

|||||

LUNCH COMBOS

|||||

CHOOSE YOUR SOUP OR SIDE SALAD


HOMEMADE SOUPS

ROASTED TOMATO BISQUE^v with grilled cheese fritters (cal 350)

 CHICKEN TORTILLA SOUP naturally lean chicken, anaheim chiles, pepper jack, crisp tortilla strips, lime (cal 240)

OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions & cheddar (cal 450)

FRENCH ONION SOUP with rich beef broth, sherry & melted provolone (cal 310)

 SPIRALIZED ZUCCHINI PESTO SALAD[†] spiralized zucchini ‘noodles,’ organic kale-spinach-chard blend, roasted artichoke hearts & red peppers, lemon vinaigrette (cal 480)

TUSCAN WHITE BEAN SALAD^v goat cheese, tomatoes, balsamic & tuscan toast (cal 330)

SIDE SALADS

HOUSE SALAD bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette (cal 200-300)

CAESAR SALAD chopped romaine, garlic herb croutons, romano cheese (cal 370)

CHOOSE YOUR MAIN DISH FROM ONE OF THE SECTIONS BELOW

=====

HANDHELDS

=====

SO. CAL FISH TACO chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle, chips & house salsa (cal 600) \$9.75

1/2 SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, served with chips & salsa (cal 480) \$9.50

1/2 FRENCH DIP thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and creamy horseradish, served with fries (cal 920) \$10.25

PRIME BLACK ANGUS MINI BURGERS* (2) with aged cheddar & ranch-style greens, served with fries (cal 940) \$10.25


◆ ◆ ◆

FLATBREAD

PARTY

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle (cal 770) \$10.95

MARGHERITA FLATBREAD^v oven roasted tomatoes, basil, fresh mozzarella, marinara (cal 850) \$10.95

 FLATBREAD OF THE DAY ask your server about today’s feature (cal 740-1250) \$10.95

//////

FRESH SALADS

//////

Your choice from the lunch-sized portions below with any one of our homemade soups: rustic tomato, chicken tortilla, baked potato or french onion (cal 240 - 450)

SOUP & SALAD COMBO choose one homemade soup and one side salad from above (cal 200 - 480) \$8.95

CHICKEN CAESAR SALAD grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$9.95 (cal: undressed 660 | dressing +510 | roll +200)

HEARTLAND GRILLED CHICKEN SALAD[†] grilled chicken breast, fresh greens, bacon, aged cheddar, toasted spicy pecans, red onions, croutons, garlic ranch dressing \$10.25 (cal: undressed 415 | dressing +140 | roll +200) *Also available with breaded chicken tenders* (cal: undressed 400)

BUFFALO BLEU SALAD[†] hand-breaded chicken tenders tossed in buffalo wing sauce, bacon, sharp cheddar, croutons, tomatoes, spicy pecans, red onions, bleu cheese crumbles, garlic ranch dressing \$10.50 (cal: undressed 570 | dressing +140 | roll +200)

CHAR-CRUSTED AHI TUNA SALAD^{**} seared rare tuna, napa cabbage, soy drizzles, cilantro, bananas, wonton strips, cashews, banana-ginger vinaigrette \$11.25 (cal: undressed 400 | dressing +140)

|||||

lunch entrées


|||||

ADD A BOWL OF HOMEMADE SOUP (CAL 240-450) OR SIDE SALAD (CAL 200-480) FOR \$3.50

ORIGINAL DEEP DISH QUICHE made fresh daily with spinach, mushrooms and Italian cheeses \$9.95 (cal 490) | *served with soup or side salad*

 KOREAN CHICKEN marinated chicken breast, gochujang sauce (a Korean hot chile paste), charred pineapple brown rice, garlic green beans, pineapple relish (cal 720-830) \$14.95 *Available grilled or fried.*


CHICKEN TENDERS served with honey mustard sauce, french fries and today’s vegetable (cal 1300) \$10.95


 SEARED GEORGES BANK SCALLOPS (3) lemon-asparagus risotto, baby greens, basil-infused olive oil (cal 370) \$13.95

SPIRALIZED BUTTERNUT SQUASH & SAUSAGE LASAGNA spiralized butternut squash ‘noodles,’ herbed ricotta, Italian sausage, sautéed organic kale-spinach-chard blend, marinara & mozzarella (cal 440/480) \$15.95


