

# THE TEST KITCHEN

## Project

Our chefs are always experimenting with culinary ideas. Enjoy their latest **fresh, made-from-scratch creations**, featuring comfort food, meatless fare, lower-carb bowls and more.

### APPETIZER

**WHITE BEAN & ARTICHOKE HUMMUS<sup>U</sup>** with roasted garlic and queso fresco, pita, radish, carrot and celery crudité \$7.95 (cal 590)

### ENTRÉES

**STEAK RAMEN BOWL\*** traditional ramen noodles, grilled flat iron steak, miso broth, hard cooked egg, cilantro, red onion, napa cabbage slaw, Japanese seven-spice seasoning \$15.95 (cal 960)

**FALL FARMERS' MARKET BOWL<sup>U</sup>** housemade white bean & artichoke hummus, queso fresco, turmeric yogurt, brown rice & quinoa, roasted hot honey acorn squash, balsamic beets, brussels sprouts, warm pita \$13.95 (cal 1070)

**SHRIMP & CAULIFLOWER 'GRITS' BOWL** all of the comfort with fewer carbs, topped with grilled shrimp in a spicy southern pan sauce, lemon olive oil dressed arugula, crispy onions \$15.95 (cal 810)

**THAI CHICKEN NOODLE BOWL<sup>†</sup>** thin noodles, achiote roasted chicken breast, thai chile sauce, red bell peppers, peanuts, scallions, napa cabbage in a peanut ginger dressing \$13.95 (cal 1580)

### BONUS ROUND

**SALTED CARAMEL GOOEY BUTTER CAKE** finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$5.95 (cal 750)

**LAGUNITAS IPA** well-rounded, highly drinkable with a bit of caramel malt barley that provides the richness that mellows out the twang of the hops

**HOUSEMADE RED SANGRIA** Grand Marnier, wine, housemade sour, fresh fruit

**SPIKED CIDER** Sailor Jerry Spiced Rum, chilled apple cider, wheat beer float



**HOULIHAN'S**  
RESTAURANT + BAR

**GS** We offer gluten-free buns and flatbreads as well as modifications to many menu items for guests looking to reduce gluten in their diets (ask your server for a full menu of these items). 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.

<sup>U</sup> Meatless items.

<sup>†</sup> 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.



# the DAILIES

Food so good it deserves its own day. Introducing five entrée specialties, available for **one day a week only**. (And an appetizer + dessert available every day to tide you over). Get them before the chef sells out.

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## EVERY DAY

**GS** **NOT YOUR AVERAGE QUESO** housemade chipotle chorizo queso with potato skins and tortilla chips for dipping \$9.95

**GS** **HOUSEMADE VANILLA BEAN CRÈME BRÛLÉE**<sup>v</sup> french-style custard topped with caramelized sugar \$6.95

## MONDAY

**ORIGINAL SIZZLING FAJITAS** we didn't change a thing: our classic chicken or steak fajitas seasoned in our signature marinade, served with red & green bell peppers and onions, traditional accompaniments, warm flour tortillas

*choose chicken \$16.95 | steak \$18.95 | or combination \$17.95*

**\$5 MOSCOW MULES & MOJITO MULES**

## TUESDAY

**GS** **612 BURGER**\* our take on the Juicy Lucy with our signature burger blend patty stuffed with white cheddar, worcestershire & a Houlihan's secret ingredient, served with peppercorn dijonaise & choice of side \$12.95

*Sub a gluten-free bun (add \$1.50)*

**1/2 OFF HOUSE WINES BY THE BOTTLE**

## WEDNESDAY

**THAI GRILLED CHICKEN** spicy-sweet grilled chicken served with pineapple rice, grilled asparagus, and sesame-ginger soy sauce \$14.95

**\$8 WINE FLIGHTS**

## THURSDAY

**JALAPEÑO POPPER STUFFED CHICKEN** spicy twist on the original with jalapeño cream cheese, sweet jalapeño jam, panko crusted chicken breast, served with choice of vegetable and honest gold mashers \$18.25

**1/2 PRICED LONG ISLAND ICED TEA GLASSES**

## FRIDAY

**HUGE PANKO FRIED SHRIMP** with cocktail sauce, served with french fries and your choice of vegetable \$19.95

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DINNER

est. 1972

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**LOADED GUACAMOLE**<sup>v</sup> pineapple salsa, cotija cheese, seasoned tortilla chips \$8.95 (cal 750)

