

# RESTAURANT WEEK DINNER MENU

## 3-COURSE DINNER \$35

August 11 - 25

### STARTER (half portion) SELECT ONE

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw

**CHICKEN WINGS** choose from green Sriracha with chile aioli sauce, Thai chile glaze with sesame-ginger soy sauce or buffalo style with bleu cheese dressing

**FIRECRACKER CAULIFLOWER<sup>V</sup>** panko breaded cauliflower tossed in chile aioli

**CHICKEN LETTUCE WRAPS** sweet and savory sesame glazed chicken, carrots, scallions and crispy wontons

**SIDE SALAD** House Salad, Caesar Salad or Tuscan White Bean Salad<sup>V</sup>

**HOUSEMADE SOUP** Roasted Tomato Bisque<sup>V</sup>, Chicken Tortilla Soup, Baked Potato Soup or French Onion Soup

### ENTRÉE SELECT ONE

**STUFFED CHICKEN BREAST** crisp panko-breaded chicken breast stuffed with garlic herb cream cheese, served with choice of vegetable and honest gold mashers

**GRILLED ATLANTIC SALMON (5oz)** with honest gold mashers and choice of vegetable

**THE KANSAS CITY PRIME BURGER** Iowa Premium USDA Prime Angus beef patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with french fries

**SEARED GEORGES BANK SCALLOPS** wild-caught sea scallops, lemon asparagus risotto, baby arugula, basil-infused olive oil

**12 OZ GRAIN FED KC STRIP (add \$4)** served with mashed potatoes and garlic green beans

### DESSERT SELECT ONE

**BROWNIE BATTER CAKE** exactly what it sounds like—smothered in warm, decadent fudge

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

**HOUSEMADE VANILLA BEAN CRÈME BRULÉE** French-style custard topped with caramelized sugar

### FEATURED COCKTAILS

**SHE SELLS SEA SHELLS** Cruzan Black Cherry Rum, Blue Curacao, RumChata, pineapple & lime juice – looks like the sea shore, tastes like vacation GLASS \$9

**SUPER SPIKED LEMONADE** housemade lemonade, three Absolut vodkas: Citron, Mandrin, Vanilla GLASS \$7.25

# H

**HOULIHAN'S**



**CULINARIA**

†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.

Vegetarian items are indicated with a "V". We are not a gluten-free environment, but items indicated by "GS" have gluten-free ingredients.