

STARTERS



ITTY BITTY BURGERS Three burgers with Tillamook cheddar cheese, tomato and ranch-style greens \$9.99

'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 \$10.49

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 \$8.99

CHICKEN WINGS **BUFFALO STYLE** served with bleu cheese dressing \$9.59 **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 \$9.59

CHICKEN FINGERS **TRADITIONAL STYLE** with honey mustard \$9.99 **BUFFALO STYLE** tossed in tangy buffalo sauce with bleu cheese dressing \$9.99

CALAMARI Coated in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick \$9.49

CHIPOTLE CHICKEN NACHOS Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa \$10.99

SEARED RARE TUNA WONTONS† With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$10.99

BLACKENED CHICKEN AND CARAMELIZED ONION QUESADILLA With a blend of cheddar and jalapeno jack cheeses. Sour cream, guacamole and salsa on the side. \$10.99

CHIPOTLE BBQ CHICKEN PIZZA Grilled chicken, roasted garlic white sauce, red onions, tomatoes, cilantro, sharp cheddar and pepper jack cheese \$10.99

SOUPS

Our Original Baked Potato Soup \$4.79
French Onion Soup with Provolone & Crouton \$4.79
Soup of the Day \$4.79

SALADS

Add a bowl of homemade soup. \$2.79

CHICKEN CAESAR SALAD Grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, house-made Caesar dressing \$11.99

BBQ SALMON SALAD† Fire grilled Atlantic salmon filet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, mango dressing \$14.99

SEARED AHI TUNA SALA†† Seared rare tuna, napa cabbage, soy drizzles, cilantro, bananas, wonton strips, cashews, house-made banana-ginger vinaigrette \$13.99

PRIME STEAK & WEDGE SALAD† Prime 5 oz. top sirloin grilled and brushed with red wine garlic butter. With an iceberg wedge, smoked bacon, spicy pecans, roasted golden beets, grilled asparagus, creamy gorgonzola cheese, scallions, warm polenta croutons, buttermilk blue cheese dressing \$14.99

GRILLED HEARTLAND CHICKEN SALAD† Grilled chicken breast, fresh greens, bacon, aged cheddar, spicy pecans, homemade croutons, garlic ranch dressing \$12.49 Also available with hand-breaded chicken tenderloins.

BUFFALO BLEU SALAD† Hand-breaded chicken tenderloins tossed in Buffalo wing sauce with bacon, sharp cheddar, homemade croutons, tomatoes, spicy pecans, creamy gorgonzola, garlic ranch dressing \$12.49

CHICKEN ASIAN CHOP CHOP† Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas, bell peppers, napa dressing \$12.49

SOUP AND SALAD Baked potato soup or French onion soup with a house chop salad or Caesar salad and bread \$9.99

ENTRÉES



Add a House Chop Salad, Caesar Salad, bowl of Baked Potato Soup, French Onion Soup or Soup of the Day for \$2.79

CHICKEN FETTUCCINE ALFREDO A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$15.99 without chicken \$12.99

NEW YORK STRIP Our hearty 12 oz. strip is grilled and topped with red wine garlic butter, served with choice of potato and seasonal vegetables \$25.99

5 OZ. PETITE TOP SIRLOIN A grilled tender aged USDA Prime Sirloin. Served with grilled asparagus and mashed potatoes \$16.99

5 OZ. CABERNET SIRLOIN Red wine, fresh onions, garlic and mushrooms ladled onto our Prime Top Sirloin. Served mashed potatoes and fresh seasonal vegetables \$17.49

ATLANTIC SALMON Simply prepared sprinkled with a salt and pepper blend and grilled. Served with mashed potatoes and seasonal vegetables \$18.99

DOWN HOME POT ROAST Slow cooked, with mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce \$14.99

CHICKEN FINGER PLATTER Chicken tenderloins fried golden and served with honey mustard, peanut ginger slaw† and French fries \$14.99

GRILLED ROSEMARY CHICKEN A boneless breast grilled with fresh, fragrant rosemary. Served on mashed potatoes with fresh seasonal vegetables
Double Breast \$15.99 | Single Breast \$13.99

MINI DESSERTS \$3.59

SNICKERS CRUNCH ICE CREAM DOME
On an oreo and peanut crust with Kahlua fudge sauce

S'MORES FONDUE CROCK Warm chocolate ganache, marshmallows with crystallized graham cracker sticks & strawberries

BOURBON PECAN PIE Caramel, Cointreau chantilly cream

CRÈME BRULÉE Vanilla bean custard, caramelized sugar top

THREE'S COMPANY
Any three mini \$8.99
(excludes S'mores Fondue Crock)

COFFEE

COFFEE FABULOSITY CUP—A—JOE PLUS A SIDECAR \$5.99

WITH A MINI DESSERT PURCHASE CHOOSE YOUR POISON:
Disaronno Amaretto, Bailey's, Chambord, Frangelico, Godiva, Kahlua, Patron XO Café

H
HOULIHAN'S



All burgers and sandwiches served with choice of side: Mediterranean orzo with feta, cucumber and olives; French fries; tortilla chips & salsa; mashed potatoes; vegetable of the day or peanut ginger slaw† unless otherwise noted.

