

THE TEST KITCHEN

Project

Our chefs are always experimenting with culinary ideas. Enjoy their latest **fresh, made-from-scratch creations**, featuring comfort food, meatless fare, lower-carb bowls and more.

APPETIZER

WHITE BEAN & ARTICHOKE HUMMUS^U with roasted garlic and queso fresco, pita, radish, carrot and celery crudité \$7.95 (cal 590)

ENTRÉES

STEAK RAMEN BOWL* traditional ramen noodles, grilled flat iron steak, miso broth, hard cooked egg, cilantro, red onion, napa cabbage slaw, Japanese seven-spice seasoning \$15.95 (cal 960)

FALL FARMERS' MARKET BOWL^U housemade white bean & artichoke hummus, queso fresco, turmeric yogurt, brown rice & quinoa, roasted hot honey acorn squash, balsamic beets, brussels sprouts, warm pita \$13.95 (cal 1070)

SHRIMP & CAULIFLOWER 'GRITS' BOWL all of the comfort with fewer carbs, topped with grilled shrimp in a spicy southern pan sauce, lemon olive oil dressed arugula, crispy onions \$15.95 (cal 810)

THAI CHICKEN NOODLE BOWL[†] thin noodles, achiote roasted chicken breast, thai chile sauce, red bell peppers, peanuts, scallions, napa cabbage in a peanut ginger dressing \$13.95 (cal 1580)

BONUS ROUND

SALTED CARAMEL GOOEY BUTTER CAKE finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$5.95 (cal 750)

LAGUNITAS IPA well-rounded, highly drinkable with a bit of caramel malt barley that provides the richness that mellows out the twang of the hops

HOUSEMADE RED SANGRIA Grand Marnier, wine, housemade sour, fresh fruit

SPIKED CIDER Sailor Jerry Spiced Rum, chilled apple cider, wheat beer float

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HOULIHAN'S
RESTAURANT + BAR

[G] 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.

^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.



\$19 Prix Fixe Menu

FIRST COURSE:

choose one

SPINACH DIP WITH CHIPS^v (cal 565)

CHICKEN WINGS (cal 390 - 480)

CHAR-CRUSTED AHI TUNA* (cal 250)

AVOCADO TOAST^v (cal 450)

HOULIHAN'S FAMOUS 'SHROOMS^v (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

MEATLOAF NO. 9 (cal 1185)

FRENCH DIP SANDWICH (cal 1075)

served with your choice of side (cal 65 - 720)

HUGE PANKO FRIED SHRIMP (5) (cal 1360)

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 65 - 720)

BRENTWOOD CHICKEN SANDWICH (cal 1430)

served with your choice of side (cal 65 - 720)

5OZ. PETITE TOP SIRLOIN* (add \$2) (cal 340)

your choice of two sides (cal 65 - 720 per side)

SEARED GEORGES BANK SCALLOPS (add \$2) (cal 500)

THIRD COURSE:

choose one

BROWNIE BATTER CAKE (cal 570)

CRÈME BRÛLÉE (cal 630)

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^v Vegetarian items.

HOULIHAN'S RESTAURANT + BAR

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

START HERE

» **HOULIHAN'S FAMOUS 'SHROOMS**^v stuffed with garlic-herb cream cheese (7) \$11.50 (cal 1205) (4) \$6.25 (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^v panko breaded cauli in chile aioli over banana-ginger slaw \$7.95 (cal 995)

LOADED GUACAMOLE^v pineapple salsa, cotija cheese \$8.95 (cal 790)

FIRECRACKER SHRIMP chile aioli, banana-ginger slaw \$10.95 (cal 610)

CLASSIC SPINACH DIP^v cheesy lavosh crackers (cal 1070) \$11.25 small with tortilla chips \$6.25 (cal 580)

» **CHICKEN LETTUCE WRAPS**[†] sesame-glaze, scallions, wontons, peanut-ginger sauce \$11.75 (cal 855)

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce \$10.50 (cal 420)

» **CHICKEN WINGS** thai chile with sesame-ginger soy sauce (cal 1025) or buffalo with blue cheese dressing \$11.75 (cal 1105)

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

CHAR-CRUSTED AHI TUNA* thai chile glaze, wasabi mayo, asian slaw \$10.95 (cal 390)

CHIPOTLE CHICKEN NACHOS chipotle cheese sauce, guac, sour cream + all the other stuff that should be on nachos \$11.95 (cal 1975)

CALAMARI banana peppers, marinara, chile aioli sriracha bomb \$10.95 (cal 670)

SPICY CHICKEN AND AVOCADO EGGROLLS sour cream, salsa \$10.50 (cal 655)

HOULIHAN'S QUESO^v potato skins + chips for dipping \$7.95 (cal 860)

CHICKEN TENDERS traditional (cal 780) or buffalo (cal 840) \$9.95

MARGHERITA FLATBREAD^v 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^v with chipotle mayo, tangy tomato & garlic parm dipping sauces \$5.95 (cal 800)

