

## SMALL PLATES/SHAREABLES

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

## SOUPS & STARTER SALADS

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

## ENTREE SALADS

<b>THAI CHICKEN SALAD</b>	13	<b>SPINACH &amp; GOAT CHEESE SALAD</b>	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	
<b>CHICKEN CHOP CHOP</b>	13	<b>TROPICANA SALMON SALAD</b>	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.	
<b>SHENANIGAN'S SEAFOOD COBB</b>	16	<b>CHICKEN CAESAR</b>	12
mixed greens, crumbled blue cheese, chopped bacon & egg, olives, diced tomato, avocado, Oregon Bay shimp, smoked salmon, king crab		crisp romaine topped with house caesar dressing, grilled chicken breast, parm	

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



## LUNCH COMBINATIONS

Any **Two** Items from the 3 Categories Below | 1 Item Per Category \$13.00

### SOUP & SIDES

**CUP-RAZOR CLAM CHOWDER**

**CUP-LOBSTER BISQUE**

**CUP-FRENCH ONION**

**HOUSE CUT FRIES ~OR~ SWEET POTATO FRIES**

### SALADS

**SIDE CAESAR** house croutons

**SIDE HOUSE** choice of dressing

**1/2 THAI CHICKEN** spicy peanut dressing

**1/2 SHENANIGAN'S SEAFOOD COBB** choice of dressing

### SANDWICHES

**1/2 MONTE CRISTO** raspberry puree

**1/2 REUBEN** melted swiss

**1/2 FRENCH DIP** au jus

**PETITE CRAB & SHRIMP MELT** on baguette

**BEST LUNCH DEAL IN SPOKANE**

## SANDWICHES

choice of seasoned house-cut fries, sweet potato fries or seasonal fruit

### STEELHEAD BLTA

steelhead fillet on thick-sliced toast, mayo, iceberg lettuce, tomato, bacon, avocado, roasted gazpacho tartar 14

### KING CRAB & SHRIMP MELT

alaska king crab & shrimp, mixed with tomato, scallion, parmesan, cream cheese and scallions. Toasted baguette 13

### REUBEN'S REUBEN

pastrami, corned beef, sauerkraut, horseradish-louie dressing, swiss cheese, served on rye 12

### FRENCH DIP

thinly sliced roast beef on a french baguette with caramelized onion, mushrooms & swiss au jus 12

### MONTE CRISTO

honeyed ham, roasted turkey, wisconsin cheddar & swiss, griddled and served with raspberry puree 11

### BLACK & BLUE STEAK SANDWICH

top sirloin marinated in Big Horn Porter marinade, grilled, basted with porter bbq sauce, sliced thin on a garlic baguette, black and blue slaw, tomato-chipotle mayo, tomato and cajun onion 14

### AHI TUNA SALAD

ahi tuna mixed with capers, onion, garlic mayonnaise, pickle. Served on focaccia with mixed greens, olive tapenade, tarragon dressing 12

### CUBAN

slow roasted pork loin, shaved thin and served on our pub roll with garlic-cilantro mayonnaise, roasted jalapenos, caramelized red onion and creamy mozzarella 12

### HEMINGWAY CLUB

said to be a favorite of Ernest Hemingway. seasoned & grilled mahi-mahi fillet, on toasted thick-sliced white bread, with chipotle mayo, red onion, bacon, jack cheese, tomato and iceberg lettuce 13

## SHENANIGANS BURGERS

choice of seasoned house-cut fries, sweet potato fries or seasonal fruit

### SHENANIGANS PATTY MELT

seasoned burger patty, thick-sliced bacon, avocado, swiss cheese, mayonnaise, served on toasted rye bread 11

### AMBER ALE CHICKEN

buttface amber ale marinated, total disorder bbq sauce, kickin' slaw, onion crisps, smoked tomato-chipotle mayonnaise 12

### BACON CHEDDAR BURGER

white cheddar, thick-sliced bacon, lettuce, tomato and onion, brioche bun, fresh-cut fries 11

### THE PLAIN JANE

simply, our seasoned burger patty, topped with lettuce, tomato, onion and dill pickles, brioche bun 9

## LUNCH ENTREES

All Fish Available Simply Grilled

<b>HALIBUT FISH &amp; CHIPS</b>	17	<b>TOP SIRLOIN</b>	15
alaska halibut, dipped in tempura, cooked golden. Served with caper tartar sauce, slaw, house-cut fries		8oz., grilled, finished with cabernet-shallot demi. Served with mashed potatoes and vegetables	
<b>CEDAR PLANKED KODIAK SALMON</b>	15	<b>PRAWN SCAMPI PASTA</b>	14
oven roasted on a cedar plank, finished with lemon beurre blanc, mashed potatoes		garlic, tomato, mushrooms, onions, wine, butter	
<b>WILD ALASKA HALIBUT</b>	18	<b>SEAFOOD JAMABALYA</b>	15
basil crusted, tomato-caper salsa, mashed potatoes, veggies		rock shrimp, chicken, andouille sausage, cajun style, jasmine rice	
<b>PACIFIC FISH TACOS</b>	13	<b>POTATO CRUSTED COD</b>	15
pan-seared, fish varies due to season and fishing conditions, seasoned with blackening spice, flour tortillas, ancho-aioli, ginger slaw		long-line alaska true cod tomato-bacon relish, mashed potatoes, asparagus	

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