

# SHENANIGANS

FOOD ★ FUN ★ SPORTS

## APPETIZERS

### Potato Skins 9.

Chopped Applewood Bacon, Cheddar Cheese, Scallions, with Sour cream

### Shenanigans Trio 12.

Potato Skins, Wings (any style), and Mozzarella Sticks, with Sour Cream, ranch or Bleu Cheese, Marinara Sauce

### Jumbo Stuffed Shrimp 14.

Crab Stuffed Shrimp with Cajun Remoulade

### Seared Ahi Tuna 14.

Sesame Encrusted Ahi Tuna, Wakame Seaweed Salad, with Wasabi Aioli, Soy Sauce

### Calamari 12.

Crispy Buttermilk Calamari, with Marinara, Lemon Aioli, Sweet Chili Glaze

### Mozzarella Sticks 8.

Breaded Mozzarella Cheese with Marinara Sauce

### Cajun Chicken Quesadilla 11.

Chopped Blackened Chicken, Cheddar Cheese, Diced Tomatoes, Scallions, with Guacamole, Salsa, Sour Cream

### Veggie Quesadilla 11.

Sautéed Spinach, Caramelized Onions, Diced Tomatoes, Garlic, Cheddar Cheese, Feta Cheese, with Guacamole, Salsa, Sour Cream

### BBT 13.

Blackened Beef Tenderloin, Garlic Toast, Gorgonzola Cream Sauce

### Jumbo Bavarian Pretzel 10.

Served with Beer Cheese and Honey Mustard

### Crab Cakes 13.

Seared Crab Cakes, Dressed Field Greens, with Cajun Remoulade

### Bacon Wrapped Scallops 13.

Diver Sea Scallops, Applewood Bacon, with Thai Chili & Horseradish Aioli

### Cheesesteak Spring Rolls 11.

Thinly Sliced Prime Rib, Jalapeños, Caramelized Onions, with Chipotle Ranch

### Garlic Shrimp 13.

Jumbo Shrimp, Garlic, Red Pepper Flake, Saffron, Olive Oil, with Crostini

### Shenanigans Wings

10 wings- 11 | 20 wings- 22  
30 wings- 33 | Bucket of 50- 50

With Bleu Cheese & Celery.  
Extra Bleu Cheese & Celery 2.50

### Boneless Wings

10 per pound

### Boom Boom Shrimp 13.

One Pound of Crispy Fried Shrimp  
Tossed in Boom Boom Sauce with  
Ranch or Blue Cheese

### SAUCE CHOICES:

Hot, Mild, BBQ, Teriyaki, Jamaican Jerk,  
Cajun Honey Garlic, Hot Honey BBQ,  
Raspberry Chipotle, Garlic Parmesan,  
Sweet Thai Chili, Golden Tangy BBQ,  
Habanero Fire - Extra sauce 1.

## SOUPS & SALADS

**Chili** cup 5. | Bowl 7.

**French Onion Crock** 8.

**Soup du Jour** cup 5. | Bowl 7

### House 7.

Sm. Side with Dinner 4.

### Caesar 9.

Sm. Side with Dinner 4.

### Nick's Greek 12.

Mixed Greens, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese, with Lemon Pepper Vinaigrette

### Mozzarella Caprese 12.

Baby Field Greens, Burrata, Grape Tomatoes, Roasted Red Peppers, with Balsamic Reduction & Vinaigrette

..... **ADD TO THE ABOVE SALADS: CHICKEN 4. SHRIMP 7. STEAK 7.** .....

### Marinated Steak\* 16.

Romain, Sliced Sirloin Steak, Grape Tomatoes, Red Onion, Applewood Bacon, Crumbled Blue Cheese, with Sherry Dijon Vinaigrette

### Cobb 15.

Mixed Greens, Grilled Chicken, Sliced Egg, Black Olives, Avocado, Applewood Bacon, Bleu Cheese Crumbles, Cheddar Cheese served with a Berry Vinaigrette

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

# CRAFT BURGERS

All Burgers are Certified Angus Beef served on Toasted Brioche, Lettuce, Tomato, Sliced Red Onion with House Made Ranch Potato Chips.  
add French Fries 2. | add Cajun Garlic Fries 3.

**Shenanigans Burger\*** 9.  
Classic Plain or with American Cheese

**Lake Harmony Burger** 11.  
American Cheese, Applewood Bacon

**Black & Bleu Burger\*** 11.  
Cajun Blackened, Applewood Bacon, Crispy Marinated Onions,  
Gorgonzola Cream Sauce, Chipotle Mayo

**Mushroom Swiss Burger\*** 11.  
Sautéed Wild Mushrooms, Swiss Cheese, Dijonnaise

**Brie Burger\*** 12.  
Imported Brie Cheese, Caramelized Onions, Apple & Bacon Jam

**Ghost Burger\*** 12.  
Ghost Pepper Cheese, Jalapeños, Sriracha Aioli

**Black Bean Burger** 10.  
Red Onions, Avocado Mayo

**Salmon Burger** 13.  
Field Greens, Tomato Chutney Aioli

## HAND-HELDS

All sandwiches are served with house made potato chips and a pickle.  
add French Fries 2. | add Cajun Garlic Fries 3.