SIDE SALADS \$4.5

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^v goat cheese, tomatoes, balsamic, tuscan toast (cal 330)

SOUP'S ON \$4.5

» **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^v grilled cheese fritters (cal 345)

SIDES \$4

CHARRED PINEAPPLE BROWN RICE^v (cal 100) • **GRILLED ASPARAGUS**^v (cal 45) **TORTILLA CHIPS & HOUSEMADE SALSA**^v (cal 120) • **FRENCH FRIES**^v (cal 390) **GARLIC GREEN BEANS**^v (cal 65) • **HONEST GOLD MASHED POTATOES**^v (cal 330) **FRESH FRUIT**^v (+ .50) (cal 75) • **LOADED BAKED POTATO** (cal 720) (after 4pm) **SWEET POTATO FRIES WITH CREAMY HORSERADISH**^v (cal 565)

TODAY'S DAILY

Add soup or side salad \$2.95 (cal 235 - 510)

MONDAY

ORIGINAL SIZZLING FAJITAS

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

TUESDAY

612 BURGER[†] stuffed with white cheddar, Worcestershire & a secret ingredient, (cal 985) choice of side (cal 40 - 720) \$11.95

WEDNESDAY

MEATLOAF NO. 9 red wine gravy, honest gold mashers, garlic green beans (cal 1185) \$13.95

THURSDAY

STUFFED CHICKEN

choose **CLASSIC** with garlic-herb cream cheese (cal 925) **OR JALAPENO POPPER** topped with a stuffed jalapeño + spicy jam (cal 1260) with honest gold mashers and choice of vegetable (cal 40 - 720) \$14.50

FRIDAY

HUGE PANKO FRIED SHRIMP french fries (cal 1360) choice of vegetable (cal 40 - 720) \$16.95

THE MAIN EVENT

Add soup or side salad \$2.95 (cal 235 - 510)

» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, (cal 930) choice of veggie (cal 40 - 720) \$16.95

KOREAN CHICKEN gochujang, charred pineapple brown rice, pineapple relish, garlic green beans. Grilled (cal 720) or Fried (cal 830) \$16.50

CHICKEN PARMESAN that's amoré \$16.95 (cal 1455)

SEARED GEORGES BANK SCALLOPS asparagus risotto, baby arugula, basil-infused olive oil \$18.95 (cal 500) | small \$14.95 (cal 350)

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

CHICKEN FETTUCCINE ALFREDO is alfredo a carb? \$16.95 (cal 1420)

GRILLED ATLANTIC SALMON (5 OZ.) lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$16.50

FISH AND CHIPS Sam Adams battered North Atlantic cod, french fries, chipotle slaw \$14.95 (cal 1070)

DOWN HOME POT ROAST red wine gravy, honest gold mashers, homestyle vegetables \$15.25 (cal 1035)

BIG SALADS

Add soup \$2.95 (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 \$13.50 (cal: undressed 680 dressing +300)

CHAR-CRUSTED AHI TUNA SALAD^{††} cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$14.95 (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 \$13.95 (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 \$3 for grilled salmon** (cal 285)

STEAK & WEDGE SALAD^{††} 5 oz. sirloin, bacon, spicy pecans, asparagus, beets, gorgonzola, scallions, polenta croutons, blue cheese dressing \$16.50 (cal: undressed 775 | dressing +475)

» **HEARTLAND GRILLED CHICKEN SALAD**[†] bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch \$13.50 (cal: undressed 725 | dressing +280 | roll +200) small \$11.50 (cal: undressed 380) **Also available with breaded chicken tenders** (cal 180 - 270) **add \$3 for grilled salmon** (cal 145 - 285)

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STEAKS

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

Add soup or side salad \$2.95 (cal 235 - 510)

Add firecracker shrimp for \$6.95 (cal 600)

» **CLASSIC KANSAS CITY STRIP*** 12 oz. the most flavorful cut of meat \$25.50 (cal 860)

CENTER-CUT FILET MIGNON* 6 oz. \$23.50 (cal 490) | 4 oz. \$17.50 (cal 325)

PETITE TOP SIRLOIN* 5 oz. \$16.50 (cal 340)

BURGERS

Choice of one side (cal 40 - 720)

Add soup or side salad \$2.95 (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 carmitas, onion straws, cheddar, BBQ sauce \$14.50 (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 \$11.95 (cal 1125)

HOUSEMADE VEGGIE BURGER^v black and tuscan beans, brown rice, sweet potato, jalapeños, garlic ranch dressed greens, tomato \$11.50 (cal 520)

THE IMPOSSIBLE BURGER^v Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun, choice of side \$11.50 (cal 825)
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 \$2.95 (cal 235 - 510)

» **SO. CAL FISH TACOS** panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream \$12.50 (cal 975)

BRENTWOOD CHICKEN SANDWICH bacon, gouda, dijon mayo, baby greens, tomato, red onion \$12.95 (cal 1430)
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 \$11.95 (cal 830)

FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish \$13.50 (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)

» **HOU FAVES** «