**CHICKEN LETTUCE WRAPS**<sup>t</sup> sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut-ginger sauce \$11.50 (cal 800)

**AVOCADO TOAST**<sup>v</sup> fresh avocado with jalapeno, garlic & cilantro on toasted Turano rustic bread, sliced burrata cheese, extra virgin olive oil drizzle, fresh cracked black pepper, parsley \$11.50 (cal 900)

**CHAR-CRUSTED AHI TUNA**<sup>a</sup> with Thai chile glaze, wasabi mayo and asian slaw \$10.95 (cal 380)

**CUBANO EGGROLLS** stuffed with shredded pork, ham, swiss cheese and mustard, served with cheddar and chipotle cheese sauce, diced pickles, spicy beer mustard \$9.95 (cal 845)

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

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

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw \$10.50 (cal 610)

**CHICKEN TENDERS** traditional or buffalo style \$9.75 (cal 450-600)

**CLASSIC ORGANIC SPINACH DIP**<sup>v</sup> with cheesy lavosh crackers \$10.75 (cal 1070)  
small with tortilla chips \$5.95 (cal 570)

**CHIPOTLE CHICKEN NACHOS** chile roasted chicken, pepper jack, cheddar and chipotle cheese sauce, fresh jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$11.50 (cal 2000)

**HOULIHAN'S FAMOUS 'SHROOMS**<sup>v</sup> panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.95 (cal 1200)  
(3) \$5.95 (cal 710)

**CHICKEN WINGS** choose from **green Sriracha** sauce with chile aioli Sriracha bomb, **thai chile** glazed with sesame-ginger soy sauce or **buffalo style** with bleu cheese dressing \$10.95 (cal 1220/1020/1100)

**PARMESAN FRITES**<sup>v</sup> green chile sauce, tangy tomato & garlic parmesan dipping sauces \$5.95 (cal 750)

**ORGANIC POTSTICKERS** traditionally prepared ginger pork pan-fried dumplings with Sriracha and sesame-ginger soy sauce \$9.95 (cal 420)

**SLIDERS** choose from **PULLED PORK** (cal 345 ea.) low smoked, tossed in BBQ and topped with fried pickles or **PRIME BLACK ANGUS MINI BURGER**<sup>\*</sup> (cal 355 ea.) with aged cheddar & ranch-style greens single \$4.00 | 3-pack \$11.00

sides Sides  
**SIDES**  
\$3.95

**CHARRED PINEAPPLE BROWN RICE**<sup>v</sup> (cal 100)

**HONEST GOLD MASHED POTATOES**<sup>v</sup> (cal 330)

**FRENCH FRIES**<sup>v</sup> (cal 400)

**GARLIC GREEN BEANS**<sup>v</sup> (cal 60)

**TORTILLA CHIPS & HOUSEMADE SALSA**<sup>v</sup> (cal 120)

**FRESH FRUIT**<sup>v</sup> (add .50) (cal 70)

**GRILLED ASPARAGUS** (cal 60)

**LOADED BAKED POTATO** (after 4pm) (cal 720)

## SMALL SALADS

**SPIRALIZED ZUCCHINI PESTO SALAD**<sup>t</sup> spiralized zucchini 'noodles,' organic kale-spinach-chard blend, roasted artichoke hearts & red peppers, lemon vinaigrette \$4.50 (cal 480)

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.50 (cal 200-300)

**CAESAR SALAD** chopped romaine, garlic herb croutons, romano cheese \$4.50 (cal 370)

**TUSCAN WHITE BEAN SALAD**<sup>v</sup> goat cheese, tomatoes, balsamic & tuscan toast \$4.50 (cal 330)

## ALL SOUPED UP

ALL OUR SOUPS ARE MADE IN HOUSE.

