

# Field + Farm

## SPECIALS MENU

**Rooted in rustic inspiration, our spring specials make the most of the earthy flavors and fresh tastes of both field and farm.** Made simply, it's food without over-complication. Savor it now, it'll last only as long as the season. Love it? Share using **#SoEatingThis + @houlihans** and you might just see it sprout up on our everyday menu.

### APPETIZERS

**GS SPIRALIZED BEET CHIPS<sup>v</sup>** crisped to order, served with housemade tzatziki-style sauce \$5.95

**FRENCH FRIED ASPARAGUS<sup>v</sup>** with lemon-horseradish creme dipping sauce \$8.95

### ENTRÉES

**GS STEAK & GRILLED ROMAINE SALAD\*** 5 oz. BBQ spice-rubbed sirloin seared and sliced to order with sour cherry glaze, grilled romaine, roasted tomato vinaigrette, bacon-wrapped dates, yukon gold potatoes, tri-colored quinoa, cotija cheese \$15.95

**GS DOS CARNE BURGER\*** chorizo, fried egg, Iowa Premium USDA Prime Black Angus beef patty, pepper jack, fresh pico de gallo, chipotle mayo \$13.95  
*With a gluten-free bun add \$1.50*

**CHICKEN & ITALIAN SAUSAGE RIGATONI\*** sautéed diced chicken breast, Italian sausage, fried egg, fresh spinach, diced tomatoes, whole roasted garlic cloves, savory chicken broth, grated parmesan \$14.95

 *Pairs well with Kendall-Jackson Chardonnay; baked pear and lemon tart flavors, fresh and zesty finish. Rated 91 points by Wine Spectator.*

**GS CHIPOTLE CHICKEN SANDWICH** honey cumin-marinated chicken breast, chipotle mayo, guacamole, tortilla strips, shredded lettuce, tomato on a toasted brioche bun \$11.95 *With a gluten-free bun add \$1.50*

### DESSERT

**MINI CRÈME BRÛLÉE** topped with caramelized sugar, choose from:  
Vanilla Ginger | Chocolate Rhubarb | Bourbon Butterscotch  
\$1.50 each | \$4 flight of 3

### DRINKS

**BLUEBERRY ROSEMARY LEMONADE** refreshing take on the summertime classic with Stoli Blueberi Vodka, muddled fresh blueberry + rosemary sprig, housemade lemonade \$8.50

**SPICY CHARRED PINEAPPLE** spicy twist on the margarita with Milagro Silver Tequila, housemade sour, muddled charred pineapple + fresh jalapeno \$8.50

**OAKS LILLY** a variation of the cosmopolitan with Grey Goose Vodka, cranberry juice, triple sec, fresh lemon juice, simple syrup, fresh blackberry, lemon wheel \$8.50

**ANCHO MARGARITA** Milagro Silver Tequila, Ancho Reyes chile liqueur, grilled pineapple, fresh lime juice, agave syrup \$9.00

**GS** We offer gluten-free buns and flatbreads 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.

<sup>v</sup> Meatless items.

<sup>†</sup> 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.

<sup>\*</sup> 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.



**LOADED GUACAMOLE<sup>✓</sup>** pineapple salsa, cotija cheese, seasoned tortilla chips \$8.95 (cal 750)

**CHICKEN LETTUCE WRAPS<sup>+</sup>** sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut-ginger sauce \$11.50 (cal 620)

**AVOCADO TOAST<sup>✓</sup>** fresh avocado with jalapeno, garlic & cilantro on toasted Turano rustic bread, sliced burrata cheese, extra virgin olive oil drizzle, fresh cracked black pepper, parsley \$11.50 (cal 900)

**CHAR-CRUSTED AHI TUNA<sup>\*</sup>** with Thai chile glaze, wasabi mayo and asian slaw \$10.95 (cal 380)

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

**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 \$10.50 (cal 670)

**SPICY CHICKEN AND AVOCADO EGGROLLS** served with sour cream & house salsa \$9.95 (cal 500)

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw \$10.50 (cal 610)

**CHICKEN TENDERS** traditional or buffalo style \$9.75 (cal 450-600)

**CLASSIC ORGANIC SPINACH DIP<sup>✓</sup>** with cheesy lavosh crackers \$10.75 • small with tortilla chips \$5.95 (cal 1070)

**CHIPOTLE CHICKEN NACHOS** chile roasted chicken, pepper jack, cheddar and chipotle cheese sauce, fresh jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$11.50 (cal 2000)

**HOULIHAN'S FAMOUS 'SHROOMS<sup>✓</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.95 (cal 1200) (3) \$5.95 (cal 710)

**CHICKEN WINGS** choose from **green Sriracha** sauce with chile aioli Sriracha bomb, **thai chile** glazed with sesame-ginger soy sauce or **buffalo style** with bleu cheese dressing \$10.95 (cal 1220/1020/1100)

