

HOULIHAN'S RESTAURANT + BAR

START HERE

HOULIHAN'S FAMOUS 'SHROOMS^U

stuffed with garlic-herb cream cheese
(7) \$15 (cal 1205) | (4) \$10 (cal 830)

HOULIHAN'S QUESO DIP^U

with fresh made pico de gallo + chips for dipping \$11 (cal 858)

FIRECRACKER SHRIMP

chile aioli, banana ginger slaw \$13 (cal 610)

BLACKENED CHICKEN AND CARAMELIZED ONION QUESADILLA

cheddar and pepper jack cheese, shredded lettuce, sour cream, homemade salsa and guacamole \$15 (cal 1130)

CHIPOTLE CHICKEN NACHOS

chipotle cheese sauce, sour cream, homemade salsa, guacamole, jalapeño and pico de gallo \$17 (cal 1510)

CHICKEN WINGS

thai chili glazed, buffalo, or traditional, served with blue cheese or ranch dressing \$16 (cal 600-1150)

MINI SLIDERS*

3 sliders, choose from: angus beef topped with cheddar and ranch style greens or BBQ carnitas topped with pickles \$14 (cal 620-780)

BIG SALADS

Add soup \$4
All salads are served tossed with dressing unless otherwise requested.

BUFFALO BLEU SALAD[†] buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, blue cheese crumbles, garlic ranch \$19

(cal: undressed 950 | dressing 280 | breadstick 200) | small \$14 (cal: undressed 300 | dressing 280)

» **HEARTLAND GRILLED CHICKEN SALAD[†]** bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch \$19

(cal: undressed 725 | dressing 280 | breadstick 200) | small \$14 (cal undressed 380)

also available with *crispy chicken tenders* (cal 180-270) *substitute grilled salmon for \$5 (cal 285)*

CHICKEN CAESAR SALAD grated parmesan, croutons, dressing \$18 (cal 1150) *substitute grilled salmon for \$5 (cal 285)*

POWER GREEN SALAD toasted almonds, strawberries, blueberries, blackberries, goat cheese

(cal: undressed 220 dressing 300 bread 220)

With grilled chicken \$18 (cal 300) With grilled salmon \$23 (cal 285)

BURGERS

☞ Sub a gluten-free bun, add \$2

Choice of one side | Add soup or side salad \$4

Add \$2 for loaded baked potato, mac n cheese or fresh fruit

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

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

Add \$2 for applewood smoked bacon | Add \$1 sautéed mushrooms

Add \$2 cheese (cheddar, american, swiss, blue cheese crumbles, gouda or provolone) (cal 40-210)

KANSAS CITY BURGER* seasoned patty, brown sugar bacon, BBQ carnitas, onion straws, cheddar, BBQ sauce \$17 (cal 1250)

SOUTHWEST BURGER* cajun seasoned patty, pepper jack, tortilla chips, queso, served on a toasted bun, topped with pico de gallo and jalapeños \$16 (cal 920-1210)

MUSHROOM & SWISS BURGER* seasoned patty topped with sautéed mushrooms and swiss cheese \$16 (cal 900-1150)

LONESTAR BURGER seasoned patty, pepper jack cheese, chipotle lime aioli, jalapeño-bacon jam, shredded iceberg, pico de gallo \$17 (cal 1250)

SIDES \$5

☞ **SEASONAL VEGETABLE^U** (cal 45) | **FRENCH FRIES^U** (cal 290) | ☞ **TORTILLA CHIPS & HOUSEMADE SALSA^U** (cal 120)

☞ **HONEST GOLD MASHED POTATOES^U** (cal 330) | **MAC N CHEESE⁰** (cal 550) | **FRESH FRUIT** (cal 75)

☞ **LOADED BAKED POTATO** (cal 720) (*after 4pm*) | **CILANTRO LIME RICE** (cal 220)

☞ We offer gluten-free menu items but we are not a gluten-free environment. ^U 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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

» HOU FAVES «

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SANDWICHES

Choice of one side | Add soup or side salad \$4
Add \$2 for loaded baked potato, mac n cheese or fresh fruit

SOUTHWEST GRILLED CHICKEN WRAP† spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch \$15 (cal 830)

BRENTWOOD CHICKEN SANDWICH bacon, smoked gouda, dijon mayo, baby greens, tomato, red onion \$16 (cal 1615)

FULL FARMHOUSE CLUB ham, turkey, bacon, fresh basil, pesto aioli, spring mix, tomato, buttery gouda cheese, whole grain bread \$17 (cal 1230)

FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish \$17 (cal 1075)

FIRECRACKER SHRIMP TACOS fried shrimp, aioli, chipotle mayo, pico de gallo, honey cumin dressing, sour cream \$16 (cal 916)

CLASSIC REUBEN corned beef, sauerkraut, swiss cheese, 1000 island, marble rye \$18 (cal 1083)

GRILLED SALMON BLT thai-glazed salmon, texas toast, applewood bacon, lemon pepper aioli \$19 (cal 1125)

THE MAIN EVENT | ADD SOUP OR SIDE SALAD \$4 ADD \$2 FOR LOADED BAKED POTATO, MAC N CHEESE OR FRESH FRUIT

» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, Yukon gold mashed \$20 (cal 930) *Includes choice of vegetable* (cal 40-720)

FISH & CHIPS Sam Adams battered Panga, french fries, garnished with chipotle slaw \$18 (cal 965)

CRISPY CHICKEN TENDERS french fries \$18 (cal 1300)

CHICKEN FETTUCCHINE ALFREDO grilled chicken breast served over fettuccine tossed in alfredo sauce and a blend of fontina, provolone, and aged parmesan cheeses \$22 (cal 1360)

GRILLED ATLANTIC SALMON (5 OZ.) lemon-dill butter, Yukon gold mashed \$23 (cal 775) *Includes choice of vegetable* (cal 40-720)

DOWN HOME POT ROAST red wine gravy, Yukon gold mashed, garlic green beans, topped with fried onion straws \$17 (cal 1035)

CHICKEN FRIED CHICKEN breaded chicken breast, Yukon gold mashed, garlic green beans, creamy white pepper gravy, texas toast \$20 (cal 1192)

GRILLED MAHI MAHI brushed with lemon herb butter, Yukon gold mashed \$21 (cal 474), *Includes choice of vegetable* (cal 40-720)

MEATLOAF NO.9 red wine gravy, Yukon gold mashed, garlic green beans, topped with fried onion straws \$17 (cal 1155)

BUFFALO MAC & CHEESE 6oz chicken breast diced, breaded, and tossed in a spicy buffalo sauce, campanella pasta tossed in a creamy mac sauce, more buffalo sauce, topped with scallions \$20 (cal 1230)

½ SLAB OF RIBS \$20 (cal 516) *Includes choice of two sides* (cal 40-210)

RIBEYE STEAK* 12oz brushed with red wine garlic butter \$32 (cal 900) *Includes choice of two sides* (cal 40-210)

SMOTHERED PORK CHOPS 2 cut chops, mushroom onion gravy topped with fried onion straws, served with Yukon Gold mashed potatoes and garlic green beans \$20 (cal 935)

THAI GRILLED SALMON Salmon grilled to perfection, brushed with house made Thai sauce, served with rice and broccoli \$23 (cal 561)

MEATBALLS MARINARA Spaghetti and meat balls, covered in a zesty marinara sauce, sprinkled with parmesan and parsley \$17 (cal 756)

SIDE SALADS \$5

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

CAESAR SALAD^U chopped romaine, parmesan garlic dressing, croutons, parmesan cheese (cal 355)

SOUPS \$6

» **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)

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