

HOULIHAN'S RESTAURANT + BAR

WE BELIEVE IN SCRATCH COOKING SO MUCH THAT WE ACTUALLY DO IT.

APPETIZERS

FANCY FRIED CHEESE mozzarella and provolone cheese blend, panko breaded and lightly fried until golden brown, sprinkled with parmesan, crushed red pepper flakes, and chopped parsley, served with warm marinara for dipping \$9.95 (cal 1499)

CHICKEN TENDERS choose from plain, buffalo OR Thai tossed \$10.50 (cal 450-600)

MUSHROOM & ARUGULA FLATBREAD portabella and button mushrooms, roasted garlic white sauce, Italian cheese blend \$11.25 (cal 740)

» **CHIPOTLE CHICKEN NACHOS** chili roasted chicken, pepper jack, cheddar & chipotle cheese sauce, fresh jalapeno, pico de gallo, sour cream, housemade guac + salsa \$13.75 (cal 1970)

ORGANIC POTSTICKERS pan fried pork dumplings with sriracha and sesame ginger soy sauce \$11.50 (cal 420)

MINI BEEF SLIDERS* with aged cheddar & ranch style greens \$11.50 (3) (cal 1065)

» **'SHROOMS** panko crusted & garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce \$12.25 (cal 1205)

PARMESAN FRIES with tangy tomato, garlic ranch & garlic parmesan dipping sauces \$7.25 (cal 800)

CALAMARI banana peppers & calamari lightly dusted in seasoned flour and fried crisp to order with marinara & chili aioli sriracha bomb for dipping, lemon dressed arugula \$13.25 (cal 670)

» **SPICY CHICKEN AND AVOCADO EGGROLLS** served with sour cream & housemade salsa \$12.50 (cal 590)

FIRECRACKER SHRIMP lightly fried shrimp tossed in chili aioli over banana-ginger dressed napa slaw \$12.25 (cal 610)

MARGHERITA FLATBREAD oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 850)

SIDES \$4.75 (CAL 60-720)

HOUSEMADE TORTILLA CHIPS + SALSA

GS **HONEST GOLD MASHED POTATOES***

GS **FRENCH FRIES*** | GS **GARLIC GREEN BEANS***

SEASONAL VEGETABLE ask your server for tonight's veggie

FRESH FRUIT (add \$1)

BAKED POTATO (add \$1 for loaded)

Available after 4pm, while supplies last.

SOUPS & SALADS

ROASTED TOMATO BISQUE with grilled cheese fritters \$5.50 (cal 340)

» **LOADED BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar cheese \$5.50 (cal 505)

CHICKEN TORTILLA SOUP a bold soup with chicken, tomatoes and spices, topped with pepper jack cheese and crispy tortilla straws \$5.50 (cal 250)

FRENCH ONION SOUP with rich beef broth, sherry and melted provolone \$6.75 (cal 310)

CAESAR SALAD we all know what this is \$5.25 (cal 350)

HOUSE CHOP SALAD bacon, corn, croutons, choice of bleu cheese crumbles or white cheddar \$5.25 (cal 200 - 300)

HANDHELDS

Add soup or side salad for \$3.75 (excludes French Onion Soup)

Our burgers are never frozen, made with a signature blend of fresh sirloin, brisket, and chuck

SOUTHWEST GRILLED CHICKEN WRAP spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomato, chipotle cheese sauce, pepper jack, garlic ranch + choice of side \$12.75 (cal 830)

» **SO CAL FISH TACOS** chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, pico de gallo, sour cream drizzle, + choice of side \$14.50 (add \$1 for sour cream, add \$2 guacamole or avocado) (cal 975)

GS **BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda, dijon mayo, baby greens, tomato & red onion + choice of side \$14.75 (cal 1150)

PRIME BLACK ANGUS BURGER* our signature blend beef patty, crisp lettuce, tomato & red onion + choice of side \$14.95 *add \$1 each for cheese, applewood smoked bacon, mushrooms, or sautéed onions (cal 740)