**PARMESAN FRITES<sup>✓</sup>** green chile sauce, tangy tomato & garlic parmesan dipping sauces \$5.95 (cal 400)

**ORGANIC POTSTICKERS** traditionally prepared ginger pork pan-fried dumplings with Sriracha and sesame-ginger soy sauce \$9.95 (cal 360)  
*excellent with a glass of Snoqualmie Eco Riesling*

**PRIME BLACK ANGUS MINI BURGER SLIDERS<sup>\*</sup>** with aged cheddar & ranch-style greens. 3-pack \$10.95 (cal 1065)

sides Sides

SIDES

\$3.95

**CHARRED PINEAPPLE BROWN RICE<sup>✓</sup>** (cal 100)

**HONEST GOLD MASHED POTATOES<sup>✓</sup>** (cal 330)

**FRENCH FRIES<sup>✓</sup>** (cal 400)

**GARLIC GREEN BEANS<sup>✓</sup>** (cal 60)

**TORTILLA CHIPS & HOUSEMADE SALSA<sup>✓</sup>** (cal 120)

**FRESH FRUIT<sup>✓</sup>** (add .50) (cal 70)

**GRILLED ASPARAGUS** (cal 60)

**LOADED BAKED POTATO** (after 4pm) (cal 720)

SMALL SALADS

**SPIRALIZED ZUCCHINI PESTO SALAD<sup>+</sup>** spiralized zucchini 'noodles,' organic kale-spinach-chard blend, roasted artichoke hearts & red peppers, lemon vinaigrette \$4.50 (cal 480)

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.50 (cal 200-300)

**CAESAR SALAD** chopped romaine, garlic herb croutons, romano cheese \$4.50 (cal 370)

**TUSCAN WHITE BEAN SALAD<sup>✓</sup>** goat cheese, tomatoes, balsamic & tuscan toast \$4.50 (cal 330)

The MAIN EVENT

**KOREAN CHICKEN** marinated chicken breast, gochujang (a Korean hot chili paste) sauce, charred pineapple brown rice, garlic green beans, pineapple relish *Available grilled or fried.* \$15.95 (cal 720-830)

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$16.95 (cal 1050)  
*excellent with a glass of La Marca Prosecco*

**GRILLED SHRIMP & JALAPEÑO SAUSAGE MOJO** Makowski's 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 \$15.95 (cal 750)

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$14.95 (cal 1300)

**CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, fontina, provolone and romano cheeses over fettuccine \$16.75 (cal 1270)

**BBQ BABY BACK RIBS** with choice of vegetable and french fries. Half Slab \$17.25 (cal 1160) • Full Slab \$21.75 (cal 1850)  
*Add firecracker shrimp for \$6.95*

**CHICKEN FETTUCCINE ALFREDO** garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$16.75 (cal 1220)

**SEARED GEORGES BANK SCALLOPS** wild-caught sea scallops, asparagus risotto, baby arugula, basil-infused olive oil \$18.95 (cal 530) • small \$14.95 (cal 370)

**GRILLED ATLANTIC SALMON<sup>\*</sup>** (5oz.) basted with lemon-dill butter and served with honest gold mashers & choice of vegetable \$15.95  
*excellent with a glass of Willamette Valley Pinot Gris* (cal 820)

**FISH AND CHIPS** Sam Adams batter-North Atlantic cod, french fries, dill tartar sauce, malt vinegar and chipotle slaw \$12.95 (cal 1090)

**SHORT RIB POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$17.95 (cal 1410)

**DECONSTRUCTED CHICKEN POT PIE** tender chicken breast, carrots and celery in a savory chicken gravy pot pie filling, served with a cheddar biscuit as big as your face \$15.95 (cal 1320)

FRESH GREENS TOSSED TO ORDER

ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95 (cal 240 - 450)

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

**ORGANIC POWER GREENS SALAD<sup>✓✓</sup>** toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$12.50 (cal: undressed 220 | dressing +300 | roll +200)  
*with grilled chicken \$15.50 (cal +300)*  
*with grilled salmon \$16.50 (cal +290)*

**STEAK & WEDGE SALAD<sup>+</sup>** (5oz.) sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, asparagus, red beets, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$15.95 (cal: undressed 840 | dressing +480)  
*excellent with a glass of Main St. Winery Cabernet Sauvignon*

**HEARTLAND GRILLED CHICKEN SALAD<sup>+</sup>** applewood smoked bacon, aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.95 (cal: undressed 760 | dressing +280 | roll +200)  
small \$11.50 (cal: undressed 415 | dressing +140)  
*Also available with breaded chicken tenders. (cal +730)*

*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.

ALL SOUPED UP

ALL OUR SOUPS ARE MADE IN HOUSE.

