

# HOULIHAN'S RESTAURANT + BAR

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

LIMITED CARRYOUT MENU ~ ALL ITEMS ARE AVAILABLE WHILE SUPPLIES LAST

## breakfast

served 6:30am-11am

**STACK OF PANCAKES** served with sweet, creamy butter and maple syrup \$9.00

**STEAK & EGGS\*** 5oz. Top Sirloin steak, two fresh eggs (any style) and roasted breakfast potatoes \$16.00

**AVOCADO TOAST** wheat bread topped with fresh avocado and mozzarella topped with olive oil, black pepper and fresh parsley \$11.00

**PEANUT BUTTER TOAST†** wheat toast served with peanut butter spread, sliced bananas then splashed with homemade granola & honey \$8.00

**TURKEY SAUSAGE SANDWICH\*** with fried egg & gouda cheese. Served with your choice of side \$10.00

**FRESH EGGS\*** Eggs will be prepared as you like and served with traditional toast or English muffin and roasted breakfast potatoes

**ONE EGG** Served with your choice of meat: crisp bacon, sausage or country ham \$7.00

**TWO EGGS** Served with your choice of meat: crisp bacon, sausage or country ham \$9.00

## THREE EGG OMELETTE

With your choice of three fillings: ham, cheese, mushrooms, bacon, green peppers, onions, tomatoes and jalapeños \$12.00  
*Egg White Omelet \$13.00*

**A LA CARTE ITEMS AVAILABLE**  
Danish | Assorted bread products | Hot & Cold cereals | Ham, bacon, sausage or turkey sausage | Breakfast potatoes

## BREAKFAST BEVERAGES

Juices: orange, apple, cranberry  
Fresh brewed coffee, herbal or flavored hot tea, skim or 2% milk

## apps

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in chili aioli over banana-ginger dressed napa slaw \$10.95

**HOULIHAN'S FAMOUS 'SHROOMS<sup>V</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$11.95

**CHICKEN WINGS** (bone-in or boneless) **Thai chili** glazed with sesame-ginger soy sauce or **Buffalo style** with bleu cheese dressing \$13.50

## burgers & sandwiches

Add a bowl of our homemade soup or side salad for \$4 | Choice of side

**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, Dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun | Choice of grilled or fried \$14.95

**FRENCH DIP** slow roasted and thin sliced roast beef, swiss cheese on a toasted baguette with au jus, creamy horseradish & choice of side \$15.95

**CLASSIC REUBEN** corned beef, sauerkraut, swiss cheese, thousand island on marbled rye \$13.95

Sub a gluten-free bun add \$1.50

**IMPOSSIBLE BURGER<sup>V</sup>** Impossible™ Burger plant based patty, cheddar cheese, special sauce, lettuce, tomato, brioche bun, served with choice of side \$13.95

**HOULIHAN'S BURGER\*** our signature beef blend patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$12.95 | **Add 50¢ each for applewood smoked bacon, sautéed onions, sautéed mushrooms or cheese** (aged cheddar, American, Swiss, gorgonzola, gouda or provolone: BBQ sauce available upon request.

**sides** mac & cheese | **garlic green beans<sup>V</sup>**  
**tortilla chips & housemade salsa<sup>V</sup>**  
**honest gold mashed potatoes<sup>V</sup> french fries<sup>V</sup>**

## soups

**OUR ORIGINAL BAKED POTATO SOUP** bacon, scallions and cheddar \$4.75

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$4.75

## entrée salads

Add a bowl of our homemade soup for \$4

**CAESAR SALAD** chopped romaine, parmesan cheese, warm polenta croutons, Caesar dressing \$11.50 | *with grilled chicken \$14.50 | with 5 oz grilled salmon\* \$16.50*

## HEARTLAND GRILLED CHICKEN SALAD†

applewood smoked bacon, aged cheddar, spicy pecans, red bell peppers, tomatoes, red onions, croutons, garlic ranch \$16.95 | *Also available with breaded chicken tenders.*

## the main event

kids meals available upon request

Add a bowl of our homemade soup or side salad for \$4

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with garlic green beans and honest gold mashers \$17.25

**CRISPY CHICKEN TENDERS** with french fries, garlic green beans and honey mustard \$17.25

**CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, with a blend of Italian cheeses over fettuccine \$18.95

**FETTUCCHINE ALFREDO** fettuccine in a rich, butter cream sauce with a blend of fontina, provolone and grated parmesan \$14.95 | add garlic and herb marinated grilled chicken \$17.95 | add grilled vegetables \$16.95

