

APPETIZERS

- NEW** Crispy Flatbread Prosciutto Pizza \$9.99
 Roasted garlic white sauce, oven dried balsamic tomatoes, fontina, provolone, parmesan cheese and prosciutto.
- Classic** Wings \$8.99
*Thai Chile Style** - Slathered in our spicy-sweet glaze of Serrano chilies, honey, ginger, soy and Sriracha.
Buffalo Style - Fried crispy, served with bleu cheese dressing.
- Original Chicken Fingers \$8.99
 Hand breaded and fried golden. Choose one of the following:
Traditional - Served with honey mustard and BBQ sauces.
Buffalo-style - Tossed in a tangy Buffalo sauce and served with bleu cheese dressing.
- Calamari* \$8.99
 Hand breaded in our peppery buttermilk batter, cooked to a golden brown. Served with sesame ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick!
 Also available traditional style, served with marinara sauce.
- Classic** Ultimate Nachos \$9.99
 Tortilla chips topped with cheddar and jalapeño jack cheeses, spicy chill con carne, sour cream, jalapeño, tomatoes, scallions, guacamole and our homemade salsa.
- Shrimp Cocktail \$12.49
 Five large shrimp served with tangy Cocktail sauce.
- Shrimp Cocktail & Bruschetta Sampler \$12.99
 Four large shrimp with cocktail sauce and four Salsa Cruda Bruschetta.
- Blackened Chicken & Caramelized Onion Quesadilla \$8.99
 With a blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole and salsa on the side.
- Lettuce Wraps* \$8.99
 Sesame chicken sauté with crisp lettuce cups. *We use peanut oil in this dressing.*
- Classic** 'Shrooms \$8.99
 Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp-fried. Served with creamy horseradish sauce. Over eleven billion served since 1972.
- Itty Bitty Burgers \$8.49
 Three of our tasty burgers with cheddar cheese, onion, tomato and shredded lettuce.
 Add additional burgers for \$2.50 each.
- Stuffed Potato Skins \$7.99
 Jumbo bakers mounded with crisp bacon, scallions, jack and cheddar cheeses, served with sour cream.
- Spinach Dip with Cheesy Lavosh \$9.49
 Our classic recipe, served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese, fresh cilantro.
- Salsa Cruda Bruschetta \$7.99
 French baguette brushed with olive oil, fresh garlic and toasted. Topped with herb cream cheese, fresh basil salsa cruda and shaved parmesan.
- Tuna Wontons*[†] \$9.99
 Seared rare tuna rolled in wonton wrappers, seared and drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping.
- Hot Cheese Fries \$7.99
 Sharp cheddar cheese, jack cheese and bacon piled on our french fries and baked until the cheese is hot and melted. Served with our homemade Garlic Ranch dressing and topped with scallions.
- Classic** Wings & Things Appetizer Sampler \$13.99
 *Shrooms, Potato Skins, and Buffalo Wings with creamy horseradish, sour cream and bleu cheese dressing.

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SOUPS *and* SALADS

Classic French Onion soup and Houlihan's Famous Baked Potato soup are homemade.

- French Onion Soup with Provolone & Crouton \$4.29
- Classic** Our Original Baked Potato Soup \$4.29
- Homemade Soup of the Day \$4.29
- Classic** Quiche and Soup or Salad Combo \$8.49
 Houlihan's original deep-dish quiche. A freshly made daily selection served with your choice of soup, house salad or side caesar salad.
- Soup & Salad Combo \$7.99
 Your choice of soup served with house or side caesar salad.

