

THE TEST KITCHEN

Project

Our chefs are gearing up for spring and summer with dishes featuring fresh, light ingredients and bold, full flavors.

APPETIZER

TUNA POKE NACHOS*

diced tuna tossed in ginger soy dressing, wonton chips, chile aioli, red onion, jalapeno, avocado \$11.95 (cal 645)

ENTRÉES

SEDONA SHRIMP PASTA

fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps \$15.95 (cal 965)

OH KALE YEAH SALAD

quinoa, kale and organic greens tossed in champagne vinaigrette with croutons, roasted tomatoes, red onion, charred corn, chive pesto
Choose from: grilled chicken \$13.95 (cal 1150) or *roasted cauliflower*^v \$12.95 (cal 1010)

BAUETTE STEAK*

the flank's lesser known sibling; it's thicker, and more flavorful. 8 oz. cut served with chimichurri, cauliflower mash, cotija cheese, roasted cauliflower \$18.95 (cal 755) *Prefer carbs? Also goes great with fries.*

GS SEARED SALMON PESTO

spaghetti squash 'noodles', chive pesto, crushed tomatoes, cotija cheese, balsamic glaze \$14.95 (cal 460)

DESSERT

GIANT PEANUT BUTTER CUP[†]

because the only thing better than a peanut butter cup is a giant one ... topped with whipped cream, sea salt and roasted peanuts \$5.95 (cal 1090)

DRINKS

FLAVORED MULES

SKYY Vodka, fresh lime, Gosling's Ginger Beer
Choose from: pineapple, watermelon or traditional (cal 234)

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HOULIHAN'S
RESTAURANT + BAR

GS We offer gluten-free buns and flatbreads as well as modifications to many menu items for guests looking to reduce gluten in their diets (ask your server for a full menu of these items). Note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have a separate prep surface, cook tops or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

^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.

HOULIHAN'S RESTAURANT + BAR

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

START HERE

» **HOULIHAN'S FAMOUS 'SHROOMS**^u stuffed with garlic-herb cream cheese (7) \$12.25 (cal 1205) (4) \$6.55 (cal 830)

APPETIZER PARTY it's a gathering of our three fave apps and you're invited: 4 thai or buffalo wings, 4 stuffed 'shrooms, spinach dip with tortilla chips \$15.95 (cal 1740 - 1810)

» **CRUNCHY SPICY CAULIFLOWER**^u panko breaded cauli in chile aioli ... trust us, it's addicting \$7.95 (cal 995)

🍷 **LOADED GUACAMOLE**^u cotija cheese \$8.95 (cal 765)

FIRECRACKER SHRIMP chile aioli, banana-ginger slaw \$11.45 (cal 610)

CLASSIC SPINACH DIP^u cheesy lavosh crackers (cal 1070) \$11.60 small with tortilla chips \$6.55 (cal 580)

CHICKEN LETTUCE WRAPS[†] sesame-glaze, scallions, wontons, peanut-ginger sauce \$12.25 (cal 855)

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce \$11.25 (cal 420)

» **CHICKEN WINGS** (bone-in or boneless) **lemon pepper**, **mango habanero**, **thai chile** with sesame-ginger soy sauce or **buffalo** with blue cheese dressing \$12.25 (cal 600-1105)

AVOCADO TOAST^u garlic, cilantro, burrata cheese \$11.95 (cal 895)

CHAR-CRUSTED AHI TUNA^{*} thai chile glaze, wasabi mayo, asian slaw \$11.25 (cal 390)

CHIPOTLE CHICKEN NACHOS chipotle cheese sauce, guac, sour cream + all the other stuff that should be on nachos \$12.50 (cal 1975)

CALAMARI banana peppers, marinara, chile aioli sriracha bomb \$11.65 (cal 670)

SPICY CHICKEN AND AVOCADO EGGROLLS sour cream, salsa \$10.95 (cal 655)

HOULIHAN'S QUESO^u potato skins + chips for dipping \$8.25 (cal 860)

MARGHERITA FLATBREAD^u oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 855)
🍷 *Sub gluten-free crust, add \$1* (cal 810)

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, grated parmesan and cheddar cheese, sour cream drizzle \$10.95 (cal 765)
🍷 *Sub gluten-free crust, add \$1* (cal 720)

PARMESAN FRITES^u with chipotle mayo, tangy tomato & garlic parm dipping sauces \$5.95 (cal 800)

TUNA POKE NACHOS^{*} diced tuna tossed in ginger soy dressing, wonton chips, chile aioli, red onion, jalapeno, avocado \$11.95 (cal 645)

SIDE SALADS \$4.95

CAESAR SALAD we all know what this is (cal 355)

HOUSE SALAD bacon, corn, croutons, choice of blue cheese crumbles or white cheddar (cal: undressed 235, dressing +140 - 315)

TUSCAN WHITE BEAN SALAD^u goat cheese, tomatoes, balsamic, tuscan toast (cal 330)