**Reuben Sandwich** 11.  
Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on  
Marbled Pumpernickel Rye Bread

**Cheese Steak** 13.  
Thinly Sliced Steak, Sautéed Onions, American Cheese, with  
Marinara Sauce

**Uptown Fried Chicken Sandwich** 11.  
Coconut and Buttermilk Marinated Chicken Thigh, Lettuce,  
Tomato, Roasted Garlic Aioli, on a Brioche Roll

**French Dip** 12.  
House Roasted Top Round, Provolone Cheese, Au Jus

**Shenanigans Grilled Cheese** 12.  
Brie & Cheddar Cheese, Ham, Sliced Tomato on  
Thick Sourdough Bread

**Crab Cake Sandwich** 13.  
Seared Lump Crab Meat, Cajun Remoulade, Lettuce, Tomato, on Toasted Brioche

**Chopped Salad Wrap** 11.  
Baby Field Greens, Grilled Chicken, Tomato, Cucumber, Black Olives, Bleu  
Cheese Crumbles, Lemon Pepper Vinaigrette, in a Garlic & Herb Tortilla

**Shrimp Taco** 13.  
Panko Fried Shrimp, Baby Field Greens, Diced Tomato, Pickled Red Onions,  
Drizzled with Boom Boom Sauce

**Open Face** 16.  
Filet Mignon, Sautéed Wild Mushrooms, Demi-Glace, Onion Rings,  
on Toasted Garlic Sour Dough

**Grilled Chicken Breast** 13.  
Roasted Red Peppers, Provolone Cheese, with Balsamic Glaze

**California Chicken Cheesesteak** 13.  
Chopped Chicken, Lettuce, Tomato, American Cheese, Avocado Mayo

**Turkey BLT Wrap** 12.  
Oven Roasted Turkey, Applewood Bacon, Lettuce,  
Tomato, Mayo, in Garlic Herb Wrap

## ENTREES

All Entrees served from 4pm-11pm. All Entrees served with Chef's Choice of Vegetable

**Shenanigans Pot Roast** 20.  
Guinness Braised Beef, Roasted Carrots, Celery,  
Yukon Mash, Wild Mushrooms with Demi-Glace

**Scottish Salmon** 24.  
Seared Salmon, Garlic Lemon Butter Sauce, Jasmine Rice

**Chicken Marsala** 22.  
Pan Seared Chicken Breasts, Wild Mushrooms,  
Yukon Mash with Marsala Wine Sauce

**Stuffed Pork Loin** 26.  
Spinach, Bacon, Mushroom, and Cheese Stuffing with Yukon Mash

**Grilled Tuna** 28.  
Lemon Dijon Cream Sauce, Jasmine Rice

**Chicken Calabrese** 22.  
Pan Seared Chicken Breasts, Sweet & Hot Peppers, Caramelized Onions,  
Yukon Mash, with Brown Garlic Sauce

**Super Lump Crab Cakes** 26.  
Pan Seared Crab Cakes with Cajun Remoulade, Jasmine Rice

**Scallops** 28.  
Diver Sea Scallops, Wakame Seaweed Salad,  
Jasmine Rice, Teriyaki Glaze

**Chicken Saltimbocca** 24.  
Pan Seared Bacon, Mozzarella, Spinach Stuffed Chicken Breast  
finished with Lemon Cream Sauce, Yukon Mash

**Filet Mignon\*** 30.  
Grilled 8oz. Center Cut Black Angus Beef Filet, wrapped  
with Applewood Bacon, Yukon Mash

**NY Strip\*** 28.  
Grilled 14oz. Black Angus NY Strip Steak with Yukon Mash  
**Sauce add ons: add 3.**  
Gorgonzola Cream Sauce, Au Poivre, Mushroom Demi, or Sweet Bourbon Glaze  
**Seafood add ons: add 8.**  
Sautéed Garlic Shrimp, Crab Cake, or Lemon Butter Bay Scallops

## PASTA

**6 Cheese Gnocchi** 20.  
Sautéed Garlic, Grape Tomatoes, finished with  
Tomato Chutney Butter Sauce

**Shenanigans Mac and Cheese** 20.  
Cavatappi Pasta, Chicken, Bacon, Ranch Cheese Sauce

**Rigatoni Alla Vodka** 20.  
Sautéed Chicken, Diced Tomatoes, Garlic in a Creamy Marinara Sauce

**Blue Crab Ravioli** 26.  
Sautéed Shrimp, Garlic, finished with Saffron Cream Sauce

**BOOMERS NIGHT CLUB**  
Open Friday and Saturday with DJ entertainment!  
{ Karaoke every Friday & Saturday }

**FIND US ON**   
[www.dinelakeharmonypa.com](http://www.dinelakeharmonypa.com)  
98 Lake Harmony Road • Lake Harmony, PA  
**570.722.1100**

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

©US Foods 2017 (11243)