Add a bowl of homemade soup ... \$2.99

- Classic Caesar \$8.99
 Fresh chopped romaine, crispy garlic butter croutons and parmesan cheese.
 With chicken. . . \$10.99 With shrimp or salmon. . . \$12.99
- Ahi Tuna Salad** \$12.99
 Seared rare tuna, napa cabbage, cilantro, bananas and cashews tossed in our house-made banana-ginger vinaigrette. Topped with crispy wonton strips and drizzled with a sweet soy sauce.
- Ranchouse Steak Salad† \$11.99
 A grilled, USDA Choice-sirloin steak skewer, fresh greens, white cheddar, juicy tomatoes, creamy garlic ranch dressing, zingy onion straws.
- Heartland Chicken Salad* \$10.99
 Hand-breaded chicken tenderloins, fresh greens, bacon, jalapeño jack cheese, tortilla straws, toasted spicy pecans, peppers, red onions, juicy tomatoes and garlic ranch dressing. Also available grilled.
- Classic** Buffalo Bleu Salad* \$10.99
 Hand-breaded chicken tenderloins tossed in Buffalo wing sauce, bacon, juicy tomatoes, red onions, peppers, toasted spicy pecans, garlic ranch dressing and topped with Pepper Jack, crumbled bleu cheese and tortilla straws.
- Classic** BBQ Salmon Salad* \$12.99
 Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, mandarin oranges, spiced pecans, corn tortilla straws, jicama and sweet citrus vinaigrette.
- Mandarin Grilled Chicken Salad* \$10.99
 Our classic grilled chicken salad with snow peas, red onions, red bell peppers, wonton strips, oven toasted white and black sesame seeds, peanuts, mandarin oranges in a tangy-sweet peanut dressing.
- Chicken Asian Chop Chop* \$10.99
 Sautéed sesame chicken on a Chop Chop style napa salad, with jicama, snow peas, peanuts and bell peppers all tossed in napa dressing. *(We use peanut oil in this dressing.)*
 Also prepared vegetarian style.
- Tossed Simple Greens \$4.29
 Choice of dressings: ranch, french, creamy bleu cheese, thousand island, low cal ranch, mango, honey lime, peanut or caesar. Ask server for additional selections.
- Side Caesar \$4.29
 Side salad of fresh chopped romaine, crispy garlic butter croutons and parmesan cheese.

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SANDWICHES

All served with your choice of one side item.

SIDE ITEMS:

French Fries • House Tortilla Chips with Homemade Salsa • Beans and Pico Rice with Jack Cheese

1/2 Sandwich with Soup or Side Salad Combo[†] \$8.99

Choose a 1/2 French Dip, 1/2 Farmhouse Club on Focaccia, 1/2 BLT, 1 Fish Taco or 1/2 Southwest Chicken Wrap* with your choice of soup, house or side caesar salad.



Brentwood Chicken Sandwich \$9.49

Chicken breast marinated with fresh, chopped rosemary then grilled and basted with garlic wine butter. Topped with smoked bacon, gouda cheese and Dijon-spiked mayo on our toasted whole wheat bun fresh from the oven. With baby greens, vine ripe tomato and onion.

Fish Tacos \$8.99

A Southern California staple and guest favorite. Two soft flour tortillas layered with chipotle mayo, breaded flaky tilapia, napa cabbage, pico and a sweet honey-cumin dressing. Served with tortilla chips and our homemade salsa.

Farmhouse Club* \$8.99

Honey baked ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda layered between toasted focaccia bread. Topped with spring mix and juicy tomatoes.



Southwest Chicken Wrap* \$8.99

Sliced grilled chicken breast, jalapeño jack cheese, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and brushed with chipotle-smoked mozzarella sauce. Tossed in a garlic ranch dressing and rolled in a grilled tortilla with a side of homemade salsa.

French Dip \$9.99

A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, then covered in aged provolone on a toasted torpedo roll.

Chicken Parmesan on Focaccia* \$9.49

Chicken breast rolled in bread crumbs and flash-sautéed in extra virgin olive oil. Served on focaccia bread spread with basil pesto, aged provolone & parmesan cheeses and ladled with our house marinara.



Cajun Chicken Grille \$8.99

Cajun seasoned chicken breast grilled and served on a toasted whole wheat bun with melted provolone, red and green bell peppers and onions. Topped with fresh-shredded lettuce and tomato.



Buffalo Chicken Sandwich \$8.99

Boneless chicken breast hand breaded and tossed in spicy Buffalo sauce. Served on a toasted whole wheat bun with lettuce, tomato and bleu cheese dressing on the side.

Classic Reuben \$9.49

Lean corned beef, thin sliced and topped with sweet Bavarian sauerkraut and swiss cheese on toasted marble rye with Thousand Island dressing.

Creamy Gorgonzola Chicken \$9.49

Grilled, herb rubbed chicken breast, spring mix, balsamic grape tomatoes and onions. Smothered in creamy gorgonzola cheese and served on a whole wheat bun fresh from our oven.

