

STARTERS

WARM ALMOND CRUSTED BRIE†

With walnut raisin crisps, fig-balsamic glaze, grapes and baby greens. \$9.95

ITTY BITTY BURGERS

Three of our tasty burgers with Tillamook cheddar cheese, tomato and ranch-style greens. \$7.95

SPINACH DIP WITH CHEESY LAVOSH

Served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro. \$7.50

'SHROOMS

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp-fried. Served with creamy horseradish sauce. \$7.50

LETTUCE WRAPS †‡

Naturally lean chicken sautéed with julienne carrots and jicama, toasted sesame seeds, scallions, wonton strips and sesame oil, served with fresh lettuce cups. \$6.95

CHICKEN WINGS

- Buffalo style served with bleu cheese dressing. \$7.95
- Thai chile wings served in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha. Served with our house sesame-ginger dipping sauce. \$7.95

CHICKEN FINGERS

- Traditional style with honey mustard sauce. \$7.50
- Buffalo style tossed in tangy Buffalo sauce with bleu cheese dressing. \$8.25

BRUSCHETTA

Goat cheese blend, freshly torn basil and ripe tomatoes, focaccia crisps for spreading and Mediterranean olives. Served with field greens in balsamic vinaigrette. \$6.95

CALAMARI ‡

Lightly fried in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick (optional). \$7.75

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA

With a blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side. \$7.95

CHIPOTLE CHICKEN NACHOS

Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa. \$8.95

TUNA WONTONS*‡

Seared rare tuna rolled in thin wonton wrappers and lightly drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$8.45

GRILLED VEGETABLE PIZZA†

Grilled zucchini, marinara, red onions, balsamic tomatoes, Chevre Montrachet goat cheese, fontina, provolone, parmesan and toasted pine nuts \$7.95

We fry in only 100% soybean oil - both trans-fat free and cholesterol free.

‡ Indicates lighter fare that's lower in calories. For nutritional information on these items visit houlihans.com

† We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.

ENTREES

Add a House Chop Salad, Caesar Salad, Tuscan Salad α , a bowl of Baked Potato Soup, French Onion Soup or Chicken Tortilla Soup α for \$1.00.

Our Tuscan Salad comes layered with goat cheese, ripe tomatoes, rosemary white beans, balsamic field greens and focaccia crisps. α

STUFFED CHICKEN BREAST

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown and the cheese is hot and melted. Served with fresh vegetables and mashed potatoes. \$15.75

GRILLED ROSEMARY CHICKEN

A boneless breast grilled with fresh rosemary. Served on our mashed potatoes with fresh seasonal vegetables. Double breast \$14.99... Single breast \$12.99

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of alfredo, served over pasta. Topped with fontina, provolone and grated parmesan cheese. \$13.95

CHICKEN FETTUCCHINE ALFREDO

A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$13.50

HERB GRILLED CHICKEN α

A boneless breast grilled with fresh, fragrant rosemary. Served with grilled asparagus and grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette. \$12.95

DOWN HOME POT ROAST

Slow cooked, with mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce. \$12.95

USDA PRIME TOP SIRLOIN

A tender aged prime sirloin grilled and basted with red wine butter and served with choice of potato and seasonal vegetables. 9 oz. \$16.95 ... 5 oz. \$13.95

5 OZ. PETITE SIRLOIN α

A grilled tender aged USDA prime sirloin. Served with grilled asparagus and grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette. \$13.95

USDA PRIME TOP SIRLOIN AND JUMBO SHRIMP

Prime sirloin chargrilled with your choice of four grilled or crisp-fried jumbo shrimp. Served with your choice of potato and seasonal vegetables. 9 oz \$19.95 ... 5 oz \$16.95

FILET MIGNON

An 8 oz. filet basted with red wine garlic butter, choice of potato and fresh seasonal vegetables. \$21.95

NEW YORK STRIP

The New York strip is one of the most flavorful cuts of meat. Our hearty 12 oz. strip is grilled and topped with red wine garlic butter. Served with choice of potato and seasonal vegetables. \$19.95

LOADED BAKED POTATO AVAILABLE WITH STEAK ENTREES AFTER 5:00 PM

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ENTREES

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ATLANTIC SALMON

Fillet of Salmon served one of three ways. \$16.50

- Mustard encrusted with dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey buerre blanc.
- Sprinkled with a salt and pepper blend and grilled. Served with mashed potatoes and seasonal vegetables.
- Mediterranean Style and grilled ☒. Served with grilled asparagus and chilled Mediterranean orzo salad with feta cheese, cucumbers, oregano, lemon, tomatoes and kalamata olives.

HUGE FRENCH FRIED SHRIMP AND FRIES

7 shrimp battered, rolled in panko bread crumbs for a crunchy texture and fried golden. With french fries and peanut ginger slaw†. \$15.95

CHIPOTLE-SMOKED CHICKEN ENCHILADAS

Enchiladas filled with tomatillo-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans and sweet chipotle slaw. \$12.95

CHICKEN FINGER PLATTER†

Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw† and french fries. \$13.25

BABY BACK BBQ RIBS†

Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with peanut ginger slaw† and french fries. Full Slab \$18.95...Half Slab \$14.95

1/2 SLAB RIBS AND JUMBO SHRIMP †

Your choice of four grilled or crisp-fried jumbo shrimp. Served with peanut ginger slaw† and french fries. \$18.95

SIZZLING FAJITAS

Your choice of chargrilled chicken breast, steak or a combo of both served with red and green bell peppers and onions. Comes with sour cream, cheddar cheese, shredded lettuce, house salsa and warm flour tortillas. Chicken \$14.50...Steak or Combo \$16.50

GRILLED SHRIMP ☒

8 shrimp, slow marinated in tomatillo and fresh-squeezed lime juice. Served with grilled asparagus and grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette \$15.95



GREAT COOKS KNOW THERE'S JUST NO SUBSTITUTE FOR THE REAL THING WHEN IT COMES TO BUTTER. THAT'S WHY WE MAKE SEVERAL VARIETIES IN HOUSE, TO BRING THE BEST FLAVOR AND TEXTURE TO OUR DISHES AND BREADS, INCLUDING OUR RED WINE GARLIC BUTTER, DILL BUTTER AND WHIPPED HERB BUTTER.

