

Small plates



Vegetarian items are indicated with a "V".
We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*.

WHITE BEAN & ARTICHOKE HUMMUS^V with grilled pita and marinated olives \$6

SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream \$5

GRILLED NAKED CHINESE DUMPLING KABOBS[†] ginger lemongrass pork bites with peanut sauce \$5

GRILLED SHRIMP AZTECA with guacamole, sweet corn tamale cake and pico de gallo \$6

GREEK-CHIC CHICKEN KABOBS^{G†} with mint-yogurt and cilantro-peanut pesto \$5

THAI NOODLE BOWL^{V†} ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots \$5

Add 3 spicy Thai barbequed shrimp or Tandoori chicken skewers[†] \$3.5

VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces \$5

GOAT CHEESE & ARTICHOKE POPPERS^V with fresh thyme and lemon zest \$5

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD^V with white truffle vinaigrette \$6

BBQ CHICKEN FLATBREAD with red onions & cilantro \$6

SMOKED PORK FLATBREAD[†] with cilantro-peanut pesto and Anaheim chiles \$6

slider pit

Sold individually or get a 3-pack for \$9.5

SHRIMP PO'BOY with Creole remoulade sauce \$3.5

POT ROAST SLIDER with red wine gravy and fried onion straws \$3.5

PULLED SMOKED PORK SLIDER topped with pickle 'fries' \$3.5

MINI BURGER with 9-months-aged Tillamook cheddar and ranch-style greens \$3.5

SLIDER COUTURE any slider with a mini bottle of Chandon bubbly \$10.5



PASTA BOLOGNESE wide noodles with pork and beef ragu \$6

GRILLED 4 OZ. ATLANTIC SALMON^G over honest gold mashers \$8

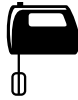
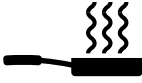
SEARED SEA SCALLOPS^{G*} over honest gold mashers \$9

GRILLED 4 OZ. FILET MIGNON^{G*} with parmesan garlic sauce \$10

FRIED SHRIMP (3) with traditional cocktail sauce \$6

**A little of this.
A little of that.
Taste around
the menu with
no commitment
or order-envy.**

Share or don't share. In general, 2 – 4 plates per person would comprise a traditional full meal. Your server can guide you through this funhouse.



frites bar

DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy \$4

PARMESAN FRITES^{VG} with a trio of sauces \$2.5

TRUCKSTOP FRIES^V covered in chipotle cheese sauce \$3

PICKLE 'FRIES'^V with horseradish & honey mustard sauces – not truly fries, but truly delicious \$4

AMERICAN FRIES^{VG} straight up with Heinz \$2



GRILLED ASPARAGUS SALAD^{V†} with honey roasted walnuts, gorgonzola and white truffle vinaigrette \$5

OTHER SIDE SALADS

Caesar Salad \$4

Chop Salad bacon, corn, croutons, choice of cheese and dressing \$4

Tuscan White Bean Salad^V goat cheese, tomatoes, balsamic and foccacia crisps \$4

SOUP French Onion, Baked Potato or Chicken Tortilla \$3

MINI SPIN DIP AND TORTILLA CHIPS \$5

JUMBO STUFFED 'SHROOMS' (3) with creamy horseradish sauce \$4

SEARED RARE TUNA WONTONS^{*} with soy glaze, wasabi mayo and Asian slaw \$8.5

CALAMARI in peppery buttermilk batter with sesame-ginger sauce \$8

BRUSCHETTA^V with mild goat cheese, kalamata olives, focaccia crisps \$7

big small plates

They're not really small. They're oversized appetizers meant for serious sharing.

CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream \$9

CHICKEN WINGS Thai chile glazed with sesame-ginger sauce or Buffalo style \$8.5

SPINACH DIP with cheesy lavosh crackers \$9

LETTUCE WRAPS[†] with chicken sauté, julienne vegetables and wonton strips \$8.5

HAND-BREADED CHICKEN FINGERS traditional or buffalo style \$8.5

JUMBO STUFFED 'SHROOMS' (7) with creamy horseradish sauce \$9

team spirits

Communal eating meets communal drinking.

