

H HOULIHAN'S

SOUPS

- FRENCH ONION SOUP WITH PROVOLONE & CROUTON** \$6.60
- ORIGINAL BAKED POTATO SOUP** \$6.60
- SOUP OF THE DAY** \$6.60

All soups are just \$3.89 with an entrée salad purchase.

SIDE SALADS

- HOUSE CHOP SALAD** Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$6.60
- CAESAR SALAD** Romaine, shredded Romano, garlic croutons, house Caesar dressing \$6.60

MINI DESSERTS

- CHOCOLATE CAPPUCCINO CAKE** \$2.29
- SNICKERS® CRUNCH ICE CREAM DOME†** \$2.29
- BOURBON PECAN PIE†** \$2.29
- SCOOP OF ICE CREAM** \$2.29
- THREE'S COMPANY** Pick any 3 \$6.29

BIG YUM

- CARAMEL-TOPPED APPLE PIE** \$6.79

SIGNATURE BEVERAGES

- GRAND GOLD MARGARITA**
- HOULIHAN'S BLOODY MARY**
- ABSOLUT LEMONADE**
- CUBANO MOJITO**
- GEORGIA PEACH TEA**
- POP, TEA, ETC** Coke, Diet Coke, Sprite, Dr Pepper, Orange, Perrier Sparkling Water, Lemonade, Tea – Hot or Iced, Houlihan's Premium Coffee, Bottled Water

GOOD TO KNOW

We cook almost entirely from scratch. Our dressings, sauces, breads, desserts...all house recipes. We buy local produce every morning, and even have our spices ground to order.

We burn mesquite and oak wood in our wood-fired grill. It costs more, but you get what you pay for.

We believe in premium cheeses, like 9 months-aged Tillamook Cheddar, BelGioioso Provolone, and imported French goat cheese. We want you to eat well.

Our ½ lb. burgers are 100% Premium Black Angus from Creekstone Farms, known for its environmentally conscious stewardship of the land.

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

† 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.

STARTERS

- SPINACH DIP WITH CHEESY LAVOSH CRACKERS** \$9.79
- JUMBO STUFFED SHROOMS** Garlic herb cream cheese center, creamy horseradish sauce \$9.89
- ✧ **LETTUCE WRAPS†** Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$11.40
- CHICKEN WINGS** **Thai chile** glazed, sesame-ginger sauce \$11.35
Buffalo style, bleu cheese dressing \$11.35
- CHICKEN FINGERS** **Traditional** with two sauces \$9.45
Buffalo style with bleu cheese dressing \$9.45
- ✧ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$9.80
- BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA** \$10.15
- STUFFED POTATO SKINS** Jumbo bakers mounded with crisp bacon, scallions, jack and cheddar cheeses \$10.25
- CHIPOTLE CHICKEN NACHOS** Homemade salsa, guacamole, sour cream \$11.10
- ✧ **SEARED RARE TUNA WONTONS*** Soy glaze, wasabi mayo, Napa slaw \$10.85

ENTRÉES

- Served with your choice of a bowl of homemade soup or side salad (at left)
Loaded baked potato available with steak entrée after 5:00pm
- STUFFED CHICKEN BREAST** Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$18.09
- GRILLED ROSEMARY CHICKEN** Today's vegetable, 'honest' gold mashers \$14.75
Double breast \$16.65
- CHICKEN PARMESAN** Over pasta with fontina-provolone-parm blend \$16.60
- 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 \$15.98
- DOWN HOME POT ROAST** 'Honest' gold mashers, homestyle vegetables, red wine mushroom sauce \$15.75
- ✧ **USDA PRIME TOP SIRLOIN** (9 oz.) Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables \$19.49
- SIMPLY PREPARED ATLANTIC SALMON** Grilled with salt and pepper, panzanella bread salad, today's vegetables \$18.89
- CHICKEN FINGER PLATTER†** Fries, coleslaw, honey mustard \$14.09
- BBQ BABY BACK RIBS** With coleslaw and French fries **Half Slab** \$17.19 **Full Slab** \$23.50

ENTRÉE SALADS

- Add a bowl of homemade soup (at left) \$3.89
- CHICKEN CAESAR** Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$13.20
- CALAMARI SALAD†** A house specialty and guest favorite. Crisp, peppery calamari, napa cabbage, banana, cilantro, crunchy cashews in our aromatic banana-ginger vinaigrette \$11.29
- FIRE GRILLED BBQ SALMON SALAD†** Mandarin oranges, spicy pecans, tortilla straws, sweet citrus vinaigrette \$15.99
- HEARTLAND GRILLED CHICKEN SALAD†** Lightly breaded chicken tenderloins, smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch \$12.35
Also available grilled.
- CHICKEN ASIAN CHOP CHOP†** Sesame chicken sauté, napa salad, snow peas, bell peppers, napa dressing \$12.99
- MANDARIN GRILLED CHICKEN SALAD†** Our classic grilled chicken salad with snow peas, red onions, red bell peppers, wonton strips, oven toasted white and black sesame seeds, peanuts, mandarin oranges in a tangy-sweet peanut dressing \$12.59

SANDWICHES & PREMIUM BURGERS

- Served with your choice of: French Fries | Creamy Coleslaw | ✧Tortilla Chips & House Salsa
- BRENTWOOD CHICKEN SANDWICH** Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$12.59
- FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.89
- CLASSIC RUEBEN** Lean corned beef, thin sliced and topped with sweet Bavarian sauerkraut and swiss cheese on a toasted marbled rye with Thousand Island dressing \$11.75
- SO. CAL FISH TACOS** Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$13.90
- SOUTHWEST GRILLED CHICKEN WRAP†** Spicy pecans, red peppers, bacon, tortilla shreds, jalapeno, garlic ranch, house salsa \$10.90
- CHICKEN PARMESAN ON FOCACCIA†** Flash-sautéed in EVOO, basil pesto, provolone, marinara \$10.29
- FARMHOUSE CLUB†** Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, toasted focaccia bread \$10.30
- TILLAMOOK BURGER** Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$10.89
- BUILD YOUR OWN BURGER** With lettuce, tomato, sliced red onion
Straight up \$9.59
With mushrooms Sautéed in red wine garlic butter \$10.29
Add cheese and/or bacon Tillamook cheddar, provolone, gorgonzola or gouda \$10.89