**ROASTED TOMATO BISQUE**<sup>v</sup> with grilled cheese fritters \$4.50 (cal 350)

**CHICKEN TORTILLA SOUP** naturally lean chicken, anaheim chiles, pepper jack, crisp tortilla strips, lime \$4.50 (cal 240)

**OUR ORIGINAL BAKED POTATO SOUP** bacon, scallions and cheddar \$4.50 (cal 450)

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$4.50 (cal 310)

## The MAIN EVENT

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$2.95

**KOREAN CHICKEN** marinated chicken breast, gochujang (a Korean hot chili paste) sauce, charred pineapple brown rice, garlic green beans, pineapple relish Available *grilled or fried*. \$15.95 (cal 720-830)

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$16.95 (cal 1050)

**GRILLED SHRIMP & JALAPEÑO SAUSAGE MOJO** jalapeño sausage, garlic-citrus marinated roma tomatoes, zucchini, yellow squash, red bell pepper and baked potato, all grilled and brushed with housemade Cuban mojo sauce \$15.95 (cal 750)

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$14.95 (cal 1300)

**CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, fontina, provolone and romano cheeses over fettuccine \$16.75 (cal 1270)

**BBQ BABY BACK RIBS** with choice of vegetable and french fries. Half Slab \$17.25 (cal 1160) • Full Slab \$21.75 (cal 1850)  
Add *firecracker shrimp* (cal 610) for \$6.95

**CHICKEN FETTUCCINE ALFREDO** garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$16.75 (cal 1220)

**SEARED GEORGES BANK SCALLOPS** wild-caught sea scallops, asparagus risotto, baby arugula, basil-infused olive oil \$18.95 (cal 530) • small \$14.95 (cal 370)

**GRILLED ATLANTIC SALMON**<sup>v</sup> (5oz.) basted with lemon-dill butter and served with honest gold mashers & choice of vegetable \$15.95 (cal 820)

**FISH AND CHIPS** Sam Adams batter-North Atlantic cod, french fries, dill tartar sauce, malt vinegar and chipotle slaw \$12.95 (cal 1090)

**SHORT RIB POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$17.95 (cal 1410)

**DECONSTRUCTED CHICKEN POT PIE** tender chicken breast, carrots and celery in a savory chicken gravy pot pie filling, served with a cheddar biscuit as big as your face \$15.95 (cal 1320)

**PRIME MEATLOAF** Iowa Premium USDA Prime Black Angus beef meatloaf over honest gold mashers, crispy fried onions, red wine gravy and choice of vegetable \$14.50 (cal 1080)

FRESH GREENS TOSSED TO ORDER.

## ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95 (cal 240 - 450)  
All salads are served tossed with dressing, unless otherwise requested.

**ORGANIC POWER GREENS SALAD**<sup>tv</sup> toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$12.50  
(cal: undressed 220 | dressing +300 | roll +200)  
with *grilled chicken* \$15.50 (cal +300)  
with *grilled salmon* \$16.50 (cal +290)

**STEAK & WEDGE SALAD**<sup>t</sup> (5oz.) sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, asparagus, red beets, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$15.95 (cal: undressed 840 | dressing +480)

**HEARTLAND GRILLED CHICKEN SALAD**<sup>t</sup> applewood smoked bacon, aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.95  
(cal: undressed 760 | dressing +280 | roll +200)  
small \$11.50 (cal: undressed 415 | dressing +140)  
Also available with *breaded chicken tenders*. (cal: undressed 730)

**CHAR-CRUSTED AHI TUNA SALAD**<sup>t</sup> napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$14.50  
(cal: undressed 620 | dressing +280)  
small \$12.95 (cal: undressed 400 | dressing +140)

**CHICKEN CAESAR SALAD** grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$12.95  
(cal: undressed 660 | dressing +510 | roll +200)

**BUFFALO BLEU SALAD**<sup>t</sup> buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$13.75  
(cal: undressed 990 | dressing +280 | roll +200)  
small \$11.75 (cal: undressed 570 | dressing +140)

**CHICKEN ASIAN CHOP CHOP**<sup>t</sup> sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$12.95  
(cal: undressed 655 | dressing +280)

*New & Noteworthy* Whether they're new, from a previous Specials Menu or we just made some tweaks to make a recipe even better, check out our recent additions and let us know what you think.