» **KANSAS CITY BURGER*** our signature blend beef patty topped with BBQ carnitas, brown sugar bacon, crispy onion straws, cheddar cheese & house Kansas City-style BBQ sauce + choice of side \$17.25 (cal 1255)

IMPOSSIBLE BURGER plant based patty, cheddar cheese, housemade special sauce, lettuce, tomato + choice of side \$15.50 (cal 632)

YUM YUM BURGER* signature blend beef patty topped with three slices of melty cheese, shredded lettuce, super secret sauce + choice of side \$15.75 (cal 1162)

GRILLED SALMON BLT honey-ancho salmon fillet topped with crispy bacon, lettuce, tomato, and lemon pepper mayo served on toasted Texas toast + choice of side. \$19.75 (cal 1115)

STEAKS

All steaks served with choice of two sides

Add \$1 each for sautéed onions, mushrooms or bleu cheese crumbles

Add soup or side salad for \$3.75 (excludes French Onion Soup)

8 OZ. BARREL CUT FILET MIGNON* \$33.50 (cal 648)

10 OZ. TOP SIRLOIN* \$26.50 (cal 690)

12 OZ. KANSAS CITY STRIP* \$31.95 (cal 857)

ADD ONS: GRILLED SHRIMP \$7.50 | FIRECRACKER SHRIMP \$9.50

HOULIHAN'S
RESTAURANT + BAR

GS We offer gluten-free menu items but we are not a gluten-free environment. | v Meatless items.

† 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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

ENTRÉES

Add soup or side salad for \$3.75 (excludes French Onion Soup)

BABY BACK RIBS served with housemade coleslaw and choice of 2 sides \$25.75 (half rack), \$32.00 (full rack) (cal 1160-1850)

» **STUFFED CHICKEN BREAST** panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with mashed potatoes and garlic green beans \$18.25 (cal 930)

CHICKEN PARMESAN herb-crust, sautéed chicken breast topped with marinara, alfredo, fontina, provolone and parmesan cheeses over fettuccine \$18.25 (cal 1455)

» **MEATLOAF NO. 9** signature blend meatloaf over honest gold mashed potatoes, crispy fried onions, red wine mushroom gravy & garlic green beans \$17.25 (cal 1195)

CHICKEN FETTUCCINE ALFREDO garlic and herb marinated grilled chicken over fettuccine in a rich, butter cream sauce with fontina, provolone & grated romano \$17.75 (cal 1415)

CRISPY CHICKEN TENDERS with French fries, choice of side & honey mustard for dipping \$16.25 (cal 1300)

GS **GRILLED ATLANTIC SALMON*** 8oz Atlantic salmon basted with lemon-dill butter, served with mashed potatoes + green beans \$19.75 (cal 630)

FISH AND CHIPS beer battered North-Atlantic cod, French fries, dill caper sauce + housemade coleslaw \$18.25 (cal 880)

SIMPLY PREPARED SCALLOPS dusted with Old Bay Seasoning and served with choice of two sides \$28.25 (cal 295)

ENTRÉE SALADS

STEAK & WEDGE SALAD†* 5 oz. top sirloin served with iceberg wedge, smoked bacon, spicy pecans, roasted red beets, garlic green beans, gorgonzola, red onion, scallions, warm polenta croutons, bleu cheese dressing \$18.25 (cal 1250)

GRILLED CHICKEN CAESAR SALAD chopped romaine, parmesan cheese, warm polenta croutons, Caesar dressing \$15.25 (add \$4 for grilled salmon) (cal 825 - 1100)

» **HEARTLAND CHICKEN SALAD†** applewood smoked bacon, aged cheddar, spicy pecans, red bell peppers, tomatoes, red onions, croutons, garlic ranch + choice of crispy or grilled chicken \$16.00 (cal 692 - 723)

BUFFALO BLEU SALAD† buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$16.25 (also available with grilled chicken) (cal 1225)

» HOU FAVES «

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.
Menu items may contain or come into contact with allergens, such as, wheat, peanuts, tree nuts, eggs, shellfish, fish, soybeans, sesame and milk.