



LUNCH

SUMMER 2019

Sunday Brunch
 9:30am to 1:30 pm every Sunday!
 Seafood, Shellfish, Meat Carving Station,
 Crisp Salads, Entrée Selections
 VOTED "BEST OF SOUTH SOUND"

STARTERS

- SOUPS:** **NORTHWEST CLAM CHOWDER** *New England style* BOWL 8.50 | CUP 5.95 **LOBSTER BISQUE** BOWL 8.95 | CUP 6.50
C.I. PRAWN COCKTAIL (5) *zesty cocktail sauce, lemon* 13.95
CRAB & SHRIMP STUFFED MUSHROOMS *crab, shrimp & cheese, ciabatta* 12.95
FRIED CALAMARI *tossed with red wine vinaigrette, peppers, lemon-garlic aioli* 10.95
STEAMED PACIFIC CLAMS *white wine, butter, garlic* 13.95
BRUSCHETTA *tomato, basil, garlic, kalamata olives, mozzarella, balsamic, parmesan* 8.95
CRAB, SHRIMP & ARTICHOKE DIP *served with ciabatta bread* 13.95
AHI POKE *kalbi-sriracha marinade, sesame seeds, house-made crispy wontons* 10.50
SEARED PACIFIC JUMBO SCALLOPS (2) *double smoked thick-cut bacon, lemon scented polenta cake, lemon-beurre blanc* 14.95

MARKET SALADS

- DUNGENESS CRAB & OREGON BAY SHRIMP LOUIE** *pickled red onion, grape tomato, asparagus, chopped egg, louie dressing* 27.95
CHOPP COBB *STEAK SALAD *iceberg, bacon, tomato, egg, blue cheese, avocado, *filet medallions, garlic-pepperoncini dressing* 18.95
CLASSIC BLUE CHEESE WEDGE SALAD *tomato, smoked pork belly, pecans, crumbed blue cheese, blue cheese dressing* 8.95
PETITE C.I.'S HOUSE SALAD *mixed greens, choice of dressing* 4.95
PETITE CAESAR SALAD *house-made croutons, parmesan, romaine, caesar dressing (King Oscar anchoives by request)* 6.95

HOUSE SPECIALTIES

- PARMESAN CRUSTED PACIFIC COD** *lemon-caper beurre blanc, whipped mashed potatoes, seasonal vegetable* 15.95
NORTHWEST JAMBALAYA *petite prawns, chicken, andouille sausage, rice* 19.95
ALASKA COD & CHIPS *hand-dipped in beer batter, fresh-cut Kennebec fries, zesty coleslaw, house tartar, malt vinegar* 18.95
GRILLED CEDAR PLANK WILD *SALMON *served with smoked tomato beurre blanc, whipped mashed potatoes, seasonal vegetables* 19.95
C.I. COCONUT PRAWNS *served with chefs' rice, apricot-sambal-cilantro sauce* 18.95
SHENANIGANS MAC & CHEESE *cavatappi elbow pasta, smoked gouda, gratiné* 13.95 • **LOBSTER MEAT** 21.95 • **DUNGENESS CRAB** 23.95
CRAB & SHRIMP STUFFED OREGON SOLE *served with Mornay sauce, chefs' rice, seasonal vegetables* 16.95

SANDWICHES & BURGERS

Choice of: Fresh-cut Kennebec Fries | C.I. House Salad | Zesty Coleslaw
 Also Available For An Additional Charge: Parmesan Truffle Fries 2 | Sweet Potato Fries 2

- C.I. PRIME CHEESEBURGER** *Prime chuck *beef, arugula, tomato, aged white cheddar, crispy onions, mayo* 15.95
EAST COAST STYLE LOBSTER ROLL *Maine lobster, mayonnaise, celery & chive* 19.95
ORIGINAL DUNGENESS CRAB & OREGON BAY SHRIMP MELT *topped with cheddar jack cheese, french baguette* 17.95
THE PRIME RIB DIP *thinly sliced, wilted spinach, caramelized shallot & garlic, white cheddar, lemon aioli, oven finished* 18.95
GRILLED MONTE CRISTO *ham, roasted turkey, cheddar, swiss, raspberry puree* 13.95
SHENANIGANS ULTIMATE REUBEN *corned beef, pastrami, swiss, sauerkraut, thousand island, horseradish cream, marbled rye* 15.95

DINNER STEAKS

All steaks finished with umami butter, seasonal vegetable,
 Whipped Mashed Potatoes

STEAK ORDERING GUIDE	BLUE - cold, red center	MEDIUM - pink, hot center
	RARE - very red, cool center	MEDIUM WELL - dull, pink center
	MEDIUM RARE - red, warm center	WELL - broiled throughout

- "BUTCHER'S BUTTER" *RIBEYE CAP STEAK** 39.95 **CENTER CUT TOP *SIRLOIN** 27.95
CENTER CUT *FILET MIGNON C.I. Cut 39.95 | PETITE 35.95 **COWBOY *RIB EYE STEAK** 39.95
CENTER CUT *NEW YORK 36.95 ***PRIME RIB (FRIDAY & SATURDAY ONLY!)** C.I. Cut 39.95 | PETITE 33.95

