

# RESTAURANT WEEK

## 3-COURSE LUNCH

== \$15 / Jan. 21 – Feb. 2 ==

### COURSE 1 *select one*

#### SIDE SALAD

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

#### HOMEMADE SOUP

Our Original Baked Potato Soup, Chicken Tortilla Soup,  
or Roasted Tomato Bisque<sup>V</sup>

### COURSE 2 *select one*

#### KOREAN CHICKEN

marinated chicken breast, gochujang (a Korean hot chili paste) sauce,  
charred pineapple brown rice, garlic green beans, pineapple relish

#### FISH & CHIPS

Sam Adams-battered North Atlantic cod, french fries, chipotle slaw

#### HOULIHAN'S BURGER

lettuce, tomato, red onion, french fries

#### HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>

bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes,  
croutons, garlic ranch

#### SO. CAL FISH TACOS

panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey  
cumin dressing, sour cream, chips + salsa

### COURSE 3 *select one*

#### HOMEMADE VANILLA BEAN CRÈME BRÛLÉE

French-style custard topped with caramelized sugar

#### SALTED CARAMEL GOOEY BUTTER CAKE

St. Louis' signature dessert, Houlihan's style – finished with Ghiradelli  
salted caramel sauce, powdered sugar and vanilla ice cream

*\*Nooner guarantee not valid during Restaurant Week*

†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.

**H**  
**HOULIHAN'S**  
RESTAURANT + BAR

  
**CULINARIA**

# RESTAURANT WEEK

## 3-COURSE DINNER

\$35 / Jan. 21 – Feb. 2

### COURSE 1 *select one*

**SPICY CHICKEN AND AVOCADO EGGROLLS**  
sour cream, salsa

**CRUNCHY SPICY CAULIFLOWER<sup>V</sup>**  
panko breaded cauli in chile aioli ... trust us, it's addicting

**CHICKEN LETTUCE WRAPS**  
sesame-glaze, scallions, wontons, peanut-ginger sauce

**CLASSIC SPINACH DIP<sup>V</sup>**  
with cheesy lavosh crackers

**HOULIHAN'S FAMOUS 'SHROOMS<sup>V</sup>**  
stuffed with garlic-herb cream cheese

### COURSE 2 *select one*

**CHICKEN PARMESAN**  
that's amoré

**GS GRILLED ATLANTIC SALMON (5 OZ.)**  
lemon-dill butter, honest gold mashers, choice of vegetable

**GS PETITE CENTER-CUT FILET MIGNON (4 OZ.)**  
choice of two sides

**CHAR-CRUSTED AHI TUNA SALAD<sup>†</sup>**  
cashews, banana chips, carrots, scallions, cilantro, wontons,  
banana-ginger vinaigrette

**DOWN HOME POT ROAST**  
red wine gravy, honest gold mashers, homestyle vegetables

**STUFFED CHICKEN BREAST**  
garlic-herb cream cheese, served with choice of vegetable and  
honest gold mashers

**GS SEARED GEORGES BANK SCALLOPS**  
asparagus risotto, baby arugula, basil-infused olive oil

### COURSE 3 *select one*

**HOMEMADE VANILLA BEAN CRÈME BRÛLÉE**  
French-style custard topped with caramelized sugar

**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 Ghiradelli  
salted caramel sauce, powdered sugar and vanilla ice cream

### FEATURED WINES

**JOEL GOTT SAUVIGNON BLANC** 6 oz » \$8 | 9 oz » \$10 | btl » \$30

**MARK WEST PINOT NOIR** 6 oz » \$8 | 9 oz » \$10 | btl » \$30

**MÉNAGE À TROIS RED BLEND** 6 oz » \$8 | 9 oz » \$10 | btl » \$30

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