

SMALL PLATES/SHAREABLES

EDAMAME HUMMUS	6	KALBI BEEF TIPS	11
FLAT BREAD		yakisoba noodles, bok choy, pineapple, carrots, mushrooms	
SHRIMP, AVOCADO, CHEESE & ONION	6	CALAMARI	10
BBQ CHICKEN & GOUDA	5	lemon thyme aioli	
STEAMER CLAMS	small 8 large 12	COCO PRAWNS	10
simmered in white wine, butter & garlic		plum sauce	
CRAB & SHRIMP STUFFED MUSHROOMS	11	SHRIMP CARGOT	8
PRAWN COCKTAIL	11	large shrimp, oven-baked in butter, garlic and sherry, with crostini	
FRIED PACIFIC OYSTERS	9	GOLDEN ARTICHOKE	9
hand-breaded, cooked golden, cilantro-cocktail sauce		whole artichoke hearts, dipped in buttermilk, dusted in seasoned flour and cooked golden. Served with lemon basil aioli	
BAKED BRIE	9	KING CRAB TOWER	12 Double Crab 17
panko-cruste triple cream brie, raspberry puree, crostini, fresh fruit		king crab, mango, avocado, tequila-cilantro vinaigrette	
RED KING CRAB & SHRIMP CAKES	12	CHEF'S TRIO TOWER	18
lemon-basil aioli		calamari, kalbi beef tips, white prawns	

SOUPS & STARTER SALADS

FRENCH ONION	Cup 4	Onion Bowl 7	SHENANIGAN SALAD	6
swiss cheese, crouton & parmesan			romaine, chopped egg, toasted almonds, tarragon dressing, gorgonzola cheese, bay shrimp	
LOBSTER BISQUE	Cup 4	Bowl 7	FRESH MOZZARELLA & TOMATO	7
rich & creamy			tomatoes, fresh mozzarella, basil-shallot vinaigrette, balsamic glaze, fresh basil	
CLAM CHOWDER	Cup 4	Bowl 7	BLEU-PEAR SALAD	5
new england style			spring greens, tarragon vinaigrette, pear, gorgonzola cheese and candied pecans	
HOUSE MIXED GREEN SALAD	4		CAESAR SALAD	5
WEDGE	5			
iceberg lettuce, tarragon vinaigrette, tomatoes, gorgonzola & candied pecans				

ENTREE SALADS

THAI CHICKEN SALAD	13	SPINACH & GOAT CHEESE SALAD	13
grilled, sliced chicken breast, bell peppers, carrots, celery, mandarin oranges, cucumbers, wontons, spicy peanut dressing		spinach tossed with sundried tomato, cherry tomato, finished with crisp prosciutto, crumbled goat cheese, hazelnut-honey dressing	
CHICKEN CHOP CHOP	13	TROPICANA SALMON SALAD	14
lettuce tossed with roasted chicken, salami, garbanzo beans, red bell pepper, celery, finished with shredded mozzarella, parmesan, red wine vinaigrette		grilled sockeye salmon, basted with ancho chili lime butter. Served over greens with chopped mango, pineapple, strawberries and grapes, orange vinaigrette.	
SHENANIGAN'S SEAFOOD COBB	16	CHICKEN CAESAR	12
mixed greens, crumbled blue cheese, chopped bacon & egg, olives, diced tomato, avocado, Oregon Bay shrimp, smoked salmon, king crab		crisp romaine topped with house caesar dressing, grilled chicken breast, parm	

SIDE DISHES

POTATO/APPLE AU GRATIN	5	SWEET POTATO FRIES	4
YUKON GOLD MASHED POTATOES	4	FRESH-CUT FRIES	3
CHEF'S RICE	3	RAVIOLI	3
BAKED POTATO	3	FRESH SEASONAL VEGETABLES	3



DINNER COMBINATIONS

Any Two Items from the 3 Categories Below | 1 Item Per Category \$27

FINFISH	SHELLFISH	RANCH
Steelhead béarnaise	Coconut Prawns plum sauce	Chicken Marsala marsala butter cream
Potato Crusted Cod bacon-tomato relish	Crab & Shrimp Cakes lemon-basil aioli	Top Sirloin Shenanigans seasoning
Basil Crusted Halibut tomato-caper salsa	Shrimp Scampi garlic-wine butter	Pork Medallion whole grain mustard demi