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## FLATBREAD

**GS** Sub a gluten-free crust (add \$1)



**GS** **BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$10.95 (cal 770)

**GS** **MARGHERITA FLATBREAD** oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 840)

**GS** **FLATBREAD OF THE DAY** ask your server about today's feature (cal 740 - 1250)

## OUR BURGER GAME

IS STRONG

>> Our burgers are made only with Prime Black Angus, the top 2% certified beef in the U.S. <<

**GS** Sub a gluten-free bun (cal 200) add \$1.50

**THE KANSAS CITY PRIME BURGER** Iowa Premium USDA Prime Black Angus beef patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with choice of side \$13.95 (cal 1260)



**GS** **PRIME BLACK ANGUS BURGER** Iowa Premium USDA Prime Black Angus beef patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$11.95 (cal 750)  
**Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). (cal 40-200)  
BBQ sauce available upon request.

**GS** **PORTOBELLO BURGER** balsamic-marinated, grilled portobello cap, aged cheddar, shredded lettuce, diced tomato, garlic ranch, served with choice of side \$10.95 (cal 620)

## Spiralized VEGGIE DISHES

We've subbed out noodles with spiralized vegetables. These dishes are lower in carbs but every bit as delicious.

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$2.95

**GS** **SPIRALIZED BEET CHIPS** crisped to order, served with housemade tzatziki-style sauce \$5.95 (cal 490)

**GS** **SPIRALIZED BUTTERNUT SQUASH & SAUSAGE LASAGNA** spiralized butternut squash 'noodles,' herbed ricotta, Italian sausage, sautéed organic kale-spinach-chard blend, marinara & mozzarella, served with a pesto zucchini 'noodle' side salad \$14.50 (cal 440/480)

**GS** **PAN-ROASTED CHICKEN & SPIRALIZED SWEET POTATO 'LINGUINE'** with poblano crema sauce, crisp bacon dust \$12.95 (cal 730)



- GS** CHARRED PINEAPPLE BROWN RICE<sup>v</sup> (cal 100) • **GS** HONEST GOLD MASHED POTATOES<sup>v</sup> (cal 330) **GS** FRENCH FRIES<sup>v</sup> (cal 400)
- GS** TORTILLA CHIPS & HOUSEMADE SALSA<sup>v</sup> (cal 120) • **GS** GARLIC GREEN BEANS<sup>v</sup> (cal 60) • **GS** FRESH FRUIT<sup>v</sup> (add .50) (cal 70)
- GS** GRILLED ASPARAGUS (cal 60) • **GS** LOADED BAKED POTATO (after 4pm) (cal 720)

## HANDY DANDY

### SANDWICHES

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$2.95  
**GS** Sub a gluten-free bun (cal 200) add \$1.50

Choice of french fries, tortilla chips & housemade salsa, fresh fruit, garlic green beans, grilled asparagus, or charred pineapple brown rice. (cal 60 - 400)

**GS** **BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun \$12.75 (cal 1120)

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle \$11.95 (cal 960)

**SOUTHWEST GRILLED CHICKEN WRAP**<sup>†</sup> spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch \$11.75 (cal 830)

**FRENCH DIP** slow roasted and thin-sliced roast beef, swiss cheese on a toasted baguette with au jus & creamy horseradish \$12.95 (cal 1070)



## Cuts & Glory

Our premium Black Angus aged steaks are hand-selected for dense marbling and hand-trimmed for superior cuts. All of our fresh beef is Midwestern raised, grain fed and aged a minimum of 28 days.

All steaks are served with a bowl of our homemade soup (cal 240 - 450) or side salad (cal 200 - 480) and your choice of two sides (listed below).

**Add firecracker shrimp for \$6.95** (cal 600)

### **GS** TOP SIRLOIN

9 OZ. TOP SIRLOIN<sup>v</sup> \$21.50 (cal 620) • 5 OZ. PETITE TOP SIRLOIN<sup>v</sup> \$15.95 (cal 340)

### **GS** BARREL-CUT FILET MIGNON

The juiciest, center-of-the-center cut filet for optimal flavor.

6 OZ. CENTER-CUT FILET MIGNON<sup>v</sup> \$22.95 (cal 480)

4 OZ. PETITE CENTER-CUT FILET MIGNON<sup>v</sup> \$16.95 (cal 330)

**GS** **CLASSIC KANSAS CITY STRIP** 12 OZ. KC STRIP<sup>v</sup> \$24.95 (cal 860)



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