Add a side Caesar Salad, Tossed Simple Greens, a bowl of Baked Potato Soup, French Onion Soup or Homemade Soup of the Day.....\$2.99



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SPECIALTY BURGERS

Our half-pound burgers are 100% Premium Black Angus Beef.
Black Angus is known as the most tender
and flavorful beef available.

All served with your choice of one side item:

*French Fries • House Tortilla Chips with Homemade Salsa
Beans and Pico Rice with Jack Cheese*

Tillamook Burger[†] \$8.99

Two thick slices of Tillamook cheddar (aged over nine months),
smoked bacon, vine ripened tomato, sweet red onion and a little
lettuce cup on our hearty, whole wheat bun fresh from our oven.
Pickle planks served on the side.

Creamy Gorgonzola Burger[†] \$9.49

Served on a fresh-baked whole wheat bun and topped with
balsamic onions and tomatoes, creamy gorgonzola cheese,
spring mix and pickle planks served on the side.

Vegetarian Burger \$8.99

Burger style vegetarian patty, grilled then topped with
caramelized onions, barbecue sauce, provolone and cheddar
cheeses, served on a toasted fresh-baked whole wheat bun.

Gourmet Mushroom Swiss Burger[†] \$8.99

Served on a fresh-baked whole wheat bun baked right here,
fresh mushrooms sautéed in red wine butter till they're tender
and layered onto our gourmet burger. Topped with melted
Swiss cheese, vine ripened tomato, sweet red onion, lettuce,
and pickle planks served on the side.

Gourmet Bacon Cheese Burger[†] \$9.49

Served on a fresh-baked whole wheat bun baked right here,
served with crisp freshly cooked smoked bacon. Topped with
your choice of cheese, vine ripened tomato, sweet red onion,
lettuce, and pickle planks served on the side.

Low Carb Burger[†] \$9.49

This burger comes with fresh steamed broccoli and our
California mashers. Served without the bun and your
choice of cheese.

Burger Straight Up[†] \$8.99

Served on a fresh-baked whole wheat bun baked right here.
Topped with vine ripened tomato, sweet red onion, lettuce,
and pickle planks served on the side.

Black & Blue Burger[†] \$9.29

We season our burger with Cajun seasoning, grill and top it
with melted blue cheese crumbles. Served on a fresh-baked
whole wheat bun baked right here. Topped with vine ripened
tomatoes, sweet red onion, lettuce and pickle planks on the side.

*Add a side Caesar Salad, Tossed Simple Greens, a bowl of Baked Potato Soup,
French Onion Soup or Homemade Soup of the Day.....\$2.99*

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SPECIALTIES

Add a side Caesar Salad, Tossed Simple Greens, a bowl of Baked Potato Soup,
French Onion Soup or Homemade Soup of the Day.....\$2.99

Classic Grilled Rosemary Chicken \$13.99

A boneless double breast grilled with fresh, fragrant rosemary. Served on our Red Bliss mashed potatoes with fresh seasonal vegetables.
Low Carb Rosemary Chicken - served with our signature California Mashers in place of Red Bliss Mashers and steamed broccoli.

Stuffed Chicken Breast \$14.99

Stuffed with garlic-herb cream cheese, breaded and baked until golden brown. Served with fresh vegetables and Red Bliss mashed potatoes.

Chicken Finger Platter \$12.99

Chicken tenderloins fried golden and served with French fries.
Choose one of the following:
Traditional - Served with honey mustard sauce.
Buffalo-style - Tossed in a tangy Buffalo sauce and served with bleu cheese dressing.

Chipotle-Smoked Chicken Enchiladas \$11.99

Served platter style. Enchiladas filled with tomato-marinated chicken, onions, garlic and queso fresco atop a spicy, chipotle-smoked mozzarella sauce. Served with pico rice, black beans, bacon and sweet chipotle slaw.

Down Home Pot Roast \$12.99

Slow cooked, with Red Bliss mashed potatoes, homestyle vegetables and a rich red wine mushroom sauce. Topped with onion straws.

Classic Jambalaya \$15.99

A traditional recipe. Cajun sausage, chicken and gulf shrimp in a hearty creole sauce poured over rice.