Our ½ lb. specialty burgers are 100% Premium Black Angus Beef from Creekstone Farms.

Add a House Chop Salad, Caesar Salad, bowl of Baked Potato Soup, French Onion Soup or Soup of the Day for \$2.79

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 \$10.99

BUILD YOUR OWN BURGER† With lettuce, tomato, onion on a whole wheat bun fresh from our oven.
Burger Straight Up \$9.99 | Veggie Burger \$9.99 | With Cheese \$10.59 | With Cheese & Bacon \$10.99

BRENTWOOD CHICKEN SANDWICH Grilled chicken breast marinated with fresh chopped rosemary, bacon, gouda cheese, dijon mayo, baby greens tomato and onion our toasted whole wheat bun \$10.99

CHICKEN MUSHROOM & SWISS SANDWICH Tender breast of chicken topped with Swiss cheese and mushrooms sautéed in red wine on a toasted bun \$10.99

FISH TACOS Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky panko breadcrumbs, napa cabbage, pico, honey-cumin dressing \$10.99

FRENCH DIP A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor. Covered in aged provolone on a toasted torpedo roll \$11.99

SOUTHWEST CHICKEN WRAP† Grilled chicken, spicy pecans, red peppers, warm bacon, tortilla shreds, jalapeño jack, garlic ranch, lettuce, tomatoes and a side of homemade salsa \$10.99

FARMHOUSE CLUB† Brown sugar and honey cured ham, mesquite smoked turkey, bacon, basil pesto aioli and buttery gouda, spring mix, juicy tomato on toasted whole grain bread \$10.99

WALLEYE SANDWICH Wild Canadian Walleye 9oz filet, hand breaded and fried golden. Tartar sauce, lettuce, tomato served on a toasted bun \$15.99

½ **SANDWICH AND SOUP OR SALAD** Choose from French dip, farmhouse club, fish tacos or southwest chicken wrap with a bowl of homemade soup, house chop salad or Caesar salad \$11.99

BURGERS, ETC.

† 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.





POP, ETC. Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer, Aquafina Bottled Water, SanPellagrino Sparking Water, Arnold Palmer

FUSION ICE TEAS & HAND PRESSED LEMONADES
Mango, strawberry, blueberry, raspberry, quava or pomegranate

RED BULL & SUGAR FREE RED BULL Swims well with Vodka (try a Razz bomb) or a dunk of Jager

MINI MARTINIS Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. (Pick 3 for \$8.59)

ABSOLUT COSMO MINI Absolut Citron, Triple Sec, fresh lime, Ocean Spray cranberry juice

BLUE MOON MINI Absolut Vanilia, DeKuyper Island Punch Pucker, Sprite

KEY LIME PIE MINI Absolut Vanilia, splash of key lime, sweet & sour, half & half

GUAVATINI MINI Absolut, shot of Guava, fresh-squeezed lemonade

CHOCOLATE SMOOVIE MINI Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade

LONG ISLAND ICED TEAS

Vodka, rum, gin and sweet & sour form the base for the traditional L.I. Tea, and then the fun begins. Choose your poison, then select either a glass or individual pitcher. **GLASS** \$7.49 | **1 LITER PITCHER** \$8.49

GEORGIA PEACH Peachtree Schnapps action and cranberry

KENTUCKY Jim Beam and cranberry

LONG BEACH Triple Sec and cranberry

MELON Midori and cranberry

RASPBERRY Raspberry Rush and cranberry

TENNESSEE Jack Daniel's and cranberry

TEXAS Tequila, Triple Sec and Pepsi

TEXAS BEACH Tequila, Triple Sec and cranberry

TOP SHELF Grey Goose, Bacardi, Tanqueray, cointreau, sweet and sour and Pepsi (add \$2)

SPECIALTY COCKTAILS

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry. \$6.59

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries and basil. \$7.79

MANGO RUM DROP Cruzan Mango Rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori. \$6.79

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier and sweet-n-sour. \$8.59

X-RATED MARGARITA Patron Silver tequila blended with X-Rated fusion liqueur & sour mix. \$8.59

LUXE DIRTY MARTINI Grey Goose or Bombay Sapphire and olive juice. Choose from Santa Barbara bleu cheese, jalapeno or pimento stuffed olives. \$8.59

