

RESTAURANT WEEK LUNCH MENU

3-COURSE LUNCH \$15

\$15 per person | August 11 - 25

STARTER SELECT ONE

SIDE SALAD House Salad, Caesar Salad or Tuscan White Bean Salad^V

HOUSEMADE SOUP Roasted Tomato Bisque^V, Chicken Tortilla Soup, Baked Potato Soup or French Onion Soup

ENTRÉE SELECT ONE

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

4 OZ. PETITE CENTER-CUT FILET MIGNON* served with choice of two sides

SO. CAL FISH TACO panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream

HEARTLAND GRILLED CHICKEN SALAD† bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch
Also available with breaded chicken tenders

DESSERT SELECT ONE

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

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

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.