Classic Oriental Stir Fry Vegetable \$10.99 Shrimp \$15.99 Chicken \$12.99

Garden fresh vegetables sautéed with snow peas, mushrooms, bell peppers and onions in a ginger-garlic sauce and deglazed with plum sauce. Served over fluffy rice and topped with crispy noodles, toasted sesame seeds and scallions. Somewhat spicy with a zing.

Chicken Parmesan \$14.99

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of alfredo, served over pasta. Topped with melted fontina, provolone and grated parmesan cheeses.

Classic Sizzling Fajitas[†] ... Chicken \$13.99 Steak \$15.99 Combo \$15.99 Vegetarian \$11.99

Your choice of chargrilled chicken breast, steak or a combo of both served with red and green bell peppers and onions. Comes with sour cream, cheddar cheese, guacamole, shredded lettuce, house salsa and warm flour tortillas.
Watching Carbs? Substitute lettuce cups for flour tortillas.



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STEAK *and* RIBS

All Steaks served with choice of House salad, side Caesar salad or a choice of soup.
Served with Salt Licked baked potato topped with butter and sour cream or
Houlihan's Famous Mashed Potatoes and fresh vegetables.

Filet Mignon†\$22.99
The classic, center cut, extremely tender 8 oz. USDA Aged filet chargrilled.

Classic New York Strip†\$20.99
The New York Strip is one of the most flavorful cuts of meat. Our hearty 12 oz. is grilled to your specifications and topped with red wine garlic butter.

Cabernet Sirloin†\$18.99
A 10 oz. USDA Aged Choice sirloin, grilled then hand sliced and served over a toasted baguette. Topped with Cabernet sauce and onion straws.

10 oz. USDA Aged Choice Top Sirloin†\$17.99
A generous 10 oz. cut, grilled to your specification and basted with red wine butter.
Low Carb Choice Top Sirloin - served with our signature California Mashers and steamed broccoli.

Top Sirloin and Gulf Shrimp†\$21.99
A tender 10 oz. aged USDA Sirloin chargrilled with your choice of four grilled or four crisp-fried shrimp. Served with tangy cocktail sauce.
Low Carb Choice - served with our signature California Mashers and steamed broccoli.

Classic Prime Rib of Beef†12 oz. \$18.99
(Served Thurs., Fri., Sat. after 4 p.m., All Day Sun.)16 oz. \$20.99
Our signature Choice cut of beef, slow roasted until tender and seasoned to perfection. Served with horseradish sauce and au jus. Ask your server for temperature and availability. To insure the highest quality, a limited amount is prepared daily.

Add Your Choice of Soup or Salad for only \$2.99 extra.

Classic Baby Back BBQ Ribs 1/2 Rack ... \$15.99 Full Rack ... \$19.99
Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with seasoned fries.

1/2 Slab Ribs and Gulf Shrimp \$19.99
Choose four grilled or four crisp-fried gulf shrimp. Served with seasoned fries.

Classic 3-Way Mixed Grill\$20.99
A 1/2 rack of our slow cooked BBQ ribs, a grilled chicken breast and four gulf shrimp. Served with Red Bliss mashed potatoes and cocktail sauce.

SIDE DISHES

\$2.99 each

Seasonal Vegetables, Rice Pilaf, Pasta, Broccoli, Fries, Mashed Potatoes,
California Mashers, Salt Licked Baked Potato, Loaded Potato,
Bread Basket, Beans with Pico Rice and Jack Cheese,
House Tortilla Chips with Homemade Salsa

Side of Fried or Broiled Shrimp (4) \$5.99

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SEAFOOD *and* PASTA

Add Your Choice of Soup or Salad for only \$2.99 extra.

Crisp Fried Shrimp and Fries \$16.99

Gulf shrimp (7), battered, rolled in panko bread crumbs for a crunchier texture and fried golden. Served with French fries and cocktail sauce.

Coriander Grilled Salmon \$16.99

A 8 oz. fillet of Atlantic salmon rubbed with a mixture of chopped herbs. Served on Red Bliss mashed potatoes and ladied with chile verde butter sauce. Comes with fresh seasonal vegetables.
Low Carb Coriander Grilled Salmon - served with our signature California Mashers and steamed broccoli.