CLASSIC STEAK TOPPINGS Add To Any Steak

LOBSTER OSCAR
 Bearnaise, asparagus - 14

DUNGENESS CRAB OSCAR
 Bearnaise, asparagus - 14

SAUTEED MUSHROOMS
 Worcestershire, butter & garlic - 5

PEPPERCORN CRUSTED & BLUE CHEESE - 6

Full Dinner Menu Available During Lunch



DINNER

SUMMER 2019

HOUSE SLOW ROASTED
PRIME RIB
 Served **Friday & Saturday**, After 4pm
 Herb crusted, hand-carved to order, choice
 baked or mashed potatoes, fresh grated
 horseradish, au jus
 *Limited Availability, See Daily Feature Sheet

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- SOUPS:** **NORTHWEST CLAM CHOWDER** *New England style* BOWL 8.50 | CUP 5.95 **LOBSTER BISQUE** .. BOWL 8.95 | CUP 6.50
C.I. PRAWN COCKTAIL (5) zesty cocktail sauce, lemon 13.95
CRAB & SHRIMP STUFFED MUSHROOMS crab, shrimp & cheese, ciabatta 12.95
FRIED CALAMARI tossed with red wine vinaigrette, peppers, lemon-garlic aioli 10.95
STEAMED PACIFIC CLAMS white wine, butter, garlic 13.95
BRUSCHETTA tomato, basil, garlic, kalamata olives, mozzarella, balsamic, parmesan 8.95
CRAB, SHRIMP & ARTICHOKE DIP served with ciabatta bread 13.95
AHI POKE kalbi-sriracha marinade, sesame seeds, house-made crispy wontons 10.50
SEARED PACIFIC JUMBO SCALLOPS (2) double smoked thick-cut bacon, lemon scented polenta cake, lemon-beurre blanc 14.95

MARKET SALADS

- DUNGENESS CRAB & OREGON BAY SHRIMP LOUIE** pickled red onion, grape tomato, asparagus, chopped egg, louie dressing ... 27.95
CHOPP COBB *STEAK SALAD iceberg, bacon, tomato, egg, blue cheese, avocado, *filet medallions, garlic-pepperoncini dressing 18.95
CLASSIC BLUE CHEESE WEDGE SALAD tomato, smoked pork belly, pecans, crumbed blue cheese, blue cheese dressing 8.95
PETITE C.I.'S HOUSE SALAD mixed greens, choice of dressing 4.95
PETITE CAESAR SALAD house-made croutons, parmesan, romaine, caesar dressing (King Oscar anchoives by request) 6.95

HOUSE SPECIALTIES

- PARMESAN CRUSTED WILD *HALIBUT** lemon-caper beurre blanc, whipped mashed potatoes, seasonal vegetable 36.95
NORTHWEST JAMBALAYA petite prawns, chicken, andouille sausage, rice 22.95
ALASKA COD & CHIPS hand-dipped in beer batter, fresh-cut Kennebec fries, zesty coleslaw, house tartar, malt vinegar 18.95
GRILLED CEDAR PLANK WILD *SALMON served with smoked tomato beurre blanc, whipped mashed potatoes, seasonal vegetables 31.95
C.I. COCONUT PRAWNS served with chefs' rice, apricot-sambal-cilantro sauce 26.95
SMOKED SALMON FETTUCCINE garlic cream sauce, wild mushrooms, green peas, house-smoked salmon 22.95
SHENANIGANS MAC & CHEESE cavatappi elbow pasta, smoked gouda, gratiné 13.95 • **LOBSTER MEAT** 21.95 • **DUNGENESS CRAB** 23.95
CHICKEN MARSALA chicken with prosciutto, asparagus, provolone, baked, topped with mushroom-marsala sauce, whipped potatoes 24.95
CRAB & SHRIMP STUFFED OREGON SOLE served with lobster sauce, chefs' rice, seasonal vegetables 24.95
PAN-SEARED JUMBO *SCALLOPS lemon-thyme beurre blanc, ratatouille 34.95

STEAKS

All steaks finished with umami butter, seasonal vegetable, choice of Whipped Mashed Potatoes or Baked Potato

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 Bearnaise, asparagus - 14

DUNGENESS CRAB OSCAR
 Bearnaise, asparagus - 14

SAUTEED MUSHROOMS
 Worcestershire, butter & garlic - 5

PEPPERCORN CRUSTED & BLUE CHEESE - 6

LAND & SEA COMBOS

Add To Any Entree

DUNGENESS CRAB LEGS - 15
GRILLED SALMON (4oz.) - 9.5

COCONUT SHRIMP (3) - 12
GRILLED PRAWNS (3) - 12

PETITE 6OZ. MAINE LOBSTER TAIL - 22
12OZ. MAINE LOBSTER TAIL - 40

SANDWICHES & BURGERS

Choice of: Fresh-cut Kennebec Fries | C.I. House Salad | House-made Coleslaw

- C.I. PRIME CHEESEBURGER** Prime chuck *beef, arugula, tomato, aged white cheddar, crispy onions, mayo 15.95
EAST COAST STYLE LOBSTER ROLL Maine lobster, mayonnaise, celery & chive 19.95
ORIGINAL DUNGENESS CRAB & OREGON BAY SHRIMP MELT topped with cheddar jack cheese, french baguette 17.95
THE PRIME RIB DIP thinly sliced, wilted spinach, caramelized shallot & garlic, white cheddar, lemon aioli, oven finished 18.95

* These items are cooked to order and may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.