

# H HOULIHAN'S

## R & D

Some things we've been working on in the test kitchen. Try them. We'd love your feedback.

**HOMEMADE BLEU POTATO CHIPS** Bleu cheese sauce, chives and crumbled bleu cheese \$7.99

**MEATLOAF NO. 9** Mashed Yukon gold potatoes, red wine mushroom sauce, onion straws, French green beans and baby carrots with maple butter \$11.99

**ITALIAN-STYLE DONUT FLIGHT** Cinnamon, nutmeg, dark chocolate Kahlua and white chocolate Bailey's dipping sauces \$5.99

## SOUPS

**FRENCH ONION SOUP WITH PROVOLONE & CROUTON** \$4.50

**OUR ORIGINAL BAKED POTATO SOUP** \$4.50

★ **CHICKEN TORTILLA SOUP** \$4.50

Note: All soups and side salads are just \$1.99 with any entrée, entrée salad or sandwich purchase.

## SIDE SALADS

★ **OUR SIGNATURE TUSCAN SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$4.99

**HOUSE CHOP SALAD** Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$4.99

**CAESAR SALAD** Romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.99

## DESSERTS

**CHOCOLATE CAPPUCCINO CAKE** \$2.99

**VANILLA BEAN CRÈME BRULÉE** \$2.99

**SNICKERS® CRUNCH ICE CREAM DOME†** \$2.99

**BOURBON PECAN PIE†** \$2.99

**STRAWBERRY CHEESECAKE†** \$2.99

**TRIPLE BERRY COBBLER** \$2.99

**THREE'S COMPANY** Pick any 3 \$7.59

**FAB FIVE** All 5 \$12.99

## SIGNATURE BEVERAGES

**MINI MARTINI FLIGHTS**

Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie Guavatini | Chocolate | Adam & Eve Appetini \$9.00

**WINE FLIGHTS**

Smaller pours to sample any three of our wines by the glass (see wine list on back) \$9.99

**HAND-PRESSED LEMONADES & FRUIT FUSION ICED TEAS**

Choose from mango, pomegranate, strawberry, blueberry, guava or raspberry \$2.79

**HOULIHAN'S FRUIT FIZZ**

The modern kid's Shirley Temple \$2.39

**POP, TEA, ETC** Coke, Diet Coke, Sprite, IBC Root Beer, Tazo Hot Tea, Mellow Yellow, Aquapanna Mineral Water, San Palligreno Sparkling Water

## GOOD TO KNOW

We cook almost entirely from scratch. Our dressings, sauces, breads, desserts... all house recipes. We buy local produce every morning, and even have our spices ground to order.

We believe in premium cheeses, like 9 months-aged Tillamook Cheddar, BelGioioso Provolone, and imported French goat cheese. We want you to eat well.

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

**MANAGING PARTNER** Sue Getgen  
**EXECUTIVE CHEF** Samuel Millan

★ Indicates lighter fare that's lower in calories. For nutritional information on these items visit houlihans.com

† 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.

## STARTERS

**MINIATURE BURGER THREESOME** Tillamook cheddar, ranch-style greens \$8.99

**SPINACH DIP WITH CHEESY LAVOSH CRACKERS** \$9.29

**JUMBO STUFFED SHROOMS** Garlic herb cream cheese center, creamy horseradish sauce \$9.29

★ **LETTUCE WRAPS†** Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.79

**CHICKEN WINGS** Thai chile glazed, sesame-ginger sauce \$9.59 | **Buffalo** style, bleu cheese dressing \$9.59

**CHICKEN FINGERS** Traditional with two sauces \$8.29 | **Buffalo** style with bleu cheese dressing \$8.99

**BRUSCHETTA** Goat cheese blend, kalamata olives, focaccia crisps, field greens \$8.29

★ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.99

**BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA** \$8.79

**CHIPOTLE CHICKEN NACHOS** Homemade salsa, guacamole, sour cream \$9.79

★ **SEARED RARE TUNA WONTONS\*** Soy glaze, wasabi mayo, Napa slaw \$8.99

**STUFFED POTATO SKINS** Crisp bacon, scallions, jack & cheddar cheeses \$8.29

## ENTRÉES

Add a side salad or bowl of soup (at left) \$1.99

**STUFFED CHICKEN BREAST** Garlic herb cream cheese center, today's vegetables, honest gold mashed potatoes \$16.99

★ **ASIAN NOODLE BOWL** Lemon grass dashi broth, bok choy, shiitake mushrooms, edamame, daikon orange salad. Chicken \$13.99 | Shrimp \$14.99