SOUP'S ON \$4.95

» **OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 510)

FRENCH ONION SOUP it's cheesy and delicious (cal 310)

🍷 **CHICKEN TORTILLA SOUP** a fiesta in your mouth (cal 255)

ROASTED TOMATO BISQUE^u grilled cheese fritters (cal 345)

SIDES \$4.50

CHARRED PINEAPPLE BROWN RICE^u (cal 100)

🍷 **GRILLED ASPARAGUS**^u (cal 45) • 🍷 **CAULIFLOWER MASH**^u (cal 310)

🍷 **TORTILLA CHIPS & HOUSEMADE SALSA**^u (cal 120)

🍷 **GARLIC GREEN BEANS**^u (cal 65) • **FRENCH FRIES**^u (cal 290)

🍷 **HONEST GOLD MASHED POTATOES**^u (cal 330)

🍷 **FRESH FRUIT**^u (+ .50) (cal 75)

🍷 **LOADED BAKED POTATO** (cal 720) *(after 4pm)*

🍷 **SWEET POTATO FRIES WITH CREAMY HORSE RADISH**^u (cal 565)

THE MAIN EVENT

Add soup or side salad \$3.25 (cal 235 - 510)

» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, (cal 930) choice of veggie (cal 40 - 720) \$17.25

KOREAN CHICKEN gochujang, charred pineapple brown rice, pineapple relish, garlic green beans. Grilled (cal 720) or Fried (cal 830) \$17.25

CHICKEN PARMESAN that's amoré \$17.25 (cal 1400)

🍷 **SEARED GEORGES BANK SCALLOPS** asparagus risotto, baby arugula, basil-infused olive oil \$19.75 (cal 500) | small \$15.65 (cal 350)

CRISPY CHICKEN TENDERS french fries \$15.25 (cal 1300)

CHICKEN FETTUCCINE ALFREDO is alfredo a carb? \$17.25 (cal 1360)

🍷 **GRILLED ATLANTIC SALMON (5 OZ.)** lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$17.25

FISH AND CHIPS Sam Adams battered North Atlantic cod, french fries, chipotle slaw \$15.65 (cal 965)

DOWN HOME POT ROAST red wine gravy, honest gold mashers, homestyle vegetables \$15.95 (cal 1035)

STEAK^{*} RAMEN BOWL traditional ramen noodles, grilled sirloin, miso broth, hard cooked egg, cilantro, red onion, napa cabbage slaw, Japanese seven-spice seasoning \$16.25 (cal 960)

BIG SALADS

Add soup \$3.25 (cal 235 - 510)

All salads are served tossed with dressing, unless otherwise requested.

KALE + SPINACH SALAD[†] organic greens, blueberries, blackberries, strawberries, toasted almonds, goat cheese, poppyseed dressing \$12.95

(cal: undressed 220 | dressing +300 | roll +200)

with grilled chicken \$15.95 (cal +300) | with grilled salmon \$18.95 (cal +285)

CHICKEN ASIAN CHOP CHOP[†] sesame-glaze, snow peas, roasted peanuts, red bell peppers, jicama, wontons, peanut-ginger dressing \$13.65 (cal: undressed 680 | dressing +300)

» **CHAR-CRUSTED AHI TUNA SALAD**^{**} cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$15.25 (cal: undressed 640 | dressing +275) small \$12.95 (cal: undressed 425)

BUFFALO BLEU SALAD[†] buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, garlic ranch \$14.25

(cal: undressed 950 | dressing +280 | roll +200) small \$11.95 (cal: undressed 530)

CHICKEN CAESAR SALAD grated parmesan, polenta croutons \$13.50 (cal: undressed 615, dressing +510) *add \$5 for grilled salmon* (cal 285)

STEAK & WEDGE SALAD^{**} 5 oz. sirloin, bacon, spicy pecans, asparagus, beets, gorgonzola, scallions, polenta croutons, blue cheese dressing \$16.75

(cal: undressed 775 | dressing +475)

» **HEARTLAND GRILLED CHICKEN SALAD**[†] bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch \$13.65 (cal: undressed 725 | dressing +280 | roll +200)

small \$11.65 (cal: undressed 380) *Also available with crispy chicken tenders* (cal 180 - 270)

add \$5 for grilled salmon (cal 145 - 285)

STEAKS

Includes your choice of two sides (cal 40 - 720)

Add soup or side salad \$3.25 (cal 235 - 510)

Add firecracker shrimp for \$6.95 (cal 600)

» 🍷 **CLASSIC KANSAS CITY STRIP**^{*} 12 oz. the most flavorful cut of meat \$25.75 (cal 860)

🍷 **CENTER-CUT FILET MIGNON**^{*} 6 oz. \$23.75 (cal 490) | 4 oz. \$17.75 (cal 325)

🍷 **PETITE TOP SIRLOIN**^{*} 5 oz. \$16.75 (cal 340)

