

STARTERS

JUMBO STUFFED SHROOMS

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp-fried. Served with creamy horseradish sauce. \$8.95

☆ SEARED RARE TUNA WONTONS*

Seared rare tuna rolled in thin wonton wrappers and lightly drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$8.95

MINIATURE BURGER THREESOME

Three of our tasty burgers with Tillamook cheddar cheese, tomato and ranch-style greens. \$8.95

GRILLED VEGETABLE PIZZA†

Grilled zucchini, marinara, red onions, balsamic tomatoes, Chevre Montrachet goat cheese, fontina, provolone, parmesan and toasted pine nuts \$9.25

☆ LETTUCE WRAPS†

Naturally lean chicken sautéed with julienne carrots and jicama, toasted sesame seeds, scallions, wonton strips and sesame oil, served with fresh lettuce cups. \$8.75

CHIPOTLE CHICKEN NACHOS

Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa. \$9.25

SPINACH DIP WITH CHEESY LAVOSH

Served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro. \$8.95

CHICKEN WINGS

- Buffalo Style served with bleu cheese dressing. \$8.75
- Thai Chile Wings served in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha. Served with our house sesame-ginger dipping sauce. \$8.75

☆ CALAMARI

Lightly fried in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick (optional). \$8.25

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

A blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side. \$8.75

CHICKEN FINGERS

- Traditional Style with honey mustard sauce. \$7.95
- Buffalo Style tossed in tangy Buffalo sauce with bleu cheese dressing. \$8.50

BRUSCHETTA

Goat cheese blend, freshly torn basil and ripe tomatoes, focaccia crisps for spreading and Mediterranean olives. Served with field greens in balsamic vinaigrette. \$7.50

☆ 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 your server know.

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ENTRÉES

SIDE SALADS

TUSCAN SIDE SALAD

Balsamic field greens and focaccia strips alongside savory white beans, chopped tomatoes and goat cheese for spreading. \$4.95

HOUSE CHOP SALAD

Chopped greens, smoked bacon, corn, homemade croutons, tomatoes, bleu cheese or cheddar, and a choice of ranch or balsamic vinaigrette. \$4.95

CAESAR SIDE SALAD

Fresh romaine, shredded Romano cheese, garlic croutons and house-made Caesar dressing. \$4.95



ENTRÉES

Add any side salad or bowl of soup for \$1.95

STUFFED CHICKEN BREAST

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown and the cheese is hot and melted. Served with fresh vegetables and mashed potatoes. \$15.95

NEW YORK STRIP*

Our hearty 12 oz. strip is grilled to your specs and topped with red wine garlic butter. Served with a loaded baked potato and seasonal vegetables. \$20.95

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our mashed potatoes with fresh seasonal vegetables. \$13.75

CHICKEN FINGER PLATTER†

Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw and french fries. \$13.75

HUGE PANKO BATTERED SHRIMP (7) AND FRIES†

Served with French fries and peanut ginger slaw. \$16.25

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with alfredo, served over pasta. Topped with fontina, provolone and grated parmesan. \$14.25

☆ HERB GRILLED CHICKEN

A boneless breast grilled with fresh, fragrant rosemary. Served with grilled asparagus and sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette. \$13.75

SIZZLING FAJITAS

Your choice of chargrilled chicken, steak or a combo of both served with red and green bell peppers and onions. Served with traditional accompaniments. Chicken \$14.95 | Steak or Combo \$16.95

WILD MUSHROOM ENCHILADAS

Corn tortillas filled with Portobello mushrooms and a blend of cheeses, topped with smoky mozzarella sauce and sour cream drizzle. Served with pico rice, black beans and Napa cabbage. \$13.25

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ENTRÉES

ATLANTIC SALMON

Fillet of Salmon served one of three ways. \$17.75

- Mustard Encrusted with dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey bierre blanc.
- Simply Prepared ☆ grilled with salt and pepper, panzanella bread salad, and grilled asparagus.
- Fire Grilled served with honest gold mashers and today's vegetable.

USDA PRIME TOP SIRLOIN*

A tender aged Prime Sirloin grilled and basted with red wine butter and served with a loaded baked potato and fresh vegetables of the season. 9 oz. \$17.95 | 5 oz. \$14.95

☆ 5 OZ. PETITE SIRLOIN*

A tender aged USDA Prime Sirloin. Served with grilled asparagus and sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette. \$14.95

USDA PRIME TOP SIRLOIN AND JUMBO SHRIMP*

Chargrilled with your choice of four grilled or four crisp-fried jumbo shrimp. Served with a loaded baked potato and seasonal vegetables. 9 oz. \$20.95 | 5 oz. \$17.95

DOWN HOME POT ROAST

Mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce. \$13.50

CHICKEN FETTUCCINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.75

☆ JUMBO GRILLED SHRIMP

8 shrimp, slow marinated in tomatillo and fresh-squeezed lime juice. Served with grilled asparagus and grilled sourdough panzanella with tomatoes, baby arugula and balsamic vinaigrette. \$16.25

