

devoour

Note: All homemade soups and side salads are just \$2 with any entrée, entrée salad, sandwich or burger purchase



greens

OUR SIGNATURE TUSCAN SALAD goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$4.25

HOUSE CHOP SALAD smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$4.25

CAESAR SALAD romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.25

SPINACH SALAD ^{TV} toasted hazelnuts, kiwi, fresh berries, poppyseed dressing \$4.25



soup kitchen

OUR ORIGINAL BAKED POTATO SOUP \$3.25

FRENCH ONION SOUP with Provolone and crouton \$3.25

SOUP OF THE DAY \$3.25

starters

SPINACH DIP with cheesy lavosh crackers \$8.99

JUMBO STUFFED SHROOMS garlic herb cream cheese center, creamy horseradish sauce \$8.99

LETTUCE WRAPS [†] chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.50

CHIPOTLE-STEAMED MUSSELS WITH "FRITES" white wine, garlic, tomatoes, andouille sausage \$9.99

POTATO SKINS bacon, scallions, jack and cheddar cheeses \$7.99

MINIATURE BURGER THREESOME aged cheddar, ranch-style greens \$8.99

CHICKEN WINGS thai chile glazed, sesame-ginger sauce \$8.5 | Buffalo style, bleu cheese dressing \$8.50

CHICKEN FINGERS traditional with two sauces \$8.50
Buffalo style with bleu cheese dressing \$8.50

BRUSCHETTA goat cheese blend, kalamata olives, tuscan toast, field greens \$7.99

CALAMARI peppery buttermilk batter, sesame-ginger dipping sauce \$7.99

BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA \$8.50

CHIPOTLE CHICKEN NACHOS homemade salsa, guacamole, sour cream \$9.99

SEARED RARE TUNA WONTONS [†] soy glaze, wasabi mayo, Napa slaw \$9.50

GRILLED VEGETABLE PIZZA [†] goat cheese, pine nuts, zucchini, red onions, balsamic tomatoes, fontina, provolone, parmesan \$9.99

entrées

Add a side salad or bowl of soup (above) \$2.25

STUFFED CHICKEN BREAST garlic herb cream cheese center, today's vegetables, honest gold mashers \$15.99

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$13.49

MEATLOAF NO. 9 honest gold mashers, onion straws, today's vegetable \$11.99

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.99

USDA PRIME TOP SIRLOIN ^{*} tender aged and basted with red wine garlic butter, choice of potato, today's vegetables 5 oz. \$15.99 | 9 oz. \$17.99
Add four crisp-fried jumbo shrimp \$4

FILET MIGNON ^{*} (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$23.99

NEW YORK STRIP ^{*} (12 oz.) choice of potato, today's vegetables \$20.99

ATLANTIC SALMON

MUSTARD ENCRUSTED dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey beurre blanc \$16.99

FIRE GRILLED with honest gold mashers and today's vegetables \$16.99

SIMPLY PREPARED grilled with salt and pepper, panzanella bread salad, grilled asparagus \$16.99

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw [†] \$16.49

CHIPOTLE SMOKED ENCHILADAS with queso fresco, pico rice, black beans \$13.25

CHICKEN FINGER PLATTER fries, peanut ginger slaw [†], honey mustard \$13.50

BBQ BABY BACK RIBS with peanut ginger slaw [†] and french fries Half Slab \$15.99 | Full Slab \$19.99
Add 4 grilled or fried shrimp \$4

ALMOND CRUSTED TILAPIA [†] amaretto beurre blanc, fresh berries, grilled asparagus \$16.99

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.99

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments.
chicken \$12.99 | steak or combo \$14.99

JUMBO GRILL SHRIMP (8) tomatillo lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette 16.49

pastas

CHICKEN PARMESAN over pasta with fontina-provolone-parm blend \$13.99

CHICKEN FETTUCCINE ALFREDO fontina, provolone and grated parmesan cheese. \$14.99 | Add shrimp \$1

BASIL PESTO PASTA ^{TV} roasted vegetables, artichoke hearts, fresh mozzarella, balsamic roasted tomatoes, romano cheese. \$11.99

With grilled thin - shaved chicken \$13.99

SPAGHETTINI WITH SHRIMP, SCALLOPS & MUSSELS white wine, garlic, olive oil, tomatoes, fresh basil \$15.99

entrée salad

SPINACH SALAD ^{TV} toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$8.99

With goat cheese ^V \$10.99

With grilled thin - shaved chicken \$11.99

With both \$11.99

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$9.99

SEARED AHI TUNA SALAD ^{*} Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.99

FIRE GRILLED BBQ SALMON SALAD [†] Mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$13.99

