED

Lemon-Thyme Beurre Blanc

PARMESAN CRUSTED

Lemon-Caper Beurre Blanc

*Multiple Choice Mac & Cheese	11.95
<i>fresh Lagana lumache pasta, smoked gouda cheese, gratiné</i>	
<i>Choose Your Ingredients (Price per item):</i>	
WASHINGTON DUNGENESS CRAB - 8	GRILLED OR BLACKENED CHICKEN - 4
HILL'S SMOKED THICK BACON - 2	DEEP COLDWATER LOBSTER MEAT - 7
ALASKA SNOW CRABMEAT - 5	PETITE PRAWNS - 4
ANDOUILLE LINK SAUSAGE - 2	ROASTED JALAPEÑOS - 1

SANDWICHES

Choice of: Fresh-cut Fries, or Seasonal Fruit

Alaska Snow Crab, Oregon Bay Shrimp & Artichoke Melt ..	13.95
<i>french baguette, parm & cheddar-jack</i>	
*C.I. Cheeseburger <i>Painted Hills Beef - Fossil, Oregon</i>	14.95
<i>all natural, antibiotic and hormone free grass-fed beef, brioche bun, arugula, tomato, Pike Place Markets Beecher's Flagship cheese, balsamic onions, mayonnaise</i> add THICK-CUT SMOKED HILL'S BACON 2.00	
Monte Cristo	13.25
<i>honeyed ham, roasted turkey, cheddar, swiss, with raspberry puree</i>	
Oven Roasted French Dip Sandwich	14.50
<i>wilted spinach caramelized with shallot and fresh garlic, lemon aioli, lean roast beef, Beecher's Flagship cheese, on artisan baguette, finished in the oven, ruby-port au jus - add CARAMELIZED ONIONS, MUSHROOMS 1.00 each</i>	
Shenanigans' Ultimate Reuben	14.95
<i>corned beef, pastrami, Swiss cheese, sauerkraut, 1000 island, horseradish cream, marbled rye bread</i>	

* These items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

PREMIUM SIDES

SWEET POTATO FRIES

PARMESAN-TRUFFLE FRIES

SEASONAL VEGETABLE

SEASONAL RICE

MASHED POTATOES

BANQUETS & CATERING

Call 253-752-8899 today to reserve your date

- reservations fill quickly
- Business Luncheons & Dinners
- Holiday Parties & Receptions
- After Work Gatherings

- Accommodations for 10-200 guests
- Customizable menus featuring Northwest fare
- Excellent service in a casual yet elegant setting
- A private bar in four settings to choose from

C.I. Shenanigans Commitment to Local, Quality & Sustainability

Harris Ranch Beef

Our beef is Black Angus Natural Beef- USDA Certified and comes from cattle that spend approximately 80% of their lives grazing on grass. Finished for a brief period - typically 120 days - on a nutritionally-balanced diet of corn and other feed grains, plus alfalfa hay, vitamins and minerals. Producing beef that's more tender, juicy and flavorful. Testing protocols exceed those of the USDA

Seafood & 'Sustainability'

It's a catch phrase that's everywhere. In the case of seafood, it means the fisheries can exist long-term without compromising the survival of the species or the health of the surrounding eco system. We follow Alaska's lead of setting the world's gold standard for its precautionary approach to resource management

Hill Meat Company - Pendleton, OR

Beecher's Hand-made Cheese
Pike Place Market, Seattle, WA

Wild & Sustainable Domestic White Prawns - Galveston, TX

Lopez Island Creamery
Gourmet ice cream from the San Juan Islands, Washington

Lagana Foods - Seattle, WA

Cucina Fresca - Seattle, WA