



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.

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

- LOADED GUACAMOLE topped with cotija cheese (cal 790)
- HOUSE SALAD bacon, corn, croutons, choice of bleu cheese or cheddar. **Request this item without croutons** (cal: undressed 235, dressing +140 - 315)
- CAESAR SALAD chopped romaine, garlic herb croutons, parmesan cheese. **Request this item without garlic croutons** (cal 355)

SOUPS

- CHICKEN TORTILLA SOUP with naturally lean chicken & anaheim chiles (cal 255)

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

- MARGHERITA FLATBREAD[†] tomatoes, basil, fresh mozzarella, marinara. **Request this item with a gluten-free crust** (cal 810)
- BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, parmesan and cheddar cheese, sour cream drizzle. **Request this item with a gluten-free crust** (cal 720)

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

- HOULIHAN'S BURGER* 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** (cal 740)
- HOUSEMADE VEGGIE BURGER black and tuscan beans, brown rice, sweet potato, jalapeños, buttermilk ranch dressed greens, tomato, choice of side. **Request this item without the bun or with a gluten-free bun** (cal 520)
- 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 grilled and without the bun or with a gluten-free bun** (cal 1430)

ENTRÉE SALADS

- KALE + SPINACH SALAD[†] organic greens, blueberries, blackberries, strawberries, toasted almonds, goat cheese, poppyseed dressing. Add grilled chicken or salmon for an upcharge. **Request this item without or bread** (cal: undressed 220 | dressing +300) with grilled chicken (cal +300) | with grilled salmon (cal +285)
- HEARTLAND GRILLED CHICKEN SALAD[†] bacon, cheddar, spicy pecans, red onions, red peppers, buttermilk ranch. Add salmon for an upcharge. **Request this item without croutons or bread** (cal: undressed 725 | dressing +280 | with grilled salmon +285)

ENTRÉES

- SEARED GEORGES BANK SCALLOPS wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil (cal 500)
- SEARED SALMON PESTO spaghetti squash 'noodles,' chive pesto, crushed tomatoes, cotija cheese, balsamic glaze (cal 460)
- GRILLED ATLANTIC SALMON (5oz.) basted with lemon-dill butter and served with honest gold mashers (cal 775) and choice of vegetable (cal 40 - 720)

PREMIUM STEAKS*

- 12 OZ. KANSAS CITY STRIP (cal 860)
- 5 OZ. USDA TOP SIRLOIN (cal 340)
- 4 OZ. PETITE CENTER-CUT FILET MIGNON (cal 325)
- 6 OZ. CENTER-CUT FILET MIGNON (cal 490)

SIDES

- TORTILLA CHIPS & HOUSEMADE SALSA (cal 120)
- GARLIC GREEN BEANS (cal 65)
- HONEST GOLD MASHED POTATOES (cal 330)
- FRESH FRUIT (cal 75) • LOADED BAKED POTATO (cal 720)
- SWEET POTATO FRIES with creamy horseradish (cal 565)
- BASIL PESTO BRUSSELS SPROUTS (cal 395)

DESSERT

- HOUSEMADE VANILLA BEAN CRÉME BRULEE
French-style custard topped with caramelized sugar (cal 630)

† 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.