**GRILLED SALMON\*** basted with lemon-dill butter and served with honest gold mashers & garlic green beans | 5 oz \$17.95 | 8 oz \$20.95

**FISH AND CHIPS** beer-battered flaky white fish, french fries, dill caper sauce, malt vinegar and chipotle slaw \$16.95

**DOWN HOME POT ROAST** honest gold mashers, garlic green beans, crispy fried onions and red wine mushroom gravy \$18.95

**MEATLOAF NO. 9** signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and garlic green beans \$15.95

**TOP SIRLOIN\*** 5oz petite top sirloin served with your choice of two sides \$18.50

## desserts

**APPLE CROUSTADE** Cinnamon-sugar apples wrapped in flaky puff pastry, brown sugar oat crumb, vanilla ice cream, caramel sauce \$5.00

**BROWNIE BATTER CAKE** Exactly what it sounds like-smothered in warm, decadent fudge with fresh fruit garnish \$5.95

**SALTED CARAMEL GOOEY BUTTER CAKE** St. Louis' signature dessert, Houlihan's style-finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$6.95

## sodas & such

we serve a variety of Coca-Cola products; fruit fusion iced tea; unsweetened iced tea; Barq's root beer, Dasani water; Perrier sparkling water

# H HOULIHAN'S RESTAURANT + BAR

## family style

*Larger portions for feeding a group or keeping your stash full a little longer.*

### shareables

- FIRE CRACKER SHRIMP** lightly fried shrimp tossed in chili aioli over banana-ginger dressed slaw \$18.99  
**CHICKEN WINGS** (bone-in or boneless) **Thai chili** glazed with sesame-ginger soy sauce  
or **Buffalo style** with bleu cheese dressing \$19.99  
**LARGE FAMOUS STUFFED 'SHROOMS'** (14) stuffed with garlic-herb cream cheese \$19.99

### main meals

- MEATLOAF NO. 9** red wine mushroom gravy, honest gold mashers, garlic green beans \$55.99  
**GRILLED ATLANTIC SALMON** (5 oz portions) lemon-dill butter, honest gold mashers,  
garlic green beans \$59.99  
**STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, garlic green beans \$59.99  
**FETTUCINE ALFREDO**<sup>V</sup> fettucini tossed in our signature alfredo sauce \$49.99  
*Available with grilled chicken \$59.99 | Available with mixed grilled vegetables \$55.99*  
**DOWN HOME POT ROAST** with red wine mushroom gravy, honest gold mashers,  
garlic green beans \$59.99

### desserts

*Mix and match any four for \$19.99*

- APPLE CROUSTADE** with vanilla ice cream  
**BROWNIE BATTER CAKE**  
**SALTED CARAMEL GOOEY BUTTER CAKE** with vanilla ice cream

### make it a 3 course meal

- PICK 1 SALAD** (house or Caesar ~ 4 servings included)  
**PICK 1 ENTRÉE** (from main meals section above ~ 4 servings included)  
**PICK 2 DESSERTS** to share (add 2 additional for \$10)  
**\$75.00**

*And now for the really fun stuff.....*

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*We miss HAPPY HOUR so 1/2 priced bottles of wine every day!!  
Prices reflect the 'Happy Hour' price.*

#### BEER BY THE BOTTLE

**\$3.50/bottle or \$12/mixed 6-pack**

Bud / Bud Light  
Coors Light  
Corona / Corona Light  
Heineken  
Miller Lite  
O'Douls NA  
Michelob Ultra  
Sam Adams Boston Lager  
Yuengling

#### WINES BY THE BOTTLE ~

##### WHITES:

La Marca Prosecco (Sparkling) \$18.50  
Seven Daughters Moscato \$17.00  
Chateau Ste. Michelle Riesling \$14.50  
Luna Nuda Rosé \$14.50  
Joel Gott Sauvignon Blanc \$14.50  
Ecco Domoni Pinot Grigio \$13.00  
J Lohr Riverstone Chardonnay \$17.00  
Rodney Strong Chardonnay \$17.00  
Two Vines Chardonnay \$13.00

##### REDS:

Estancia Pinot Noir \$14.50  
19 Crimes Red Blend \$17.00  
Ghost Pines Red Blend \$25.00  
J Lohr Merlot \$18.50  
Alamos Malbec \$14.50  
Main Street Cabernet  
Sauvignon \$22.50  
Frei Brothers Reserve Cabernet  
Sauvignon \$24.50