



**CHICKEN LETTUCE WRAPS\*** sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut-ginger sauce \$10.50 (cal 800)

**CHAR-CRUSTED AHI TUNA\*** with Thai chile glaze, wasabi mayo and asian slaw \$11.95 (cal 900)

**LOADED GUACAMOLE\*** pineapple salsa, cotija cheese, seasoned tortilla chips \$10.95 (cal 750)

**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)

**WHITE BEAN & ARTICHOKE HUMMUS\*** with fresh vegetables, grilled pita, Kalamata olives and basil oil \$8.95 (cal 890)

**CLASSIC SPINACH DIP\*** with cheesy lavosh crackers \$10.95 (1070)

**CHIPOTLE CHICKEN NACHOS** chile roasted chicken, pepper jack, cheddar and chipotle cheese sauce, fresh jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$11.95 (2000)

**PICKLE FRIES\*** horseradish & honey mustard \$5.00 (cal 825)

**HOULIHAN'S FAMOUS 'SHROOMS\*** 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 **thai chile** glazed with sesame-ginger soy sauce or **buffalo style** with bleu cheese dressing \$11.95 (cal 1020/1100)

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

**HOULIHAN'S MINI BURGER SLIDERS\*** with aged cheddar & ranch-style greens 3-pack \$11.00 (cal 1065)

**POT ROAST SLIDERS\*** with red wine mushroom gravy and crispy fried onions 3-pack \$11.00 (cal 725)

**PULLED PORK SLIDERS\*** slow smoked, tossed in BBQ and topped with parmesan-crusting fried pickles 3-pack \$11.00 (cal 1035)

## sides Sides SIDES

→ \$3.95 ←

**CHARRED PINEAPPLE BROWN RICE\*** (cal 100)

**HONEST GOLD MASHED POTATOES\*** (cal 330)

**FRENCH FRIES\*** (cal 400)

**GARLIC GREEN BEANS\*** (cal 60)

**TORTILLA CHIPS & HOUSEMADE SALSA\*** (cal 120)

**SWEET POTATO FRIES\*** with creamy horseradish (cal 565)

**FRESH FRUIT\*** (add .50) (cal 70)

**STEAMED BROCCOLI\*** (cal 60)

## SMALL SALADS

**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\*** goat cheese, tomatoes, balsamic & tuscan toast \$4.50 (cal 330)



## ALL SOUPED UP

ALL OUR SOUPS ARE MADE IN HOUSE.

**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 or side salad \$3.50 (cal 240-450)

**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*. \$16.50 (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)

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$16.50 (cal 1300)

**CHICKEN PARMESAN** herb-crusting, sautéed chicken breast topped with marinara, fontina, provolone and romano cheeses over fettuccine \$17.95 (cal 1270)

**BBQ BABY BACK RIBS** with choice of vegetable and french fries. Half Slab \$18.50 (cal 1160) • Full Slab \$25.95 (cal 1850) Add *firecracker shrimp* (cal 610) for \$7.95

**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 \$24.95 (cal 530) • small \$17.50 (cal 370)

**GRILLED ATLANTIC SALMON\*** (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 \$13.95 (cal 1090)

**DOWN HOME POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$17.95 (cal 1033)

**JAMBALAYA** cajun sausage, chicken, and shrimp in a hearty creole sauce over rice \$19.95 (cal 1720)

**MEATLOAF NO. 9\*** signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$14.95 (cal 1192)

FRESH GREENS TOSSED TO ORDER.

## ENTRÉE SALADS

Add a bowl of homemade soup for \$3.50 (cal 240 - 450) All salads are served tossed with dressing, unless otherwise requested.