BABY BACK BBQ RIBS†

Slow cooked in a sweet, smoky sauce and barbecued to a glaze. Served with peanut ginger slaw† and french fries. Full Slab \$20.95 | Half Slab \$15.95

1/2 SLAB RIBS AND JUMBO SHRIMP†

Choice of four grilled or crisp-fried jumbo shrimp. Served with peanut ginger slaw† and french fries. \$18.95

FILET MIGNON*

An 8 oz. filet basted with red wine garlic butter, baked potato and fresh seasonal vegetables. \$24.95

CHIPOTLE SMOKED CHICKEN ENCHILADAS

Filled with tomatillo-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans and sweet chipotle slaw. \$13.25

☆ ASIAN NOODLE BOWL

Asian noodles in lemon grass dashi broth with baby bok choy, shiitake mushrooms, edamame, red peppers, scallions and cilantro. Grilled Chicken \$12.95 | Grilled Shrimp \$13.95

Loaded baked potato available with steak entrées after 5:00pm

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SOUPS & SALADS

SOUPS

FRENCH ONION SOUP

With provolone and crouton \$3.95

OUR ORIGINAL BAKED POTATO

Topped with cheddar cheese, smoked bacon and scallions \$3.95

☆ CHICKEN TORTILLA

Lean, poached chicken, crushed tomatoes, anaheim chiles and onions in a zesty chicken broth. \$3.95



ENTRÉE SALADS

Add a bowl of homemade soup for \$1.95

CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our house-made Caesar dressing and warm polenta croutons. \$11.25

TUSCAN WHITE BEAN ENTREE SALAD

Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps. \$9.95

BUFFALO BLEU SALAD†

Chicken tenderloins tossed in Buffalo wing sauce over crisp greens with smoked bacon, sharp cheddar, homemade garlic-butter croutons, juicy tomatoes, toasted pecans, creamy gorgonzola cheese in our garlic ranch dressing. \$11.95

BBQ SALMON SALAD†

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, mango dressing \$14.25

HEARTLAND GRILLED CHICKEN SALAD†

Grilled herb-marinated chicken breast on fresh greens topped with smoked bacon, aged cheddar, toasted spicy pecans, homemade garlic-butter croutons in our creamy garlic ranch dressing. \$11.25
Also available with lightly breaded chicken tenderloins.

CHICKEN ASIAN CHOP CHOP†

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas, peanuts and bell peppers all tossed in a ginger honey mustard dressing. \$10.95

SEARED AHI TUNA SALAD*†

Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce. \$12.25

PRIME STEAK AND WEDGE SALAD*†

Prime 5 oz. top sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk bleu cheese dressing. \$14.25

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SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE.

French fries | Vegetable of the day | Mashed potatoes | Loaded baked potato (after 5:00pm)
Peanut ginger slaw† | Tortilla chips with homemade salsa | Mediterranean orzo with feta, cucumber and ripe olives

Our ½ lb. burgers are 100% Premium Black Angus Creekstone Farms. The Black Angus breed produces the most tender and flavorful beef available. Creekstone Farms raises its cattle the old-fashioned way—slowly and naturally, with a focus on quality over quantity. While it takes longer, we think it's worth it.

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER*

Two thick slices of Tillamook cheddar (aged over nine months), smoked bacon, lettuce, tomato, and sweet red onion on a fresh whole wheat bun. \$9.95

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER*

Comes with lettuce, tomato and sliced red onion on a fresh whole wheat bun.

- BURGER STRAIGHT UP \$8.95
- WITH CHEESE AND / OR BACON Choose from aged Tillamook cheddar, provolone, gorgonzola or gouda. \$9.95

SOUTHWEST CHICKEN WRAP†

Grilled chicken, spiced pecans, red peppers, warm bacon, tortilla shreds and jalapeno jack tossed in garlic ranch and rolled in a grilled tortilla with lettuce, tomatoes and a side of homemade salsa. \$9.95

FARMHOUSE CLUB†

Brown sugar and honey cured ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda on focaccia bread. Topped with spring mix and juicy tomatoes. \$9.95

SO. CAL FISH TACOS

Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky Panko bread crumbs, napa cabbage, pico, and sweet honey-cumin dressing. Comes with chips and salsa. \$9.75

CHICKEN PARMESAN ON FOCACCIA†

Chicken breast rolled in bread crumbs and flash-sauteed in extra virgin olive oil. Served on focaccia bread spread with basil pesto, aged provolone & parmesan cheeses and ladled with marinara. \$10.25

FRENCH DIP

A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, then covered in aged provolone on a toasted torpedo roll. \$10.95

BRENTWOOD CHICKEN SANDWICH

A grilled chicken breast with fresh chopped rosemary, topped with smoked bacon, gouda cheese and Dijon-spiked mayo on a whole wheat bun. With baby greens, vine ripe tomato and onion. \$9.95

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

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