LUXE MANHATTAN Southern Comfort or Jack Daniels with a touch of sweet vermouth. \$7.59

LUXE COSMO Level, Cointreau, Ocean Spray cranberry juice and fresh lime juice. \$8.59

BEER

AMERICAN Budweiser, Bud Light, Coors Light,

SPECIALTY Michelob Ultra, Michelob Golden Light, Miller Lite

MICROBREW Blue Moon Belgian White, Samuel Adams Boston Lager, Leinies Honeyweiss, Samuel Adams Light, Summit Pale Ale

IMPORT Amstel Light, Beck's, Corona, Corona Light, Guinness, Heineken, Heineken light, Newcastle Brown Ale, Smirnoff Ice

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MARTINIS

BLUEBERRY MARTINI Stoli Blueberi vodka, Blue Curaco, pomegranate, cranberry juice. \$7.59

X-RATED FLIRTINI Drink pink. Champagne and X-Rated Fusion Liqueur — a premium French vodka with organic blood orange juice, mango and Brazilian passion fruit. \$6.59

POMTINI Grey Goose premium vodka, pomegranate and cranberry juice. \$7.59

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Patron XO Café. \$6.59

ESPRESSO MARTINI Absolut Vanilia, Patron XO Café & fresh coffee. \$6.59

PREMIUM SPIRITS

VODKA Absolut, Absolut Citron, Absolut Mandrin, Absolut Peppar, Absolut Raspberri, Absolut Vanilia, Belvedere, Ciroc, Grey Goose, Ketel One, Ketel One Citroen, Level, Stoli, Stoli Blueberi

RUM Bacardi, Bacardi Limon, 10 Cane, Captain Morgan, Cruzan Mango, Malibu, Meyers's

GIN Bombay Sapphire, Plymouth, Tanqueray

COGNAC Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

TEQUILA José Cuervo Gold, Patron Silver, Sauza Hornitos, 1800 Reposado

BOURBON/WHISKEY Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Windsor

SCOTCH Glenlivet, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr., J & B

CORDIALS Baileys, Chambord, Cointreau, Disarrono, Frangelico, Godiva Chocolate, Grand Marnier, Jagermeister, Kahlua, Midori, Southern Comfort, X-Rated Fusion Liqueur

WHITE VINO We don't care if you know how to swirl, sniff, let it breathe or call it okay. Just clink and drink.

SLIGHTLY SWEET

Montevina White Zinfandel, **SIERRA FOOTHILLS, CA** \$7.59 | \$25.00
Chateau Ste. Michelle Riesling, **COLUMBIA VALLEY, WA** \$7.59 | \$25.00

LIGHT & CRISP

Montevina Sauvignon Blanc, **SANTA BARBARA, CA** \$6.99 | \$24.00
Kim Crawford Sauvignon Blanc, **NEW ZEALAND** \$9.79 | \$34.00
Maso Canali Pinot Grigio, **ITALY** \$8.59 | \$28.00

LUSH & SMOOTH

J. Lohr Riverstone Chardonnay, **MONTEREY, CA** \$7.59 | \$25.00
Toasted Head Chardonnay, **DUNNIGAN HILLS, CA** \$8.59 | \$28.00
Conundrum, White Wine Blend, **NAPA VALLEY, CA** \$14.59 | \$50.00
Acacia A Chardonnay, **MONTEREY, CA** \$9.79 | \$32.00

RED RED WINE

Does wine go with hamburgers? Uh, yeah.

MEDIUM BODY

Red Diamond Merlot, **YAKIMA & COLUMBIA, WA** \$7.59 | \$25.00
J. Lohr Los Osos Merlot, **PASO ROBLES, CA** \$9.79 | \$34.00
Estancia Pinot Noir, **MONTEREY, CA** \$9.79 | \$34.00
Red Rock Creek Merlot, **CALIFORNIA** \$8.59 | \$28.00

A BIT SPICY

Yellow Tail Shiraz, **AUSTRALIA** \$7.59 | \$25.00
Snoqualmie (sno-kwal-me) Syrah, **WAHLUKE SLOPE, WA** \$7.59 | \$25.00
Rancho Zabaco
Dancing Bull Zinfandel, **LODI REGION, CA** \$8.59 | \$28.00
Terrazas Reserve Malbec, **ARGENTINA** \$7.59 | \$25.00

ROBUST & FULL

Ménage à Trois Blend, **NAPA VALLEY, CA** \$8.59 | \$28.00
Main St. Winery Cabernet Sauvignon, **CALIFORNIA** \$9.79 | \$34.00
Louis M. Martini
Napa Valley Reserve Cabernet, **NAPA VALLEY, CA** \$10.79 | \$36.00
Sterling Vintners
Collection Cabernet, **NAPA VALLEY, CA** \$7.59 | \$25.00