**STEAK & WEDGE SALAD\*** (5oz.) sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, asparagus, golden beets, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$16.95 (cal: undressed 840 | dressing +480)

**HEARTLAND GRILLED CHICKEN SALAD\*** applewood smoked bacon, aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$15.95 (cal: undressed 760 | dressing +280 | roll +200) Also available with *breaded chicken tenders*. (cal: undressed 730)

**CAESAR SALAD** chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$9.95 (cal: undressed 360 | dressing +510 | roll +200) with *grilled chicken* \$13.95 (cal +300) with *5 oz. grilled salmon* \$14.50 (cal +290)

**BBQ SALMON SALAD** fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws & mango dressing \$14.95 (cal: undressed 710 | dressing +260)

**CHAR-CRUSTED AHI TUNA SALAD\*** napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$14.95 (cal: undressed 620 | dressing +280)

**BUFFALO BLEU SALAD\*** buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$16.50 (cal: undressed 990 | dressing +280 | roll +200)

**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: 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.





# MENU

est. 1972

Serving great food starts with great ingredients. We proudly source ingredients from partners committed to quality, authenticity and practices that work to create a sustainable future. Thanks to our partners for making us look (and taste) so good.

## FLATBREAD

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



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

**GS** **MARGHERITA FLATBREAD**<sup>v</sup> oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 840)

**GS** **SPINACH & ARTICHOKE FLATBREAD**<sup>v</sup> creamy spinach, roasted tomatoes, artichoke hearts, kalamata olives & balsamic glaze \$10.95 (cal 1080)

## OUR BURGER GAME

IS STRONG

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

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

**THE KANSAS CITY BURGER**<sup>v</sup> signature beef blend patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with choice of side \$14.25 (cal 1255)

**GS** **HOULIHAN'S BURGER**<sup>v</sup> signature beef blend patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$12.95 (cal 740)

**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** **VEGGIE BURGER**<sup>v</sup> black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens with choice of side \$10.95 (cal 840)

## HANDY DANDY

### SANDWICHES

Add a bowl of our homemade soup or side salad for \$3.50 (cal 200 - 480)

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

Served with choice of side (cal 200-480) (see below)

**GS** **BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun \$13.50 (cal 1120)

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle \$13.95 (cal 960)

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

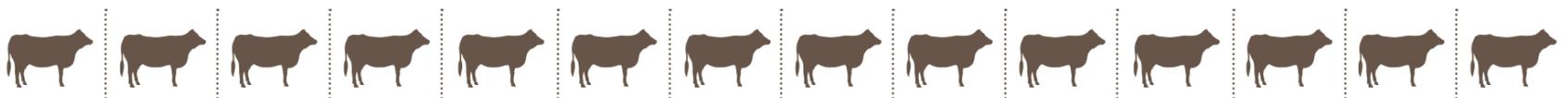
**FRENCH DIP** slow roasted and thin-sliced roast beef, swiss cheese on a toasted baguette with au jus & creamy horseradish \$15.50 (cal 1070)

**FARMHOUSE CLUB** smoked ham, mesquite turkey, bacon, basil pesto aioli, spring mix, tomato, buttery gouda, whole-grain bread \$12.95 (cal 540)

**ACHIOTE SHRIMP TACOS** chipotle-achiote marinated shrimp, napa cabbage, chipotle mayo and honey cumin dressing, pico de gallo, flour tortillas, sour cream drizzle \$14.95 (cal 900)

**CLASSIC REUBEN** lean corned beef, bavarian sauerkraut, swiss cheese, thousand island dressing on marbled rye \$12.50 (cal 1080)

**GRILLED SALMON BLT**<sup>†</sup> Thai glazed salmon, sourdough bread, applewood smoked bacon, lemon pepper mayo \$15.95 (cal 1125)



## 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.

Served with your choice of two sides (cal 200-480) (listed below).

*Add firecracker shrimp (cal 610) for \$7.95*

**GS** **TOP SIRLOIN**  
5 OZ. PETITE TOP SIRLOIN\* \$16.95 (cal 340)

**GS** **BARREL-CUT FILET MIGNON**  
The juiciest, center-of-the-center cut filet for optimal flavor.

6 OZ. CENTER-CUT FILET MIGNON\* \$25.95 (cal 480)

4 OZ. PETITE CENTER-CUT FILET MIGNON\* \$20.95 (cal 330)

**GS** **CLASSIC KANSAS CITY STRIP** 12 OZ. KC STRIP\* \$26.95 (cal 860)



- 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** STEAMED BROCCOLI<sup>v</sup> (cal 60) • **GS** SWEET POTATO FRIES<sup>v</sup> with creamy horseradish (cal 565)

*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.

H  
HOULIHAN'S

**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>v</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.

