

# HOULIHAN'S RESTAURANT + BAR

WE BELIEVE IN SCRATCH COOKING SO MUCH THAT WE ACTUALLY DO IT.

## START HERE

» **HOULIHAN'S FAMOUS 'SHROOMS**<sup>u</sup> stuffed with garlic-herb cream cheese \$12 (cal 1205)

» **CRUNCHY SPICY CAULIFLOWER**<sup>u</sup> panko breaded cauli in chile aioli ... trust us, it's addicting \$10 (cal 995)

🍷 **LOADED GUACAMOLE**<sup>u</sup> cotija cheese \$10 (cal 765)

**FIRECRACKER SHRIMP** chile aioli, banana-ginger slaw \$12.25 (cal 610)

**CLASSIC SPINACH DIP**<sup>u</sup> cheesy lavosh crackers (cal 1070) \$12 small with tortilla chips \$9 (cal 580)

**CHICKEN LETTUCE WRAPS**<sup>t</sup> sesame-glaze, scallions, wontons, peanut-ginger sauce \$12.25 (cal 855)

**PAN-FRIED PORK DUMPLINGS** sriracha, sesame-ginger soy sauce \$11.25 (cal 420)

» **CHICKEN WINGS** lemon pepper, mango habanero, thai chile with sesame-ginger soy sauce or buffalo with blue cheese dressing \$12.25 (cal 600-1105)

**CHAR-CRUSTED AHI TUNA\*** thai chile glaze, wasabi mayo, asian slaw \$15 (cal 390)

**CHIPOTLE CHICKEN NACHOS** chipotle cheese sauce, guac, sour cream + all the other stuff that should be on nachos \$13 (cal 1975)

» **CHICKEN TENDERS** traditional (cal 780) or buffalo (cal 840) \$11

**CALAMARI** banana peppers, marinara, chile aioli sriracha bomb \$12 (cal 670)

**MARGHERITA FLATBREAD**<sup>u</sup> oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 855)

**PARMESAN FRITES**<sup>u</sup> with chipotle mayo, tangy tomato & garlic parm dipping sauces \$8.25 (cal 800)

**EDAMAME** steamed to order with kosher salt, toasted sesame seeds & shoaxing wine sauce \$7 (cal 250)

**CHICKEN QUESADILLA** cheddar and jalapeño jack cheeses, sour cream, guacamole, and our housemade salsa \$12.25 (cal 970)

**LOADED SKINS** jumbo bakers, bacon, scallions, cheddar & jack cheeses, sour cream \$9.25 (cal 1105)

**HOULIHAN'S MINI BURGER SLIDERS\*** with aged cheddar & ranch-style greens. 3-pack \$11.25 (cal 1260)

## SIDE SALADS \$4.95

**CAESAR SALAD** we all know what this is (cal 355)

**HOUSE SALAD** bacon, corn, croutons, choice of blue cheese crumbles or white cheddar (cal: undressed 235, dressing +140 - 315)

## SOUP'S ON \$4.95

» **OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 510)

**FRENCH ONION SOUP** it's cheesy and delicious (cal 310)

🍷 **CHICKEN TORTILLA SOUP** a fiesta in your mouth (cal 255)

**ROASTED TOMATO BISQUE**<sup>u</sup> grilled cheese fritters (cal 345)

## SIDES \$4.50

🍷 **BRUSSELS SROUTS**<sup>u</sup> (cal 190) • 🍷 **TORTILLA CHIPS & HOUSEMADE SALSA**<sup>u</sup> (cal 120)

🍷 **GARLIC GREEN BEANS**<sup>u</sup> (cal 65) • 🍷 **HONEST GOLD MASHED POTATOES**<sup>u</sup> (cal 330)

🍷 **FRESH FRUIT**<sup>u</sup> (+ .50) (cal 75) • 🍷 **LOADED BAKED POTATO** (cal 720) (after 4pm)

**CHARRED PINEAPPLE BROWN RICE**<sup>u</sup> (cal 100) • 🍷 **GRILLED ASPARAGUS**<sup>u</sup> (cal 45) • **FRENCH FRIES**<sup>u</sup> (cal 290)

## TODAY'S DAILY

MONDAY

**ORIGINAL SIZZLING FAJITAS**

chicken \$17 (cal 1290) | steak \$19 (cal 1450)  
combination \$18 (cal 1370)