**GRILLED ROSEMARY CHICKEN** Today's vegetable, honest gold mashers \$14.59

**CHICKEN PARMESAN** Over pasta with fontina-provolone-parm blend \$15.29

**CHICKEN FETTUCCHINE ALFREDO** A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$14.99

★ **HERB GRILLED CHICKEN** Grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette, grilled asparagus \$14.29

**DOWN HOME POT ROAST** Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.49

**USDA PRIME TOP SIRLOIN** Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables (9oz.) \$18.99 | (5oz.) \$15.99 | Add 4 Jumbo shrimp (grilled or crisp-fried) \$5.99

**NEW YORK STRIP** (12 oz.) Choice of potato, today's vegetables \$22.99

**ATLANTIC SALMON** Choose: **Mustard encrusted** with dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey buerre blanc \$17.99 | **Grilled** with honest gold mashers and today's vegetables \$17.99 | ★ **Simply prepared** grilled with salt and pepper, panzanella bread salad, grilled asparagus \$17.99

**HUGE PANKO BATTERED SHRIMP (7) & FRIES†** With peanut ginger slaw\* \$17.99

**CHIPOTLE SMOKED CHICKEN ENCHILADAS** Tomatillo, queso fresco, pico rice, black beans, slaw \$13.99

**CHICKEN FINGER PLATTER†** Fries, peanut ginger slaw†, honey mustard \$14.59

**SIZZLING FAJITAS** Bell peppers and onions, warm flour tortillas, traditional accompaniments Chicken \$15.99 | Steak or Combo \$17.99

★ **JUMBO GRILLED SHRIMP (8)** Tomatillo-lime marinated, grilled asparagus, sourdough panzanella with tomatoes, basil, baby arugula, balsamic vinaigrette \$16.99

**BBQ BABY BACK RIBS** With peanut ginger slaw† and french fries. Half Slab \$16.99 | Full Slab \$20.99

**PAN FRIED WALLEYE** With rice pilaf and today's vegetables \$17.99

## ENTRÉE SALADS

Add a bowl of homemade soup (at left) \$1.99

**CHICKEN CAESAR** Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.79

**SEARED AHI TUNA SALAD†\*** Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.59

**FIRE GRILLED BBQ SALMON SALAD†** Mandarin oranges, spicy pecans, tortilla straws, sweet citrus vinaigrette \$14.99

**HEARTLAND GRILLED CHICKEN SALAD†** Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch \$11.99 | Also available with lightly breaded chicken tenderloins

**MANDARIN SALAD†** Grilled chicken, snow peas, red onions, red bell peppers, wonton strips, oven toasted white & black sesame seeds, peanuts, Mandarin oranges in a tangy-sweet peanut dressing \$11.99

**BUFFALO BLEU SALAD†** Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$12.99

**CHICKEN ASIAN CHOP CHOP†** Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.99

**PRIME STEAK & WEDGE SALAD†** Gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, buttermilk bleu cheese dressing \$14.99

## SANDWICHES & PREMIUM BURGERS

Served with your choice of side: French Fries | Today's Vegetables | Honest Gold Mashed Potatoes Peanut Ginger Slaw† | ★Tortilla Chips & House Salsa | ★Mediterranean Orzo | Loaded Baker (after 5:00 pm)

**BRENTWOOD CHICKEN SANDWICH** Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$10.59

**FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$11.29

**SO. CAL FISH TACOS** Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$10.29

**SOUTHWEST GRILLED CHICKEN WRAP†** Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$10.29

**CHICKEN PARMESAN ON FOCACCIA†** Flash-sautéed in EVOO, basil pesto, provolone, marinara \$10.79

**FARMHOUSE CLUB†** Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, toasted focaccia bread \$9.99

**TILLAMOOK BURGER** Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$10.59

**BUILD YOUR OWN BURGER** With lettuce, tomato, sliced red onion | **Straight up** \$9.59 | **Add cheese and/or bacon** Tillamook cheddar, provolone, gorgonzola or gouda \$10.59

