

HOULIHAN'S RESTAURANT + BAR

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

APPETIZERS & FLATBREADS

CHIPOTLE CHICKEN NACHOS chili roasted chicken, pepper jack, cheddar & chipotle cheese sauce, fresh jalapeno, pico de gallo, sour cream, housemade guac + salsa \$12.25 (cal 1970)

CHICKEN WINGS choose Thai chili glazed with sesame-ginger soy sauce or buffalo style with bleu cheese \$10.95 (cal 1020 - 1100)

PARMESAN FRITES with tangy tomato, garlic ranch & garlic parmesan dipping sauces \$5.95 (cal 800)

ORGANIC POTSTICKERS pan fried pork dumplings with sriracha and sesame ginger soy sauce \$9.95 (cal 420)

MINI BEEF SLIDERS* with aged cheddar & ranch style greens \$10.95 (3) (cal 1065)

'SHROOMS panko crusted & garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce \$10.95 (7) or \$5.95 (3) (cal 720 - 1205)

CHAR-CRUSTED AHI TUNA* with thai chili glaze, wasabi mayo and Asian slaw \$11.25 (cal 390)

CHICKEN LETTUCE WRAPS† sweet and savory sesame-glazed chicken, carrots, jicama, scallions and crispy wonton, peanut-ginger sauce \$11.50 (cal 850)

MARGHERITA FLATBREAD oven roasted tomatoes, basil, fresh mozzarella, marinara \$11.25 (cal 840)

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, parmesan, cheddar, sour cream \$11.25 (cal 770)

CALAMARI banana peppers & calamari lightly dusted in seasoned flour and fried crisp to order with marinara & chili aioli sriracha bomb for dipping, lemon dressed arugula \$10.50 (cal 670)

SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream & housemade salsa \$9.95 (cal 590)

FIRECRACKER SHRIMP lightly fried shrimp tossed in chili aioli over banana-ginger dressed napa slaw \$11.25 (cal 610)

FIRECRACKER CAULIFLOWER^U panko breaded cauliflower tossed in chili aioli \$8.95 (cal 992)

SIDES \$4 (CAL 60-720)

HOUSEMADE TORTILLA CHIPS + SALSA

HONEST GOLD MASHERS^U

FRENCH FRIES^U

GARLIC GREEN BEANS^U

FRESH FRUIT (add \$1)

BAKED POTATO (add \$1 for loaded)
Available after 4pm, while supplies last.

SOUP'S ON \$4.75

» **LOADED BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 505)

CAESAR SALAD we all know what this is (cal 350)

HOUSE CHOP SALAD bacon, corn, croutons, choice of bleu cheese crumbles or white cheddar (cal 200 - 300)

ROASTED TOMATO BISQUE^U with grilled cheese fritters \$4.75 (cal 340)

HANDHELDS

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

» **SO CAL FISH TACOS** chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, pico de gallo, sour cream drizzle + choice of side \$12.75 *add \$1 each for sour cream, guacamole or avocado (cal 975)

BRENTWOOD CHICKEN SANDWICH applewood smoked bacon, gouda, dijon mayo, baby greens, tomato & red onion + choice of side \$13.25 (cal 1150)

SOUTHWEST GRILLED CHICKEN WRAP spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomato, chipotle cheese sauce, pepper jack, garlic ranch + choice of side \$12.25 (cal 830)

PRIME BLACK ANGUS BURGER* our signature blend beef patty, crisp lettuce, tomato & red onion + choice of side \$12.95 *add \$1 each for cheese, applewood smoked bacon or sautéed onions (cal 740)

KANSAS CITY BURGER* our signature blend beef patty topped with BBQ carnitas, brown sugar bacon, crispy onion straws, cheddar cheese & house Kansas City-style BBQ sauce + choice of side \$15.25 (cal 1255)

IMPOSSIBLE BURGER plant based patty, cheddar, housemade special sauce, lettuce, tomato + choice of side \$14.50 (cal 632)