Shenanigan's Dinner Combinations include:
CHOICE OF ANY TWO SIDE DISHES

FIN

*All Fish Available Simply Grilled

HALIBUT FISH & CHIPS	lemon-caper tartar, fries, sweet ginger slaw	16
STEELHEAD OSCAR	red king crab meat & béarnaise, mashed potatoes, asparagus	24
WILD ALASKA HALIBUT	basil crusted, tomato-caper salsa, mashed potatoes, veggies	29
CEDAR PLANK ROASTED SALMON	kodiak sockeye, lemongrass, lemons, mashed potatoes, vegetable	25
YELLOW FIN 'AHI' TUNA	lemon butter sauce, soy-wasabi mustard, vegetables & rice	25
POTATO CRUSTED COD	long-line alaska true cod, tomato-bacon relish, mashed potato, veggies	17

SHELLFISH

BACON WRAPPED CRAB STUFFED PRAWNS	25
stuffed with king crab, bay shrimp, brie cheese, wrapped with thick-sliced bacon & oven roasted, with apple cinnamon Israeli couscous, seasonal vegetables & lemon butter sauce	
CLAMS 'PORTUGUESE'	17
manila clams, chorizo, potatoes, garlic, white wine cream sauce, served with crostini	
STEAMED MANILA CLAM FETTUCCINE	17
white wine-butter-garlic cream sauce	
COCO PRAWNS	18
plum sauce	
PRAWN SCAMPI FETTUCCINE	16
garlic, tomato, mushrooms, onions, wine, butter	
PRAWN TRIO ~ SHRIMP SCAMPI, BACON WRAPPED PRAWNS, COCO PRAWNS	28
PAN-SEARED SCALLOPS	28
roasted poblano cream, spinach, chorizo purple potato hash	

STEAK & CHICKEN

Served with Mashed Potatoes & Vegetables

GRILLED CENTER-CUT 8OZ. TOP SIRLOIN	shenanigan's seasoned, cabernet-shallot demi	25
FILET MIGNON	shenanigan's seasoned, roasted garlic demi-glace	8oz. 31
GRILLED RIBEYE	shenanigan's seasoned, caramelized roasted garlic demi-glace	28
NEW YORK	shenanigan's seasoned	28
OVEN ROASTED CRISPY CHICKEN	huckleberry chutney	18
BLACK ANGUS SIRLOIN & MAYTAG BLUE	crisp pancetta & melting maytag blue cheese	25
<u>CLASSIC STEAK TOPPINGS</u>		
Blue Cheese & Peppercorn	Mushrooms	Oscar
peppercorn crusted, maytag blue cheese \$3	sliced mushrooms, marsala, butter, garlic \$3	topped with crab & béarnaise \$5

ALL DAY FAVORITES

BIG RED BABY BACK RIBS	19
slow roasted in our big red ale and flame grilled, basted with sweet baby rays bbq sauce, with cole slaw and seasoned fries	
STEELHEAD BLTA	14
grilled steelhead fillet, on thick sliced toast with mayo, lettuce, sliced tomato, bacon, avocado, roasted gazpacho tartar sauce	
KING CRAB & BAY SHRIMP MELT	13
bay shrimp, king crab, scallions, parm & cream cheese on baguette	
BACON CHEDDAR BURGER	11
white cheddar, thick-sliced bacon, lettuce, tomato and onion, brioche bun, fresh-cut fries	
SHENANIGANS CHICKEN PAPPARDELE ALFREDO	13
garlic cream, red & green bell pepper, mushrooms, finished with parmesan	
CHOICE OF BLACKENED, GRILLED OR SAUTEED SHRIMP ALFREDO 15	
SEAFOOD JAMBALAYA	15
cajun style, shrimp, chicken, andouille sausage, jasmine rice	

All steaks are cooked to order. "Consuming raw, under-cooked and unpasteurized food items may increase your chance of foodborne illness." We use nuts and nut based oils in some of our menu items. If you are allergic to nuts or any other foods, please let us know