 PETITE CENTER-CUT FILET MIGNON* (4oz.) french fries and today’s vegetable (cal 1030) \$16.95

GRILLED ATLANTIC SALMON* (5oz.) with honest gold mashers and today’s vegetable (cal 820) \$13.95

 GRILLED SHRIMP & JALAPEÑO SAUSAGE MOJO jalapeño sausage, garlic-citrus marinated roma tomatoes, zucchini, yellow squash, red bell pepper and baked potato, all grilled and brushed with housemade Cuban mojo sauce (cal 750) \$16.95

 *New & Noteworthy* Whether they’re new, from a previous Specials Menu or we just made some tweaks to make a recipe even better, check out our recent additions and let us know what you think.



 We offer gluten-free buns as well as modifications to many menu items for guests looking to reduce gluten in their diets (ask your server for a full menu of these items). Note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have a separate prep surface, cook tops or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

^v Meatless items. | [†] 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.





AVOCADO TOAST[†] fresh avocado with jalapeno, garlic & cilantro on toasted Turano rustic bread, sliced burrata cheese, extra virgin olive oil drizzle, fresh cracked black pepper, parsley (cal 900) \$11.50

LOADED GUACAMOLE^v pineapple salsa, cotija cheese, seasoned tortilla chips (cal 750) \$10.50

CUBANO EGGROLLS stuffed with shredded pork, ham, swiss cheese and mustard, served with cheddar and chipotle cheese sauce, diced pickles, spicy beer mustard (cal 780) \$9.95

CHICKEN LETTUCE WRAPS[†] sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut-ginger sauce (cal 800) \$10.50

CHAR-CRUSTED AHI TUNA^{*} with Thai chile glaze, wasabi mayo and asian slaw (cal 380) \$11.95

CALAMARI banana peppers & calamari lightly dusted in seasoned flour and fried crisp to order with marinara & chile aioli Sriracha bomb for dipping, lemon dressed arugula (cal 670) \$11.95

SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream & house salsa (cal 585) \$9.95

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw (cal 610) \$10.95

CHICKEN TENDERS traditional or buffalo style (cal 450-600) \$10.50

CLASSIC ORGANIC SPINACH DIP^v with cheesy lavosh crackers (cal 1070) \$10.25
small with tortilla chips (cal 560) \$5.95

CHIPOTLE CHICKEN NACHOS chile roasted chicken, pepper jack, cheddar and chipotle cheese sauce, fresh jalapenos, tomato, cilantro, guacamole, sour cream, house salsa (cal 2000) \$12.95

HOULIHAN'S FAMOUS 'SHROOMS^v panko crusted and garlic herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) (cal 1205) \$10.95
(3) (cal 710) \$5.95

CHICKEN WINGS choose **thai chile glazed** with sesame-ginger soy sauce \$11.25 or **buffalo** style with bleu cheese dressing (cal 1020/1100) \$10.95

GS PARMESAN FRITES^v with green chile sauce, tangy tomato & garlic parmesan dipping sauces (cal 750) \$5.95

ORGANIC POTSTICKERS traditionally prepared ginger pork pan-fried dumplings with Sriracha and sesame-ginger soy sauce (cal 420) \$9.95

EDAMAME steamed to order with kosher salt, toasted sesame seeds & ginger soy sauce (cal 280) \$5.95

H HOULIHAN'S

GS Gluten Sensitive items – We offer gluten-free buns as well as modifications to many menu items for guests looking to reduce gluten in their diets (ask your server for a full menu of these items). Note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have a separate prep surface, cook tops or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

^v Meatless items.

[†] 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.



<<<<<<<< ALL OUR SOUPS ARE MADE IN HOUSE >>>>>>>>

ROASTED TOMATO BISQUE^v with grilled cheese fritters (cal 350) \$4.75

GS CHICKEN TORTILLA SOUP naturally lean chicken, anaheim chiles, pepper jack, crisp tortilla strips, lime (cal 240) \$4.75

OUR ORIGINAL BAKED POTATO SOUP bacon, scallions and cheddar (cal 450) \$4.95

FRENCH ONION SOUP with rich beef broth, sherry & melted provolone (cal 310) \$4.75

• FRESH GREENS TOSSED TO ORDER •

ENTRÉE SALADS

Add a bowl of homemade soup for \$3.50 (cal 240 - 450)

All salads are served tossed with dressing, unless otherwise requested.