GOOSE ISLAND MATILDA, 750 ML BOTTLE (ILLINOIS) loads of malt & made with a rare Belgian yeast. Perilously drinkable \$18

GOOSE ISLAND PERE JACQUES 750 ML BOTTLE (ILLINOIS) great with spicier foods and dark chocolate \$18

ESTRELLA DAMM INEDIT, 750 ML BOTTLE (SPAIN) Superchef el Bulli meets the Master Brewer at Estrella Damm to create a beer solely for food pairing \$16

SANGRIA pitcher of red or white with fresh-cut-fruit \$12



happier hour

All day drinks specials
(bar/lounge only)

SUNDAY – THURSDAY

1/2 off house cocktails

1/2 off domestic draft beer

1/2 off long island iced teas
(excludes premiums)

TUESDAY

1/2 off all wine by the bottle

SELECT \$6 APPETIZERS

Sun – Thur | 4 – 7 & 10 – close
(bar/lounge only)

tuna wontons | bruschetta
chicken nachos | buffalo wings
'big' shrooms | thai chile wings
spin dip with lavosh | calamari
lettuce wraps | chicken fingers

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

^{*} Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. ©2009 Houlihan's Restaurants Inc.

ENTRÉES

SIDE SALADS

TUSCAN SIDE SALAD

Balsamic field greens and focaccia strips alongside savory white beans, chopped tomatoes and goat cheese for spreading. \$4.00

HOUSE CHOP SALAD

Chopped greens, smoked bacon, corn, homemade croutons, tomatoes, bleu cheese or cheddar, and a choice of ranch or balsamic vinaigrette. \$4.00

CAESAR SIDE SALAD

Fresh romaine, shredded Romano cheese, garlic croutons and house-made Caesar dressing. \$4.00



ENTRÉES

Add any side salad or bowl of soup for \$2.00

STUFFED CHICKEN BREAST

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown and the cheese is hot and melted. Served with fresh vegetables and mashed potatoes. \$15.95

NEW YORK STRIP*

Our hearty 12 oz. strip is grilled to your specs and topped with red wine garlic butter. Served with a loaded baked potato and seasonal vegetables. \$20.95

MEATLOAF NO. 9

Mashed Yukon Golds, red wine mushroom sauce, onion straws, French green beans. \$11.95

SEARED GEORGES BANK SCALLOPS

Lemon-asparagus risotto, baby greens, basil-infused olive oil. \$18.95

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our mashed potatoes with fresh seasonal vegetables. \$13.50

ALMOND CRUSTED TILAPIA†

Amaretto beurre blanc, fresh berries, grilled asparagus. \$16.95

HUGE PANKO BREADED SHRIMP (7) AND FRIES†

Served with French fries and peanut ginger slaw. \$15.95

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with alfredo, served over pasta. Topped with fontina, provolone and grated parmesan. \$13.95

SIZZLING FAJITAS

Your choice of chargrilled chicken, steak or a combo of both served with red and green bell peppers and onions. Served with traditional accompaniments. Chicken \$14.95 | Steak or Combo \$16.95

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ENTRÉES

Add a House Chop Salad, Caesar Salad, Tuscan Salad, a bowl of Baked Potato Soup, French Onion Soup or Chicken Tortilla Soup for \$2.00

ATLANTIC SALMON

Fillet of Salmon served one of two ways. \$17.50

- Simply Prepared grilled with salt and pepper, panzanella bread salad, and grilled asparagus.
- Fire Grilled served with honest gold mashers and today's vegetable.

USDA PRIME TOP SIRLOIN*

A tender aged Prime Sirloin grilled and basted with red wine butter, served with a loaded baked potato and fresh seasonal vegetables. 9 oz. \$17.95 | 5 oz. \$14.95 | Add 3 grilled or fried shrimp \$5.95

DOWN HOME POT ROAST

Mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce. \$12.95

CHICKEN FETTUCCINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.75

JUMBO GRILLED SHRIMP

8 shrimp, slow marinated in tomatillo and fresh-squeezed lime juice. Served with grilled asparagus and grilled sourdough panzanella with tomatoes, baby arugula and balsamic vinaigrette. \$15.95

BABY BACK BBQ RIBS†

Slow cooked in a sweet, smoky sauce and barbecued to a glaze. Served with peanut ginger slaw† and french fries. Full Slab \$20.95 | Half Slab \$15.95 | Add 3 grilled or fried shrimp \$5.95

FILET MIGNON*

An 8 oz. filet basted with red wine garlic butter, baked potato and fresh seasonal vegetables. \$24.95

CHIPOTLE SMOKED CHICKEN ENCHILADAS

Filled with tomatillo-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans and sweet chipotle slaw. \$12.95

WILD MUSHROOM ENCHILADAS

Corn tortillas filled with Portobello mushrooms and a blend of cheeses, topped with smoky mozzarella sauce and sour cream drizzle. Served with pico rice, black beans and Napa cabbage. \$12.95

HAND BREADED CHICKEN FINGER PLATTER†

Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw and french fries. \$13.75

Loaded baked potato available with steak entrées after 5:00pm

Complimentary 5-6 oz. coldwater lobster tail OR jumbo shrimp (5) with our 9 oz. Prime Top Sirloin, 8 oz. Filet or 12 oz. NY Strip every Thursday after 4pm.

