



Chef Rudolph "Rudy" Sanchez

The Start

Chilean Shrimp Cocktail

Chilean shrimp, fresh avocado, spring mango,
cilantro spiked cocktail sauce 12

Cold Smoked Salmon Flatbread

Cold smoked salmon Lox, lemon zest, capers, shaved red onion house
made Boursin style 12

Featured Entrée Selections

Alaskan Halibut Meuniere

Fresh caught, lightly flour dusted and pan seared with local butter,
fresh parsley & lemon. With fresh seasonal ratatouille
& Moroccan couscous 40

Grilled Seasonal Alaska Halibut

Fresh caught, fire-grilled fillet. Crowned with local
Puyallup Washington Rhubarb and spring blueberry chutney.
Fresh green beans and wild rice blend 40

Basil Crusted Wild Washington Sockeye Salmon

Fresh Italian sweet basil crust & spring blueberry beurre blanc.
Charred green beans with wild rice blend 35

CI Chop Chop Salad

Spring greens, red cabbage, garbanzo beans, grape tomato, sweet
peppers, Genoa salami, pepperoncini, grilled chicken breast, Italian
mozzarella and parmesan cheese, red wine vinaigrette 18

CI Shenanigans Maine Lobster Mashed Potatoes

Our Shenanigans signature buttery mashed potatoes
crowned with Maine lobster claws and our
signature lobster sauce 20