HEARTLAND GRILLED CHICKEN SALAD [†] smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$10.99

Also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD [†] hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$11.99

CHICKEN ASIAN CHOP CHOP [†] sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, jicama, Napa dressing \$10.99

PRIME STEAK & WEDGE SALAD ^{*} gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.25

sandwiches & burgers

SERVED WITH YOUR CHOICE OF SIDE:

French Fries, Today's Vegetables, Honest Gold Mashed Potatoes, Peanut Ginger Slaw [†], Tortilla Chips & House Salsa, Mediterranean Orzo, Loaded Baker (after 5PM)

REUBEN sliced corn beef, Swiss, sauerkraut, thousand island dressing on marble rye \$9.99

VEGGIE BURGER our fresh black bean & chickpea patty topped with aged cheddar and ranch-style greens \$9.99

FRIED PORK "T" breaded pork tenderloin, lettuce, tomato, red onion, mayo, cheddar \$9.99

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$9.99

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.99

TAOS CHIPOTLE TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$9.99

SOUTHWEST GRILLED CHICKEN WRAP [†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$9.99

FARMHOUSE CLUB [†] brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.99

creekstone farms

black angus burgers*

BUILD YOUR OWN lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

Straight up \$8.99

Add cheese and/or bacon aged cheddar, American, provolone, gorgonzola or gouda \$9.99

BURGER 72 topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.99

SPICY FRITOS® BURGER pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$9.99

CHEESY ROYALE YUM YUM GOOD TIMES BURGER with gooey cheese, shredded lettuce and our super-secret special sauce \$9.99

grilled chicken sandwiches

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.99

BUILD YOUR OWN

Straight up \$8.99

Add cheese and/or bacon aged cheddar, American, provolone, gorgonzola or gouda \$9.99

SPECIALTY CHICKEN SANDWICH same as our burger preparations above, but with grilled chicken.

CHICKEN 72 \$9.99

SPICY FRITOS® CHICKEN BURGER \$9.99

CHEESY ROYALE CHICKEN \$9.99

[†] 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.

^V Vegetarian item.

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drinks

skinny drinks all under 125 calories

SKINNY MARGARITA Hornitos Plata tequila, DeKuyper Triple Sec, lime & orange \$6.75

SKINNY SUPERFRUIT MARTINI Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.75

SKINNY RASPBERRY MOJITO Bacardi rum, raspberry, mint, lime, soda \$6.75

THE SKINNY YOGI TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.75

SKINNY CUTINI Effen Cucumber vodka, fresh lemon juice, mint \$6.75

SKINNY COSMO Skyy vodka, Triple Orange, lime, cranberry juice \$6.75

SKINNY LEMON COLLINS Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$6.75

DIET VANILLA COKE Absolut Vanilia & Diet Coke \$6.25

wine flights

Smaller pours to enjoy any three wines from our by-the-glass list below — white or red, familiar or unexplored. Happy swirling. \$9.99 (Pick any three below.)