BURGERS

Choice of one side (cal 40 - 720)

Add soup or side salad \$3.25 (cal 235 - 510)

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

🍷 *Sub a gluten-free bun, add \$2.00*

» **THE KANSAS CITY BURGER**^{*} brown sugar bacon, BBQ carnitas, onion straws, cheddar, BBQ sauce \$14.95 (cal 1250)

🍷 **HOULIHAN'S BURGER**^{*} lettuce, tomato, red onion \$12.50 (cal 740)

Add 50c each for applewood smoked bacon, sautéed mushrooms or cheese (cheddar, american, swiss, gorgonzola, gouda or provolone) (cal 40 - 210)

THE MELTY CHEESY CHEESEBURGER^{*} bacon, BBQ beer glaze, diced onions & pickles, finished tableside with our signature five cheese blend, melted on a sizzling raclette skillet \$13.50 (cal 1125)

🍷 **HOUSEMADE VEGGIE BURGER**^u black and tuscan beans, brown rice, sweet potato, jalapeños, garlic ranch dressed greens, tomato \$11.75 (cal 520)

🍷 **THE IMPOSSIBLE BURGER**^u

Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun, choice of side \$12.25 (cal 715)

Made entirely from plants for people who love meat.

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

SANDWICHES

Choice of one side (cal 40 - 720)

Add soup or side salad \$3.25 (cal 235 - 510)

» **SO. CAL FISH TACOS** panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream \$12.65 (cal 975)

» 🍷 **BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion \$13.25 (cal 1325)
Sub a gluten-free bun, add \$2.00

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch \$12.25 (cal 830)

FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish \$13.65 (cal 1075)



COCA-COLA PRODUCTS (cal 200)

DR PEPPER (cal 200)

FLAVORED ICED TEA & HOUSEMADE LEMONADE (cal 90 - 200)
(ask server for flavor selections)

TAZO TEAS (cal 0)

BOTTLED PERRIER & DASANI (cal 0)

COFFEE (cal 0)

🍷 We offer gluten-free menu items but we are not a gluten-free environment.

^u 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.



ALL DAY FIX

\$19 Prix Fixe Menu

FIRST COURSE:

choose one

SPINACH DIP WITH CHIPS^u (cal 565) | CHICKEN WINGS your choice of boneless or bone-in (cal 390 - 480)
CHAR-CRUSTED AHI TUNA* (cal 250) | AVOCADO TOAST^u (cal 450)
HOULIHAN'S FAMOUS 'SHROOMS^u (4) (cal 830) | CHICKEN TORTILLA SOUP (cal 250)
BAKED POTATO SOUP (cal 505) | HOUSE SALAD (cal: undressed 235, dressing cal +140 - 315) | CAESAR SALAD (cal 355)

SECOND COURSE:

choose one

JAMBALAYA (cal 720) | MEATLOAF NO. 9 (cal 1185) | HUGE PANKO FRIED SHRIMP (5) (cal 1260)
SEDONA SHRIMP PASTA (cal 965) | FRENCH DIP SANDWICH (cal 1075) served with your choice of side (cal 40 - 720)
HEARTLAND GRILLED CHICKEN SALAD[†] (cal: undressed 725, dressing + cal 280, roll + cal 200)
HOULIHAN'S SIGNATURE BURGER* (cal 740) served with your choice of side (cal 40 - 720)
BRENTWOOD CHICKEN SANDWICH (cal 1325) served with your choice of side (cal 40 - 720)
5OZ. PETITE TOP SIRLOIN* (add \$2) (cal 340) your choice of two sides (cal 40 - 720 per side)
SEARED GEORGES BANK SCALLOPS (add \$2) (cal 500)

THIRD COURSE:

choose one

BROWNIE BATTER CAKE (cal 570) | VANILLA BEAN CHEESECAKE (cal 670)

TODAY'S DAILY

ADD SOUP OR SIDE SALAD \$3.25 (CAL 235 - 510)

MONDAY

ORIGINAL SIZZLING FAJITAS

chicken \$13.95 (cal 1290) | steak \$15.95 (cal 1450) | combination \$14.95 (cal 1370)

TUESDAY

JAMBALAYA

sautéed shrimp, andouille sausage, chicken, bell peppers and onions in a spicy creole sauce over brown rice \$11.95 (cal 720)

WEDNESDAY

MEATLOAF NO. 9

red wine gravy, honest gold mashers, garlic green beans \$13.95 (cal 1185)

THURSDAY

STUFFED CHICKEN

choose **CLASSIC** with garlic-herb cream cheese (cal 925) **OR JALAPEÑO POPPER** topped with a stuffed jalapeño + spicy jam (cal 1260)
with honest gold mashers and choice of vegetable \$14.95 (cal 40 - 720)

FRIDAY

HUGE PANKO FRIED SHRIMP (7)

french fries (cal 1590) choice of vegetable \$17.25 (cal 40 - 720)

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^u Vegetarian items.