ORGANIC POWER GREENS SALAD^{†v} toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$11.95
(cal: undressed 220 | dressing +300 | roll +200)
with grilled chicken \$13.95 (cal +300)
with grilled salmon \$15.95 (cal +290)

SPIRALIZED THAI 'NOODLE' SALAD^{†v} Sriracha Thai peanut sauce tossed with spiralized fresh zucchini 'noodles,' mango, red peppers, snow peas, tri-colored quinoa, basil, mint, almonds \$13.95
(cal 610 | roll +200)
with grilled chicken \$15.95 (cal +300)
with grilled salmon \$16.95 (cal +290)

CHAR-CRUSTED AHI TUNA SALAD^{†*} napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$13.95 (cal: undressed 620 | dressing +280)

CHICKEN CAESAR SALAD grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$11.95 (cal: undressed 655 | dressing +680 | roll +200)

STEAK & WEDGE SALAD^{†*} (5oz.) sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, roasted beets, asparagus, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$15.95
(cal: undressed 840 | dressing +475 | roll +200)

HEARTLAND GRILLED CHICKEN SALAD[†] applewood smoked bacon, aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.25
(cal: undressed 760 | dressing +280 | roll +200)
Also available with breaded chicken tenders. (cal: undressed 730)

BUFFALO BLEU SALAD[†] buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$12.50
(cal: undressed 990 | dressing +280 | roll +200)

CHICKEN ASIAN CHOP CHOP[†] sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$11.95
(cal: undressed 655 | dressing +280)

HANDY DANDY

SANDWICHES

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$3.50

GS Sub a gluten-free bun (cal 200) add \$1.50

Choice of french fries, tortilla chips & housemade salsa, fresh fruit, grilled aspraragus, garlic green beans or charred pineapple brown rice. (cal 60 - 400)

GS BRENTWOOD CHICKEN SANDWICH applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun (cal 1120) \$11.25

SO. CAL FISH TACOS chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle (cal 960) \$12.25

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch (cal 830) \$10.50

FRENCH DIP slow roasted and thin-sliced roast beef, swiss cheese on a toasted baguette, au jus and creamy horseradish (cal 1070) \$12.25

GRILLED SALMON BLT ancho-honey glazed salmon, texas toast, Applewood smoked bacon, lemon pepper mayo (cal 1125) \$13.95

WILD CANADIAN WALLEYE SANDWICH tartar sauce, lettuce & tomato on a toasted hoagie (cal 1230) \$15.25



OUR BURGER GAME IS STRONG

>> Our burgers are made only with Prime Black Angus, the top 2% certified beef in the U.S. <<

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$3.50 >>> **GS** Sub a gluten-free bun (cal 200) add \$1.50

THE KANSAS CITY PRIME BURGER[†] Iowa Premium USDA Prime Black Angus beef patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with choice of side (cal 1230) \$13.95

GS PRIME BLACK ANGUS BURGER[†] Iowa Premium USDA Prime Black Angus beef patty, crisp lettuce, tomato & red onion on a buttered, toasted bun, with choice of side (cal 720) \$10.75

Add 75¢ each for applewood smoked bacon, sautéed mushrooms or cheese (aged cheddar, american, swiss, gorgonzola, gouda or provolone). (cal 40-200) BBQ sauce available upon request.

GS PORTOBELLO BURGER^v balsamic-marinated, grilled portobello cap, aged cheddar, shredded lettuce, diced tomato, garlic ranch, served with choice of side (cal 620) \$10.50

CHEESY ROYALE YUM YUM GOOD TIMES BURGER^{*} with gooey cheese, shredded lettuce and our super-secret special sauce (cal 1100) \$12.25

VEGGIE BURGER^v black bean & roasted vegetable patty topped with aged cheddar and ranch-style greens, served with choice of side (cal 450) \$9.95

New & Noteworthy Whether they're new, from a previous Specials Menu or we just made some tweaks to make a recipe even better, check out our recent additions and let us know what you think.

