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HOULIHAN'S

Gluten Sensitive Menu

We offer gluten-free buns and flatbreads as well as modifications to many menu items for guests looking to reduce gluten in their diets. *If you have a food allergy or sensitivity, please ask to speak with a manager who will be happy to assist with guiding you to the best options.*

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.

STARTERS

HOUSE SALAD bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette (*request this item without croutons or cheese*)

CAESAR SALAD chopped romaine, garlic herb crouton, Romano cheese (*request this item without garlic croutons*)

CHICKEN TORTILLA SOUP with naturally lean chicken and Anaheim chili

FLATBREADS *Sub a gluten-free crust for an upcharge*

MARGHERITA FLATBREAD^v tomatoes, basil, fresh mozzarella, marinara

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, Romano and cheddar cheese, sour cream drizzle

HANDHELDS *Sub a gluten-free bun for an upcharge*

HOULIHAN'S BURGER* our signature beef blend patty, crisp lettuce, tomato & red onion on a toasted bun with choice of side (*request this item without the bun or with a gluten-free bun*)

BRENTWOOD CHICKEN SANDWICH applewood smoked bacon, gouda cheese, Dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun with choice of side (*request this item without the bun or with a gluten-free bun*)

GRILLED SALMON BLT* Thai glazed salmon, sourdough bread, applewood smoked bacon, lemon pepper mayo with choice of side (*request this item without the bread or with a gluten-free bun*)

Meatless items are indicated with a "v".

† 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.

ENTREES

SEARED GEORGES BANK SCALLOPS wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil

SEARED SALMON PESTO* spaghetti squash 'noodles', chive pesto, crushed tomatoes, cotija cheese, balsamic glaze

PREMIUM STEAKS*

12 OZ. KANSAS CITY STRIP

5 OZ. BLACK ANGUS TOP SIRLOIN

6 OZ. CENTER-CUT FILET MIGNON

Premium steaks are served with your choice of two sides.

Add a bowl of our homemade soup or side salad for \$3.50

BAVETTE STEAK* the flank's lesser known sibling: it's thicker and more flavorful. An 8 oz cut served with chimichurri, cauliflower mash & roasted cauliflower

BBQ BABY BACK RIBS with choice of vegetable and french fries. Half slab or Full slab

GRILLED ATLANTIC SALMON* (5oz or 8oz) basted with lemon-dill butter and served with honest gold mashers and choice of vegetable

SIDES

HONEST GOLD MASHED POTATOES

SWEET POTATO FRIES with creamy horseradish dipping sauce

FRESH FRUIT

TORTILLA CHIPS AND HOUSEMADE SALSA

GARLIC GREEN BEANS

STEAMED BROCCOLI