white vino

SLIGHTLY SWEET

Montevina White Zinfandel AMADOR COUNTY, CA \$6.50 | \$22.99

Chateau Ste. Michelle Riesling COLUMBIA VALLEY, WA \$7.00 | \$23.99

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$6.50 | \$22.99

Ecco Domani Pinot Grigio ITALY \$7.00 | \$24.99

Martin Codax Albarino SPAIN 8.50 | \$28.99

Kim Crawford Sauvignon Blanc NEW ZEALAND \$10.00 | \$34.99

Santa Margherita Pinot Grigio ITALY \$13.75 | \$48.99

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$6.00 | \$21.99

Columbia-Crest Chardonnay COLUMBIA VALLEY, WA \$6.50 | \$22.99

Kendall Jackson 8.00 | \$27.99

J. Lohr Riverstone Chardonnay MONTEREY, CA \$8.25 | \$28.99

Seven Daughters White Wine Blend SANTA BARBARA, CA \$8.25 | \$28.99

Toasted Head Chardonnay DUNNIGAN HILLS, CA \$9.25 | \$32.99

Conundrum, White Wine Blend NAPA VALLEY, CA \$13.75 | \$48.99

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$6.00 | \$21.99

Snoqualmie (SNO-KWAL-ME) Syrah WAHLUKE SLOPE, WA \$7.00 | \$24.99

Rancho Zabaco Dancing Bull LODI REGION, CA \$8.25 | \$28.99

Ruffino Aziano Chianti Classico ITALY \$9.00 | \$31.99

Trivento Amado Sur Malbec ARGENTINA \$9.25 | \$32.99

ROBUST & FULL

Canyon Road Cabernet Sauvignon CALIFORNIA VALLEY, CA \$5.00 | \$16.99

Ménage à Trois Red Wine Blend CALIFORNIA \$7.50 | \$26.99

Main St. Winery Cabernet Sauvignon CALIFORNIA \$9.25 | \$32.99

Louis M. Martini Reserve Cabernet NAPA VALLEY, CA \$11.25 | \$39.99

bubbles

Chandon (187 ml) mini bottle \$10.95

Domaine Ste Michelle \$23.95

mini martini flights

Pick any three for \$9.00

COSMO MINI Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

BLUE MOON PUNCH MINI Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite

KEY LIME PIE MINI Absolut Vanilia, key lime, sweet & sour, half & half

GUAVATINI MINI Absolut, shot of guava, fresh-squeezed lemonade

CHOCOLATE MINI Absolut Vanilia, white and dark crème de cacao, sweet cream

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, lemonade

LEMON DROP MINI Absolut Citron and lemonade

martinis

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$7.25

X-RATED FLIRTINI Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.75

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$7.75

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$7.25

DIRTY MARTINI Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$8.25

LUXE COSMO Level, Cointreau, Ocean Spray cranberry juice, fresh squeezed lime juice \$8.25

ESPRESSO MARTINI Absolut Vanilia, Patron XO Café Coffee Liqueur, a shot of joe and sweet cream \$7.25

GREEN TEA MARTINI UV Sweet Green Tea Vodka, Skyy Vodka, Ocean Spray White Cranberry Juice \$7.25

WHIPPED CHOCOLATE WINETINI whipped cream vodka and chocolate wine \$7.50

specialty cocktails

GINGER JAMESON SMASH Jameson Irish Whiskey, ginger ale, lemon and lime \$6.75

HARD LEMONADES choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$7.25

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.75

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$6.25

MANGO RUM DROP Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.75

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.75

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila, guava nectar, sour mix \$8.99

NAUGHTY MARGARITA Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$8.99

SANGRIA pitcher of red or white, fresh-cut fruit \$12.00

* Add a sidecar of Chambord or Midori to a margarita \$2

beer

Not all come in both draft and bottle. Ask your server.

AMERICAN Budweiser, Bud Light, Bud Light Lime, Bud Select, Bud Select 55, Coors, Coors Light, Miller Lite, MGD, MGD 64, O'Doul's N/A, Redbridge, Rolling Rock

SPECIALTY Budweiser American Ale, Michelob Amber Bock, Michelob Light, Michelob Ultra, Smirnoff Ice

MICROBREW/CRAFT Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal

IMPORT Amstel Light, Bass Pale Ale, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Hoegaarden Witbier, Newcastle Brown Ale, Stella Artois

long island iced teas

Vodka, rum, gin, sweet & sour plus varied ingredients per below. Choose: Glass \$6.00 | 1 Liter Pitcher \$7.25

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH DeKuyper Triple sec, cranberry

MELON Midori, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$1)

what's behind the bar

VODKA Absolut, Absolut (Citron, Peppar, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Ultimat UV Sweet Green Tea, Ultimat, UV Sweet Green Tea, Vox

RUM Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Leblon Cachaca, Malibu, Meyers's Dark

GIN Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

COGNACS Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

TEQUILA 1800 Reposado, Cabo Wabo Blanco, José Cuervo Gold, Patron Silver, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado

BOURBON/WHISKEY Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

SCOTCH Chivas Regal, Dewars, Glenlivet, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.

CORDIALS Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Café Coffee Liqueur, Romana Sambuca, Rumpel Minze, Southern Comfort, Tuaca, Tia Maria, TYKU, X-Rated Fusion Liqueur

signature beverages

HOULIHAN'S FRUIT FIZZ

The modern kid's Shirley Temple

POP, TEA, ETC

Coke, Diet Coke, Sprite, Dr Pepper, Dasani Water, Perrier Sparkling Water, Barq's Root Beer, Tazo Hot Tea

mini desserts \$2.49

STRAWBERRY CHEESECAKE[†]

on a walnut & graham cracker crust

WHITE CHOCOLATE BANANA CREAM PIE

Fresh bananas, pastry cream, caramel drizzle, white chocolate shavings.

BOURBON PECAN PIE[†]

With caramel, Cointreau chantilly cream.

SNICKERS CRUNCH ICE CREAM DOME[†]

On an Oreo and peanut crust

CHOCOLATE CAPPUCCINO CAKE

With chocolate ganache and espresso icing, vanilla ice cream and Kahlua fudge sauce.

CRÈME BRULEE

Vanilla bean custard, caramelized sugar top.

THREE'S COMPANY

Three mini's \$5.99

FAB FIVE MINI

Any five \$8.99

