

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.
Sauteed Shrimp, Garlic, finished with Saffron Cream Sauce

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

FIND US ON 
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