TUESDAY

**JAMBALAYA** sautéed shrimp, andouille sausage, chicken, bell peppers and onions in a spicy creole sauce over brown rice \$19 (cal 720)

WEDNESDAY

**NAVAJO CHICKEN PASTA** grilled chicken, bell peppers, onions, mushrooms, penne pasta, tossed in a roasted red pepper cream sauce \$18 (cal 1375)

THURSDAY

**JALAPENO POPPER STUFFED CHICKEN** topped with a stuffed jalapeño + spicy jam, with honest gold mashers, today's vegetable \$18 (cal 1260)

FRIDAY

**RAMEN BOWL** traditional ramen noodles, miso broth, hard cooked egg, cilantro, red onion, napa cabbage slaw, Japanese seven-spice seasoning \$18  
chicken (cal 810) | steak (cal 960)

## THE MAIN EVENT

Add a bowl of soup or side salad \$3.75 (cal 235 - 510)

» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, (cal 930) choice of veggie (cal 40 - 720) \$18

**KOREAN CHICKEN** gochujang, charred pineapple brown rice, pineapple relish, garlic green beans. Grilled (cal 720) or Fried (cal 830) \$17.25

**CHICKEN PARMESAN** that's amoré \$18.25 (cal 1400)

🍷 **SEARED GEORGES BANK SCALLOPS** asparagus risotto, baby arugula, basil-infused olive oil \$25.50 (cal 500)

**CRISPY CHICKEN TENDERS** french fries \$16.25 (cal 1300)

**CHICKEN FETTUCCINE ALFREDO** is alfredo a carb? \$18 (cal 1360)

🍷 **GRILLED ATLANTIC SALMON (5 OZ.)** lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$19

**FISH AND CHIPS** Sam Adams battered North Atlantic cod, french fries, chipotle slaw \$17 (cal 965)

**DOWN HOME POT ROAST** red wine gravy, honest gold mashers, homestyle vegetables \$17 (cal 1035)

**MEATLOAF NO. 9** signature blend of ribeye, sirloin and chuck meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy (cal 1185) and choice of vegetable (cal 40 - 720) \$17.50

**BBQ BABY BACK RIBS** with choice of vegetable (cal 40 - 720) and french fries.

Half Slab \$19 (cal 700) • Full Slab \$25 (cal 1400) *Add fried or grilled shrimp \$7 (cal 600)*

**PANKO SHRIMP** with French fries and choice of vegetable (cal 40 - 720) \$19 (cal 1360)

**MUSTARD ENCRUSTED SALMON** Atlantic salmon fillet encrusted with Dijon bread crumbs, honest gold potatoes, sautéed onions, bacon and spinach in an amaretto butter sauce \$19 (cal 1158)

## BIG SALADS

Add a bowl of homemade soup \$3.75 (cal 235 - 510)

All salads are served tossed with dressing, unless otherwise requested.

**KALE + SPINACH SALAD**<sup>t</sup> organic greens, blueberries, blackberries, strawberries, toasted almonds, goat cheese, poppyseed dressing \$14.50

(cal: undressed 220 | dressing +300 | roll +200)

*with grilled chicken \$17 (cal +300) | with grilled salmon \$19.25 (cal +285)*

**CHICKEN ASIAN CHOP CHOP**<sup>t</sup> sesame-glaze, snow peas, roasted peanuts, red bell peppers, jicama, wontons, peanut-ginger dressing \$15 (cal: undressed 680 | dressing +300)

» **CHAR-CRUSTED AHI TUNA SALAD**<sup>t</sup> cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$17.25 (cal: undressed 640 | dressing +275)

**BUFFALO BLEU SALAD**<sup>t</sup> buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, garlic ranch \$15

(cal: undressed 950 | dressing +280 | roll +200)

**CHICKEN CAESAR SALAD** grated parmesan, polenta croutons \$14.50 (cal: undressed 615, dressing +510) *add \$5 for grilled salmon (cal +285)*

**STEAK & WEDGE SALAD**<sup>t</sup> 5 oz. sirloin, bacon, spicy pecans, asparagus, beets, gorgonzola, scallions, polenta croutons, blue cheese dressing \$19

(cal: undressed 775 | dressing +475)