Mustard Encrusted Salmon \$16.99

Atlantic salmon fillet encrusted with Dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey beurre blanc.

Chicken Marsala \$13.99

Chicken scaloppine dusted in seasoned flour, then sautéed with sliced mushrooms and Marsala wine sauce. Served over linguine topped with basil salsa cruda and shaved parmesan. Served with a garlic bread stick.

Fettuccine Alfredo \$10.99

Fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheeses.

With grilled chicken. . . \$13.99 With grilled shrimp skewer. . . \$15.99

Shrimp Scampi \$15.99

Gulf shrimp sautéed with garlic, cream and parmesan. Served over linguine and topped with grilled zucchini and grated parmesan.

Navajo Chicken Pasta \$13.99

Tender slices of spicy grilled chicken breast, red and green peppers, onions and mushrooms tossed in our smoked-chipotle and roasted red pepper cream sauce. Topped with scallions, fresh grated parmesan and tomatoes.



Tuscany Lemon Chicken \$13.99

Tender chicken scaloppine dusted in seasoned flour and sautéed in olive oil. Tossed with mushrooms in our creamy three cheese lemon sauce. Topped with tomatoes and parmesan cheese. Served over linguine.

Low Carb Grilled Shrimp Skewers \$16.99

Gulf shrimp (8), in a garlic-herb marinade, grilled to perfection. Served with steamed broccoli and our California Mashers.

**ASK ABOUT TODAY'S
FRESH FISH SELECTION**



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DESSERTS *and* BEVERAGES

All Desserts are prepared on premise.

Caramel-Topped Apple Pie*

Fresh apples baked into an extra large deep-dish pie covered with walnut streusel and hot caramel sauce. Served warm with super-premium vanilla ice cream. \$5.99



Chocolate Cappuccino Cake

Rich chocolate layered cake with chocolate ganache, covered with espresso icing. Served with scoops of super-premium vanilla and chocolate ice cream, then topped with caramel and chocolate sauces. \$5.99



Kamikaze Brownie Sundae

A rich chocolate brownie, served warm and topped with super-premium vanilla ice cream, hot fudge and whipped cream. \$5.99

Candy Sundae*

Two big scoops each of super-premium vanilla and chocolate ice cream topped with crushed Snickers® and Reese's® peanut butter cup pieces, drizzled with chocolate and caramel sauces. Topped with whipped cream. \$6.99

Strawberry Cheesecake*

Smooth and creamy cheesecake baked in a graham cracker nut crust ladled with strawberry sauce. \$5.99



Caramel Nut Crunch Pie*

Crushed Snickers® candy bar pieces mixed with super-premium vanilla ice cream, then scooped into our Oreo® cookie and peanut crust, topped with warm caramel and fudge sauces. \$5.99

MINI DESSERTS

\$3.99

Crème Brûlée

Our rich French style custard topped with sugar, heated to a light golden brown. Garnished with a strawberry.

Ice Cream Sundae

Vanilla or chocolate with fudge and whipped cream.

Triple Berry Cobbler

Blueberry, blackberry, raspberry.
Add ice cream for \$1.49

Three's Company

Any three mini's. \$10.99

CAPPUCCINO & IRISH COFFEE

Houlihan's cappuccinos are unique and delicious, sweet and satisfying. Traditional cappuccinos also available.

Houlihan's Cappuccino

A blend of six liqueurs topped with whipped cream and chocolate.

Americana Cappuccino

Chambord and Frangelico® topped with heavy whipped cream, cinnamon and nutmeg.

Nutty Irish

Frangelico® and Baileys® Irish Cream topped with whipped cream and chocolate shavings.

Buena Vista™ Irish Coffee

This is the original recipe, right down to the glass. Made with Bushmills Irish Whiskey®.

Arizona Lemon Tea

Monin Flavored Teas

Coke®, Diet Coke®, Sprite®

Houlihan's Special Recipe Cappuccino

Latte or Espresso

Houlihan's Premium Coffee

Pellegrino® Sparkling Water

Arizona Raspberry Tea

Monin Flavored Lemonades

Acqua Panna® Spring Water

Fresh Squeezed Lemonade

Houlihan's Fruit Fizz (Kid's love it!)

Fresh-Brewed Tazo Tea

Tea - Hot or Iced

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