

# STARTERS



## ITTY BITTY BURGERS

Three of our tasty burgers with aged cheddar cheese, tomato and ranch-style greens. \$9.75

## SPINACH DIP WITH CHEESY LAVOSH

Served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro. \$9.75

## '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. \$10.25

## LETTUCE WRAPS† ☆

Sesame chicken sauté with crisp lettuce cups. \$9.25

## CHICKEN WINGS

- Buffalo Style served with bleu cheese dressing. \$9.75
- 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. \$9.75

## CHICKEN FINGERS

- Traditional Style with honey mustard sauce. \$8.75
- Buffalo Style tossed in tangy Buffalo sauce with bleu cheese dressing. \$8.75

## BRUSCHETTA

Goat cheese blend, freshly torn basil and ripe tomatoes, focaccia crisps for spreading and Mediterranean olives. Served with field greens in balsamic vinaigrette. \$8.75

## CALAMARI

Coated in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick (optional). \$9.25

## BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

With a blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side. \$9.50

## CHIPOTLE CHICKEN NACHOS

Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa. \$10.50

## TUNA WONTONS\* ☆

Seared rare tuna rolled in wonton wrappers and drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$9.75

## STUFFED POTATO SKINS

Jumbo bakers mounded with crisp bacon, scallions, jack and cheddar cheeses \$8.75

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

☆Indicates lighter fare that's lower in calories. For nutritional information on these items visit [houlihans.com](http://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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.

## ENTREES



Add a House Chop Salad, Caesar Salad, Tuscan Salad, a bowl of Baked Potato Soup, French Onion Soup or Chicken Tortilla Soup for \$2.95

*Our Tuscan Salad comes layered with goat cheese, tomatoes, rosemary white beans, balsamic field greens and focaccia crisps.*

### CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of alfredo, served over pasta. Topped with fontina, provolone and grated parmesan cheese. \$14.95

### GRILLED PORTOBELLO FETTUCCHINE ALFREDO

Grilled Portobello mushrooms atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.95

### CHICKEN FETTUCCHINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.95

### GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our red bliss mashed potatoes with fresh seasonal vegetables. Double breast \$17.95 | Single breast \$13.95

### MEATLOAF NO. 9

Mashed Yukon golds, red wine mushroom sauce, onion straws, French green beans. \$12.95

### 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 Red Bliss mashed potatoes. \$16.95

### DOWN HOME POT ROAST

Slow cooked, with Red Bliss mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce. \$14.95

### USDA PRIME TOP SIRLOIN

A tender aged Prime Sirloin grilled and basted with red wine butter and served with choice of potato and seasonal vegetables. (9 oz.) \$20.95 | (5 oz.) \$16.95

### USDA PRIME TOP SIRLOIN AND JUMBO SHRIMP

Prime Sirloin chargrilled with four crisp-fried jumbo shrimp. Served with your choice of potato and seasonal vegetables. (9 oz.) \$26.95 | (5 oz.) \$22.95

### FILET MIGNON

An (8 oz.) filet basted with red wine garlic butter, baked potato and fresh seasonal vegetables. 25.95

### NEW YORK STRIP

The New York Strip is one of the most flavorful cuts of meat. Our hearty (12 oz.) strip is grilled and topped with red wine garlic butter. Served with choice of potato and seasonal vegetables. \$25.95

### LOADED BAKED POTATO AVAILABLE WITH STEAK ENTREES AFTER 5:00 PM

☆Indicates lighter fare that's lower in calories. For nutritional information on these items visit [houlihans.com](http://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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.

## ENTREES



Add a House Chop Salad, Caesar Salad, Tuscan Salad, a bowl of Baked Potato Soup, French Onion Soup or Chicken Tortilla Soup for \$2.95

### ATLANTIC SALMON

Fillet of salmon served one of two ways.