ENTRÉES

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SOUPS & SALADS

SOUPS

FRENCH ONION SOUP

With provolone and crouton \$3.00

OUR ORIGINAL BAKED POTATO

Topped with cheddar cheese, smoked bacon and scallions \$3.00

CHICKEN TORTILLA

Lean, poached chicken, crushed tomatoes, anaheim chiles and onions in a zesty chicken broth. \$3.00



ENTRÉE SALADS

Add a bowl of homemade soup for \$2.00

CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our Caesar dressing and warm polenta croutons. \$10.95

TUSCAN WHITE BEAN ENTREE SALAD

Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps. \$8.95

BUFFALO BLEU SALAD†

Chicken tenderloins tossed in Buffalo wing sauce over crisp greens with smoked bacon, sharp cheddar, garlic-butter croutons, juicy tomatoes, toasted pecans, creamy gorgonzola cheese in our garlic ranch dressing. \$11.95

FIRE GRILLED BBQ SALMON SALAD†

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, mango dressing \$13.95

HEARTLAND GRILLED CHICKEN SALAD†

Grilled herb-marinated chicken breast on fresh greens topped with smoked bacon, aged cheddar, toasted spicy pecans, garlic-butter croutons in our creamy garlic ranch dressing. \$10.95

Also available with lightly breaded chicken tenderloins.

CHICKEN ASIAN CHOP CHOP†

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas, peanuts and bell peppers all tossed in a ginger honey mustard dressing. \$10.75

SEARED AHI TUNA SALAD*†

Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce. \$11.95

PRIME STEAK AND WEDGE SALAD*†

Prime 5 oz. top sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk bleu cheese dressing. \$13.95

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SANDWICHES AND PREMIUM BURGERS

SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE.

French fries | Vegetable of the day | Mashed potatoes | Loaded baked potato (after 5:00pm)
Peanut ginger slaw† | Tortilla chips with homemade salsa | Mediterranean orzo with feta, cucumber and ripe olives

Our ½ lb. burgers are 100% Premium Black Angus Creekstone Farms. The Black Angus breed produces the most tender and flavorful beef available. Creekstone Farms raises its cattle the old-fashioned way—slowly and naturally, with a focus on quality over quantity. While it takes longer, we think it's worth it.

We fry in only 100% soybean oil - both trans-fat free and cholesterol free.

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER*

Two thick slices of Tillamook cheddar (aged over nine months), smoked bacon, lettuce, tomato, and sweet red onion on a toasted bun. \$9.95

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER*

Comes with lettuce, tomato and sliced red onion on a toasted bun.

- BURGER STRAIGHT UP \$8.95
- WITH CHEESE AND / OR BACON Choose from aged Tillamook cheddar, provolone, gorgonzola or gouda. \$9.95

SOUTHWEST CHICKEN WRAP†

Grilled chicken, spiced pecans, red peppers, warm bacon, tortilla shreds and jalapeno jack tossed in garlic ranch and rolled in a grilled tortilla with lettuce, tomatoes and a side of homemade salsa. \$9.95

FARMHOUSE CLUB†

Brown sugar and honey cured ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda on whole-grain bread. Topped with spring mix and juicy tomatoes. \$9.95

SO. CAL FISH TACOS

Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky Panko bread crumbs, napa cabbage, pico, and sweet honey-cumin dressing. Comes with chips and salsa. \$9.75

VEGGIE SANDWICH

Tuscan-style rosemary & white bean hummus, field greens, goat cheese, aged provolone cheese, balsamic tomato relish, fresh basil and red onions on whole-grain bread. \$9.50

FRENCH DIP

A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, then covered in aged provolone on a toasted torpedo roll. \$10.95

BRENTWOOD CHICKEN SANDWICH

A grilled chicken breast with fresh chopped rosemary, topped with smoked bacon, gouda cheese and Dijon-spiked mayo on a toasted bun. With baby greens, vine ripe tomato and onion. \$9.95

TILLAMOOK DELI BEEF SANDWICH

Roasted beef, horseradish sauce, aged Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye. \$9.50

HONEY-DIJON CHICKEN SALAD SANDWICH†

All white meat chicken salad with toasted pecans, on whole-grain bread with baby greens. \$9.50

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