YUM YUM BURGER* signature blend beef patty topped with three slices of melty cheese, shredded lettuce, super secret sauce + choice of side \$14.95 (cal 1162)

ACHIOTE SHRIMP TACOS chipotle-achiote marinated shrimp, napa cabbage, chipotle mayo and honey cumin dressing, pico de gallo, flour tortilla, sour cream drizzle & choice of side \$14.50 (cal 720)

ENTRÉE SALADS

STEAK & WEDGE SALAD†* 5 oz. top sirloin served with iceberg wedge, smoked bacon, spicy pecans, roasted red beets, green beans, gorgonzola, red onion, scallions, warm polenta croutons, bleu cheese dressing \$15.95 (cal 1250)

GRILLED CHICKEN CAESAR SALAD chopped romaine, parmesan cheese, warm polenta croutons, Caesar dressing \$14.50 (add \$4 for grilled salmon) (cal 825 - 1100)

» **HEARTLAND CHICKEN SALAD†** applewood smoked bacon, aged cheddar, spicy pecans, red bell peppers, tomatoes, red onions, croutons, garlic ranch + choice of crispy or grilled chicken \$14.95 (cal 692 - 723)

BUFFALO BLEU SALAD† buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$14.95 (also available with grilled chicken) (cal 953)

CHICKEN ASIAN CHOP CHOP† sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut ginger dressing \$14.95 (cal 679)

CHAR-CRUSTED AHI TUNA SALAD†* napa, iceberg and spinach with cashews, banana chips, fresh bananas, carrots, crispy wontons, banana-ginger vinaigrette \$15.50 (cal 640)

ENTRÉES

BABY BACK RIBS served with choice of 2 sides \$17.50 (half slab) or \$23.50 (full slab) (cal 1160 - 1850)

STUFFED CHICKEN BREAST panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with mashed potatoes and green beans \$16.95 (cal 930)

CHICKEN PARMESAN herb-crust, sautéed chicken breast topped with marinara, alfredo, fontina, provolone and parmesan cheeses over fettuccine \$16.95 (cal 1455)

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$17.95 (cal 1035)

MEATLOAF NO. 9* signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy & green beans \$15.95 (cal 1195)

CHICKEN FETTUCCINE ALFREDO garlic and herb marinated grilled chicken over fettuccine in a rich, butter cream sauce with fontina, provolone & grated romano \$16.75 (1415)

CRISPY CHICKEN TENDERS with French fries, choice of side & honey mustard for dipping \$15.75 (cal 1300)

GRILLED ATLANTIC SALMON* 8oz Atlantic salmon basted with lemon-dill butter, served with mashed potatoes + green beans \$18.25 (cal 630)

CRAB CAKES two lump cakes served with mashed potatoes + green beans with dill caper sauce for dipping \$22.95 (780)

FISH AND CHIPS beer battered North-Atlantic cod, French fries, dill caper sauce + housemade coleslaw \$16.25 (cal 880)

SEARED GEORGES BANK SCALLOPS wild caught sea scallops, lemon-spinach risotto, baby arugula, basil-infused, olive oil \$20.95 | small \$15.95 (cal 350 - 530)

STEAKS

All steaks served with choice of two sides

Add \$1 each for sautéed onions or bleu cheese crumbles

Add soup or side salad for \$3.25

5 OZ. TOP SIRLOIN* \$15.95 (cal 337)

6 OZ. BARREL CUT FILET MIGNON* \$24.95 (cal 486)

8 OZ. BARREL CUT FILET MIGNON* \$28.95 (cal 648)

12 OZ. KANSAS CITY STRIP* \$27.95 (cal 857)

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» HOU FAVES «

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

GS We offer gluten-free menu items but we are not a gluten-free environment. | **v** 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.

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We're pretty opinionated ... we believe in quality ingredients, cooking from scratch and having fun. We believe in celebrating the small things and that every moment deserves a toast in its honor – special occasions and ordinary days alike. So grab a drink, enjoy some great conversation and let us serve you an excellent meal.