- Mustard Encrusted with dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey buerre blanc. \$19.95
- Simply prepared sprinkled with a salt and pepper blend and grilled. Served with Red Bliss mashed potatoes and seasonal vegetables. \$19.95

### SEARED GEORGES BANK SCALLOPS

Lemon-asparagus risotto, baby greens, basil-infused olive oil. \$19.95

### HUGE FRENCH FRIED SHRIMP AND FRIES

7 shrimp battered, rolled in panko bread crumbs for a crunchy texture and fried golden. With french fries and peanut ginger slaw†. \$17.95

### ALMOND CRUSTED TILAPIA

Amaretto beurre blanc, fresh berries, grilled asparagus. \$16.95

### CHIPOTLE-SMOKED CHICKEN ENCHILADAS

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. \$13.95

### 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. \$13.95

### CHICKEN FINGER PLATTER †

Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw† and french fries. \$13.95

### BABY BACK BBQ RIBS †

Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with peanut ginger slaw† and french fries. Full Slab \$22.95 | Half Slab \$17.95

### 1/2 SLAB RIBS AND JUMBO SHRIMP †

Four crisp-fried jumbo shrimp. Served with peanut ginger slaw† and french fries. \$23.95

### SIZZLING FAJITAS

Your choice of chargrilled chicken breast, steak or a combo of both served with red and green bell peppers and onions. Comes with sour cream, cheddar cheese, shredded lettuce, house salsa and warm flour tortillas. Chicken \$15.95 | Steak or Combo \$17.95

☆Indicates lighter fare that's lower in calories. For nutritional information on these items visit [houlihans.com](http://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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.



## SOUPS

French Onion Soup with Provolone & Crouton \$4.50

Our Original Baked Potato Soup \$4.50

Chicken Tortilla Soup ☆ \$4.50

## SALADS

Add a bowl of homemade soup for \$2.95

### TUSCAN WHITE BEAN ENTREE SALAD

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

### CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our house-made Caesar dressing and warm polenta croutons. \$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. \$12.50

### BBQ SALMON SALAD †

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, sweet citrus vinaigrette. \$14.95

### PRIME STEAK AND WEDGE SALAD †

Prime 5 oz. top sirloin grilled and brushed with red wine garlic butter, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk blue cheese dressing. \$14.95

### 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. \$11.50  
Also available with lightly breaded chicken tenderloins.

### BUFFALO BLEU SALAD †

Hand-breaded 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

### CHICKEN ASIAN CHOP CHOP †

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas and bell peppers all tossed in a ginger honey mustard dressing. \$11.25

### CALAMARI SALAD†

A house specialty and guest favorite. Crisp, peppery calamari, napa cabbage, banana, cilantro, crunchy cashews in our aromatic banana-ginger vinaigrette. \$10.25

☆Indicates lighter fare that's lower in calories. For nutritional information on these items visit [houlihans.com](http://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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.

## SANDWICHES AND SPECIALTY BURGERS\*



All burgers and sandwiches are served with your choice of side. Choose from French Fries, Red Bliss Mashed Potatoes, Peanut Ginger Slaw, Mediterranean Orzo, Tortilla Chips & Salsa, Vegetable of the Day or Baked Potato (available after 5 pm).

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

### VEGGIE SANDWICH

Hummus, field greens, goat cheese, provolone, balsamic tomato relish, basil, red onions on whole-grain. \$9.75

### DELI BEEF & CHEDDAR SANDWICH

Horseradish, aged cheddar, arugula, watercress & red onions on rye. \$9.95

### HONEY-DIJON CHICKEN SALAD SANDWICH†

Chicken salad, toasted pecans on whole-grain. \$9.75

### 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

### 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 layered between toasted focaccia bread. Topped with spring mix and juicy tomatoes. \$9.95

### 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. \$9.95

### SEARED RARE TUNA TACOS\*

Seared rare Ahi tuna, napa cabbage in chipotle dressing, crunchy jicama and pico de gallo in soft flour tortillas dressed with tangy cilantro-lime sour cream. \$10.25

### BRENTWOOD CHICKEN SANDWICH

Chicken breast marinated with fresh rosemary, topped with smoked bacon, gouda cheese and Dijon-spiked mayo on our toasted bun, with baby greens, tomato and onion. \$10.25

### BUILD YOUR OWN BURGER

Comes with lettuce, vine ripe tomato and sliced red onion on a whole wheat bun fresh from our oven.

- BURGER STRAIGHT UP \$9.25
- WITH CHEESE Choose from aged cheddar, provolone, gorgonzola or gouda \$9.95
- WITH CHEESE AND BACON A choice of cheese (from above) and thick sliced bacon \$10.95

"YOUR CHOICE OF"

1/2 Pound 100% Premium Black Angus Beef  
Turkey Burger  
Vegan Garden Burger

†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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.