» **HEARTLAND GRILLED CHICKEN SALAD**<sup>t</sup> bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch \$15 (cal: undressed 725 | dressing +280 | roll +200)

*Also available with crispy chicken tenders (cal +270) add \$5 for grilled salmon (cal +285)*

## STEAKS

Includes your choice of two sides (cal 40 - 720)

Add soup or side salad \$3.75 (cal 235 - 510)

Add grilled shrimp (cal 600) or salmon (cal 285) for \$7.00

» 🍷 **CLASSIC KANSAS CITY STRIP\*** 12 oz. the most flavorful cut of meat \$27 (cal 860)

🍷 **CENTER-CUT FILET MIGNON\*** 6 oz. \$27 (cal 490)

🍷 **PETITE TOP SIRLOIN\*** 5 oz. \$19 (cal 340) | 9 oz. \$25 (cal 610)

## BURGERS

Choice of one side (cal 40 - 720)

Add soup or side salad \$3.75 (cal 235 - 510)

*Our burgers are never frozen, made with a signature blend of fresh sirloin, brisket, and chuck*

🍷 Sub a gluten-free bun, add \$2.25

» **THE KANSAS CITY BURGER\*** brown sugar bacon, BBQ carnitas, onion straws, cheddar, BBQ sauce \$15.25 (cal 1250)

🍷 **HOULIHAN'S BURGER\*** lettuce, tomato, red onion \$14 (cal 740)

*Add \$1.00 each for applewood smoked bacon, sautéed mushrooms or cheese (cheddar, american, swiss, gorgonzola, gouda or provolone) (cal 40 - 210)*

**THE MELTY CHEESY CHEESEBURGER\*** bacon, BBQ beer glaze, diced onions & pickles, finished tableside with our signature five cheese blend, melted on a sizzling raclette skillet \$14.50 (cal 1125)

**SOUTHWEST BURGER\*** blackened burger patty, tortilla chips, con queso, shredded pepper jack, pico de gallo, sliced jalapeños \$14.50 (cal 1185)

🍷 **BURGER 72\*** topped with our famous-since-1972 garlic herb cream cheese stuffed mushroom cap, horseradish sauce, parmesan and arugula, \$14 (cal 1020)

🍷 **TURKEY BURGER\*** all white meat, seasoned with salt & pepper and served with lettuce, tomato, onion & dijon mayo, \$14 (cal 660)

🍷 **VEGGIE BURGER**<sup>u</sup> black and tuscan beans, brown rice, sweet potato, jalapeños, garlic ranch dressed greens, tomato \$13 (cal 520)

🍷 **THE IMPOSSIBLE BURGER**<sup>u</sup>

Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun, choice of side \$15 (cal 715) *Made entirely from plants for people who love meat.*

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

## SANDWICHES

Choice of one side (cal 40 - 720)

Add soup or side salad \$3.75 (cal 235 - 510)

» **SO. CAL FISH TACOS** panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream \$13.25 (cal 975)

» 🍷 **BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion \$14 (cal 1325)

*Sub a gluten-free bun, add \$2.25*

**SOUTHWEST GRILLED CHICKEN WRAP**<sup>t</sup> spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch \$13.25 (cal 830)

**FRENCH DIP** roast beef, swiss cheese, au jus, creamy horseradish \$14 (cal 1075)

**SEARED RARE TUNA TACOS\*** Ahi tuna, Napa cabbage in chipotle dressing, jicama, pico de gallo in flour tortillas with tangy cilantro-lime sour cream \$15.25 (cal 690))

**FARMHOUSE CLUB** smoked ham, mesquite turkey, bacon, basil pesto aioli, spring mix, tomato, buttery gouda, whole-grain bread \$12.50 (cal 540) *Sub a gluten-free bun, add \$2.25*



**COCA-COLA PRODUCTS** (cal 200)

**FLAVORED ICED TEA & HOUSEMADE LEMONADE** (cal 90 - 200)  
*(ask server for flavor selections)*

**TAZO TEAS** (cal 0)

**BOTTLED PELLIGRINO & DASANI** (cal 0)

**COFFEE** (cal 0)

We offer gluten-free menu items but we are not a gluten-free environment.

\* Meatless items. | † 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.

19% gratuity will be added to parties of 6 or more. 21% gratuity will be added to parties of 20 or more.

» HOU FAVES «