SOUPS

French Onion Soup with Provolone & Crouton \$4.45

Our Original Baked Potato Soup \$3.95

Tortilla Soup with lean, poached chicken, crushed tomatoes, anaheim chiles and onions in a light, zesty chicken broth α . \$3.95

ENTREE SALADS

Add a bowl of homemade soup. \$1.00

CHICKEN CAESAR

Grilled herb-marinated chicken breast, fresh chopped romaine, shredded Romano cheese with our house-made Caesar dressing and warm polenta croutons. \$10.95

SEARED AHI TUNA SALAD*†

Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce. \$11.95

BBQ SALMON SALAD†

Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, sweet citrus vinaigrette. \$13.95

PRIME STEAK AND WEDGE SALAD†

Prime 5 oz. top sirloin grilled and brushed with red wine garlic butter, served with an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk blue cheese dressing. \$13.95

HEARTLAND GRILLED CHICKEN SALAD†

Grilled herb-marinated chicken breast on fresh greens topped with smoked bacon, aged cheddar, toasted spicy pecans, homemade garlic-butter croutons in our creamy garlic ranch dressing. \$10.95
Also available with lightly breaded chicken tenderloins. \$10.95

BUFFALO BLEU SALAD†

Hand-breaded chicken tenderloins tossed in Buffalo wing sauce over crisp greens with smoked bacon, sharp cheddar, homemade garlic-butter croutons, juicy tomatoes, toasted pecans, creamy gorgonzola cheese in our garlic ranch dressing. \$11.95

CHICKEN ASIAN CHOP CHOP†

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas and bell peppers all tossed in a ginger honey mustard dressing. \$10.95

SIDE SALADS

TUSCAN SALAD α

Layered with goat cheese, ripe tomatoes, white beans, balsamic field greens and focaccia crisps. \$3.95

HOUSE CHOP SALAD

Chopped greens, smoked bacon, corn, homemade garlic croutons, grape tomatoes, bleu cheese or cheddar, and a choice of ranch or balsamic vinaigrette. \$3.95

α Lighten up this dish by requesting balsamic vinaigrette dressing with this salad.

CAESAR SALAD

Fresh romaine, shredded Romano cheese, garlic croutons and house-made Caesar dressing. \$3.95

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SANDWICHES AND SPECIALTY BURGERS*

All burgers and sandwiches are served with your choice of side.

SIDE ITEMS

- French Fries
- Mashed Potatoes
- Peanut Ginger Slaw †
- Mediterranean Orzo with feta, cucumber and ripe olives
- Vegetable of the Day
- Loaded Baked Potato (after 5:00 p.m.)
- Tortilla Chips with homemade salsa

We fry in only 100% soybean oil - both trans-fat free and cholesterol free.

CHICKEN PARMESAN ON FOCACCIA†

Chicken breast rolled in bread crumbs and flash-sautéed in extra virgin olive oil. Served on focaccia bread spread with basil pesto, aged provolone & parmesan cheeses and ladled with marinara. \$9.95

FRENCH DIP

A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, then covered in aged provolone on a toasted torpedo roll. \$9.95

SOUTHWEST CHICKEN WRAP†

Grilled chicken, spiced pecans, red peppers, warm bacon, tortilla shreds and jalapeno jack tossed in garlic ranch and rolled in a grilled tortilla with lettuce, tomatoes and a side of homemade salsa. \$8.95

FARMHOUSE CLUB†

Brown sugar and honey cured ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda layered between toasted focaccia bread. Topped with spring mix and juicy tomatoes. \$8.95

FISH TACOS

A So. Cal staple and guest favorite. Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky panko breadcrumbs, napa cabbage, pico, and sweet honey-cumin dressing. Comes with chips and salsa. \$8.95

BRENTWOOD CHICKEN SANDWICH

Chicken breast marinated with fresh chopped rosemary then grilled and basted with garlic wine butter. Topped with smoked bacon, gouda cheese and dijon-spiked mayo on our toasted whole wheat bun fresh from the oven. With baby greens, vine ripe tomato and onion. \$9.25

TILLAMOOK BURGER

Two thick slices of Tillamook cheddar (aged over nine months), smoked bacon, vine ripened tomato, sweet red onion and a little lettuce cup on our hearty whole wheat bun fresh from our oven. \$9.45

BUILD YOUR OWN BURGER

Comes with lettuce, vine ripe tomato and sliced red onion on a whole wheat bun fresh from our oven.

- BURGER STRAIGHT UP \$8.45
- WITH CHEESE AND / OR BACON. Choose from aged Tillamook cheddar, provolone, gorgonzola or gouda. \$9.45

Our ½ lb. burgers are 100% Premium Black Angus Creekstone Farms, known for its environmentally-conscious stewardship of the land. The Black Angus breed produces the most tender and flavorful beef available. Creekstone Farms raises its cattle the old-fashioned way—slowly and naturally, with a focus on quality over quantity. While that commitment takes longer and requires more work, we think it's worth it.

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