WINE FLIGHTS Sample any three wines by the glass from our list – white or red, familiar or unexplored, sexy or prunish. Happy swirling. \$9.99

BUBBLES

Chandon (187 ml) mini bottle \$9.29

FROM THE CRIB Our house offerings include a selection of White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon \$6.29

BREAKFAST

STARTERS

HOMEMADE POP TARTS Choose raspberry or chocolate-hazelnut in our house-made pastry shells, served with fresh berries and a dollop of vanilla ice cream \$6.49

SEASONAL FRUIT & YOGURT PLATE A selection of fresh fruit served with a generous portion of vanilla yogurt topped with granola \$6.99

ENTRÉES

WILD 'SHROOM & BRIE OMELEETE Portobello mushrooms, baby spinach, melted brie. Served with American fries and marinated fresh fruit \$10.99

THE EAST COBB OMELETTE Smoked turkey, applewood smoked bacon, tomatoes, gorgonzola cheese, avocado relish. Served with American fries and marinated fresh fruit \$10.99

HAM & CHEESE OMELETTE Brown sugar cured country ham, aged sharp cheddar, red peppers, red onions. Served with American fries and marinated fresh fruit \$10.99

SOUTHWEST FRITTATA Anaheim chiles, cilantro, crushed corn tortillas and pepper jack cheese. Served with black beans, marinated fresh fruit and andouille sausage \$9.49

POT ROAST FRITTATA Fine shredded beef, caramelized onions, roasted red peppers, provolone & fontina cheeses. Served with grilled sourdough toast, American fries and marinated fresh fruit \$9.99

GRUYERE & WILD MUSHROOM QUICHE

AVAILABLE ALL DAY Baby spinach, swiss and gruyere cheeses, fresh thyme topped with melted leeks. Served with marinated fresh fruit and spring salad with jicama, pears and lemon-oliveoil \$10.99

QUICHE LORRAINE (AVAILABLE ALL DAY)

Smoked bacon, onions, swiss and gruyere cheeses. Served with marinated fresh fruit and spring salad with jicama, pears and lemon-olive oil \$10.99

BBLT SANDWICH (AVAILABLE ALL DAY) Applewood smoked bacon, basil, baby lettuce, tomatoes, chive mayo on toasted sourdough. Come with marinated fresh fruit and spring salad with jicama, pears and lemon-olive oil \$10.49

LE MAINE (FRENCH) TOAST Griddled cinnamon battered French toast, orange preserve cream cheese, seasonal berries and maple syrup. Served with American fries and your choice of applewood smoked bacon or all natural grilled chicken sausage \$10.49

SWEET POTATO PANCAKES

Orange cream cheese, season berries and maple syrup. Served with American fries and your choice of applewood smoked bacon or all natural grilled chicken sausage \$10.99

EGG PLATTER (AVAILABLE ALL DAY) Choice of 3 eggs, applewood smoked bacon or all natural grilled chicken sausage, served with American fries and sourdough toast \$10.99

KIDS BREAKFAST \$5.99

Kids 10 & under.

HAM & CHEESE OMELETTE FRENCH TOAST SWEET POTATO PANCAKES

EXTRAS

SLOW COOKED APPLEWOOD SMOKED BACON \$2.59
GRILLED CHICKEN SAUSAGE All natural, antibiotic free \$2.59

BAGEL WITH CREAM CHEESE \$3.49

GRILLED 5 OZ. PRIME TOP SIRLOIN \$5.99



BLOODY MARY HEAVENS

VODKA Absolut, Absolut Citron, Absolut Peppar, Stoli, Ketel One, Ketel One Citron \$7.69

Belvedere, Ciroc, Grey Goose, Level \$8.69

CHOOSE FROM:

RECIPE STYLE Classic, chilies & peppers, extra horseradish

GARNISHES Pickle, jumbo green olives, bleu cheese-stuffed olive, jalapeno-stuffed olive, asparagus, lemon, lime, jalapeno, cocktail onions

SPICES Pepper, salt, Worcestershire, Tabasco, cayenne pepper

DRINKS

JUICE Orange, pineapple, tomato, grapefruit, apple, fresh squeezed lemonade, strawberry lemonade, raspberry lemonade

COFFEE HEATERS Coffee with a kicker. We recommend Bailey's, Kahlua, Frangelico, Godiva chocolate liqueur or Patron XO Café \$5.99

CLASSIC MIMOSA Champagne and OJ \$6.99

POINSETTA Sparkling wine, triple sec and cranberry \$6.99

PALOMO Patron silver tequila, grapefruit juice, fresh squeezed lime and lemon \$7.79

STRAWBERRY BASIL SPIKED LEMONADE Plymouth gin, fresh squeezed lemons, strawberries and basil \$7.79

LIQUIDS