**ROASTED TOMATO BISQUE<sup>✓</sup>** with grilled cheese fritters \$4.50 (cal 350)

**CHICKEN TORTILLA SOUP** naturally lean chicken, anaheim chiles, pepper jack, crisp tortilla strips, lime \$4.50 (cal 240)

**OUR ORIGINAL BAKED POTATO SOUP** bacon, scallions and cheddar \$4.50 (cal 450)

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$4.50 (cal 310)



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FLATBREAD

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Sub a gluten-free crust (add \$1)

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PARTY

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

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**MARGHERITA FLATBREAD**<sup>v</sup> oven roasted tomatoes, basil, fresh mozzarella, marinara \$10.95 (cal 840)

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**FLATBREAD OF THE DAY** ask your server about today's feature (cal 740 - 1250)

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OUR

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BURGER GAME

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IS STRONG

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

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

**THE KANSAS CITY PRIME BURGER**<sup>\*</sup> 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 french fries \$13.95 (cal 1690)

BLACK

USDA PRIME

ANGUS

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**PRIME BLACK ANGUS BURGER**<sup>\*</sup> Iowa Premium USDA Prime Black Angus beef patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with french fries \$11.95 (cal 1170)  
**Add 50¢ 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.

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**PORTOBELLO BURGER**<sup>y</sup> balsamic-marinated, grilled portobello cap, aged cheddar, shredded lettuce, diced tomato, garlic ranch, served with french fries \$10.95 (cal 620)

Spiralized

VEGGIE DISHES

We've subbed out noodles with spiralized vegetables.

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These dishes are lower in carbs but every bit as delicious.

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$2.95

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**SPIRALIZED BEET CHIPS** crisped to order, served with housemade tzatziki-style sauce \$5.95 (cal 490)

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**SPIRALIZED BUTTERNUT SQUASH & SAUSAGE LASAGNA** spiralized butternut squash 'noodles,' herbed ricotta, Italian sausage, sautéed organic kale-spinach-chard blend, marinara & mozzarella, served with a pesto zucchini 'noodle' side salad \$14.50 (cal 440/490)

PAN-ROASTED CHICKEN & SPIRALIZED SWEET POTATO 'LINGUINE'

 with poblano crema sauce, crisp bacon dust \$12.95 (cal 730)

ON THE

SIDE

\$3.95

CHARRED PINEAPPLE BROWN RICE

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HONEST GOLD MASHED POTATOES<sup>v</sup> (cal 330)

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FRENCH FRIES<sup>v</sup> (cal 400)

GS

TORTILLA CHIPS & HOUSEMADE SALSA<sup>v</sup> (cal 120)

GS

GARLIC GREEN BEANS<sup>v</sup> (cal 60)

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FRESH FRUIT<sup>v</sup> (add .50) (cal 70)

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GRILLED ASPARAGUS (cal 60)

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LOADED BAKED POTATO (after 4pm) (cal 720)

HANDY DANDY

SANDWICHES

Add a bowl of homemade soup (cal 240 - 450) or side salad (cal 200 - 480) \$2.95 | 

GS

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

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

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**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun with choice of side \$12.75 (cal 1120)

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle and chips & house salsa \$11.95 (cal 960)  
*excellent with a glass of J. Lohr Riverstone Chardonnay*

**SOUTHWEST GRILLED CHICKEN WRAP**<sup>t</sup> spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch, chips & house salsa \$11.75 (cal 830)

**FRENCH DIP** slow roasted and thin-sliced roast beef, swiss cheese on a toasted baguette with au jus & creamy horseradish, choice of side \$12.95 (cal 1070)



Cuts & Glory

Our premium Black Angus aged steaks are hand-selected for dense marbling and hand-trimmed for superior cuts. All of our fresh beef is Midwestern raised, grain fed and aged a minimum of 28 days.

All steaks are served with a bowl of our homemade soup (cal 240 - 450) or side salad (cal 200 - 480) and your choice of two sides (listed below).  
**Add firecracker shrimp for \$6.95** (cal 600)

GS

**TOP SIRLOIN**  
9 OZ. TOP SIRLOIN<sup>\*</sup> \$21.50 (cal 620) • 5 OZ. PETITE TOP SIRLOIN<sup>\*</sup> \$15.95 (cal 340)

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**BARREL-CUT FILET MIGNON**  
The juiciest, center-of-the-center cut filet for optimal flavor.  
6 OZ. CENTER-CUT FILET MIGNON<sup>\*</sup> \$22.95 (cal 480)  
4 OZ. PETITE CENTER-CUT FILET MIGNON<sup>\*</sup> \$16.95 (cal 330)

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**CLASSIC KANSAS CITY STRIP** 12 OZ. KC STRIP<sup>\*</sup> \$24.95 (cal 860)

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 We offer gluten-free buns and flatbreads 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.

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 Meatless items. | <sup>†</sup> 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.

<sup>\*</sup> 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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

