



ZERO PROOF BEVERAGES

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 15.75
***Ahi Poke** sriracha & wasabi aioli, crisp wontons 10.50
Bruschetta tomato, basil, garlic, kalamata olives, mozzarella 9.95

HOT APPETIZERS

- Snow Crab & Shrimp Stuffed Mushrooms** ciabatta bread 12.50
Fried Calamari tossed in vinaigrette with jalapeño, banana and peppadew peppers, lemon-garlic aioli 10.50
Steamed Pacific Clams white wine, butter, garlic 13.50
Dungeness Crab, Shrimp & Artichoke Dip crazy cut ciabatta 14
***Seared Pacific Jumbo Scallops** 13.50
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

- Northwest Clam Chowder** BOWL 8.50 CUP 5.95
Lobster Bisque BOWL 8.95 CUP 6.50
Green Salad seasonal mixed greens SIDE 4.95
Caesar Salad shaved parmesan SIDE 6.95
Wedge SIDE 8.50
tomato, double-smoked extra thick bacon, pecans, crumbled blue cheese, avocado, blue cheese dressing
Grilled Chicken Caesar Salad 15.95
romaine, shaved parmesan, house-made focaccia croutons
Chicken Chop Chop Salad 13.50
salami, garbanzo beans, red bell pepper, celery shredded mozzarella, parmesan, red wine vinaigrette
C.I. Dungeness Crab & Bay Shrimp Louie louie dressing 27.25
Greens, pickled red onion, pear tomato, asparagus, deviled egg, daikon sprouts, Washington dungeness crabmeat, louie dressing, parmesan
***Cobb Steak Salad** 18.50
filet medallions, baby iceberg, creamy garlic pepperoncini dressing, Hill's bacon, tomato, egg, blue cheese, avocado
Berry *Salmon Salad 18.50
simply grilled salmon, over mixed greens tossed with seasonal berries, cider honey vinagrette, cotija cheese

PICK-A-PAIR

Pick Any Two From The Selections Below \$14.95

SOUPS

CUP CLAM CHOWDER

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

SANDWICHES

Served with Fresh-cut Fries

Dungeness Crab, Oregon Bay Shrimp & Artichoke Melt	17.50
<i>french baguette, parm & cheddar-jack</i>	
*C.I. Cheeseburger <i>Painted Hills Beef - Fossil, Oregon</i>	15.95
<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	13.95
<i>honeyed ham, roasted turkey, cheddar, swiss, with raspberry puree</i>	
Oven Roasted French Dip Sandwich	14.95
<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 CARMELIZED ONIONS, MUSHROOMS 1.00 each</i>	
Lobster Melt	19.95
<i>Maine lobster, Hill's thick-sliced bacon, vine ripe tomatoes, Tillamook cheddar, toasted brioche bread</i>	
Shenanigans' Ultimate Reuben	14.95
<i>house brined corned beef, pastrami, Swiss cheese, sauerkraut, 1000 island, horseradish cream, marbled rye bread</i>	

LUNCH ENTREES

*Blackened Alaska Cod Tacos	14.95
<i>honey mustard jalapeño slaw, avocado salsa, roasted spiked corn, red rice</i>	
Alaska Cod & Chips	18.50
<i>beer batter, fresh-cut fries, coleslaw, tartar</i>	
Jambalaya	18.50
<i>petite prawns, chicken, andouille sausage, rice</i>	
Chicken Fettuccini Alfredo	16.50
<i>garlic cream, sweet peppers, mushrooms, parmesan</i>	
*Top Sirloin	18.95
<i>grilled to temperature, mashed potatoes, vegetables</i>	
*Cedar Plank Wild Alaska Salmon	19.95
<i>smoked tomato beurre blanc, mashed potatoes, seasonal vegetable</i>	
*Parmesan Crusted Wild Alaska Halibut	22.95
*Shenanigans Mac & Cheese	12.95
<i>fresh Lagana lumache pasta, smoked gouda cheese, gratiné</i>	
DUNGENESS CRAB MAC & CHEESE	BLACKENED CHICKEN MAC & CHEESE
20.95	16.95

* 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