

APPETIZERS

Itty Bitty Burgers \$8.99

Three of our tasty burgers with diced onions, cheddar cheese, tomato and ranch-style greens.

Chicken Wings \$8.99

Buffalo-style – Served with bleu cheese dressing.

Thai Chile-style – Served in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha, served with our house sesame-ginger dipping sauce.

Chicken Fingers \$8.99

Hand breaded and fried golden. Choose one of the following:

Traditional – Served with honey mustard or BBQ sauce.

Buffalo-style – Tossed in a tangy Buffalo sauce and served with bleu cheese dressing.

Calamari \$8.99

Coated in our peppery buttermilk batter, served with sesame-ginger dipping sauce and a pool of fiery Sriracha sauce for a wild kick.

Chipotle Chicken Nachos \$8.99

Smoked chipotle cheese melted down, with chicken, tomatoes, cilantro, scallions, jalapeños, sour cream and home made salsa.

Try our traditional nachos without chicken \$7.99, add guacamole 50¢

Quesadilla with Blackened Chicken & Caramelized Onion \$8.99

A blend of cheddar and jalapeño jack cheeses. Sour cream and salsa on the side. *Add guacamole 50¢*

'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.

Spinach Dip with Cheesy Lavosh \$8.99

Our classic recipe, served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese, fresh cilantro.

Goat Cheese Bruschetta \$8.99

Freshly torn basil and ripe tomatoes, focaccia crisps, Mediterranean olives. Served with field greens in balsamic vinaigrette.

Lettuce Wraps[†] \$8.99

Sesame chicken sauté served with crisp lettuce cups.

(We use peanut oil in this dressing)

Seared Rare Ahi Tuna Wontons[†] \$8.99

Rare Ahi tuna rolled in wonton wrappers then seared and drizzled with sweet soy sauce. Served with wasabi mayo and napa slaw.

French Fried Asparagus *(Available only in Season)* \$8.99

Fresh crisp asparagus dusted with Italian bread crumbs and flash fried. Served with a creamy horseradish.

'Shrooms, Quesadilla and Wings Sampler \$14.50

'Shrooms, quesadilla and wings with creamy horseradish, sour cream and bleu cheese dressing. Great value.

We do something unique in our kitchen,
WE COOK!



SOUPS *and* SALADS

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

French Onion Soup with Provolone & Crouton	\$4.99
Our Original Baked Potato Soup	\$4.29
Homemade Soup of the Day	\$4.29

Add a bowl of homemade soup ... \$3.29 French Onion Soup is .75¢ additional.

Tossed Simple Greens	\$5.79
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Choice of dressing: ranch, Balsamic Vinaigrette or creamy bleu cheese.
Add crumbled bleu cheese 99¢

Tuscan Bruschetta Side Salad	\$5.99
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Mixed field greens tossed in our homemade balsamic vinaigrette. Served with basil salsa cruda, Tuscan beans and focaccia bread crisps.

Classic Caesar	\$10.99
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Fresh chopped romaine, crispy garlic butter croutons, parmesan cheese.
Add grilled chicken \$11.99, grilled shrimp skewer \$12.99

Ranchouse Steak Salad	\$11.99
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A grilled, USDA Choice-sirloin steak skewer, fresh greens, white cheddar, juicy tomatoes, creamy garlic ranch dressing, zingy onion straws.

Heartland Chicken	\$11.99
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Hand-breaded chicken tenderloins, fresh greens, bacon, jalapeño jack cheese, tortilla straws, toasted spicy pecans, red onions, juicy tomatoes, garlic ranch.
Also available grilled or buffalo style.

BBQ Salmon	\$11.99
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Fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, sliced onion, Mandarin oranges, spiced pecans, corn tortilla straws, sweet citrus vinaigrette.

Mandarin Grilled Chicken Salad[†]	\$11.99
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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[†]	\$12.99
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Sautéed sesame chicken on a Chop Chop style cabbage napa salad, with jicama, snow peas, peanuts, wonton strips and bell peppers all tossed in napa dressing.
(We use peanut oil in this dressing.)

Seared Rare Asian Tuna[†]	\$12.99
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Sushi style tuna, seared, on napa cabbage tossed with fresh bananas, cilantro, cashews and our signature banana vinaigrette. Wasabi mayo and sesame sauce complement this unique salad. *(We use peanut oil in this dressing.)*

Our soups and salad dressings are
made from scratch.
WHO IS SCRATCH?

BURGERS *and* SANDWICHES

All Burgers & Sandwiches are served with one side.

SIDE ITEMS

- French Fries • Mashed Potatoes • Creamy Cole Slaw • Tortilla Chips & Salsa
- Vegetable of the Day • Loaded Baked Potato (after 4:00 p.m.)

Add a bowl of any Homemade Soup, Caesar Salad or Tossed Simple Greens ... \$3.29
 French Onion Soup or Tuscan Bruschetta Style Salad ... \$3.99

Burgers Grilled To Order \$8.79

Our burgers are served on a fluffy, custom-baked bun with lettuce and sliced red onion. Tomato upon request.

- With choice of tillamook cheddar, gorgonzola, gouda, swiss, bleu or provolone \$8.89
- With choice of cheese (from above) and thick-sliced bacon \$8.99

Brentwood Chicken Sandwich \$8.99

Chicken breast basted with red wine, garlic butter, double smoked bacon and gouda cheese on a toasted bun. Served with baby greens, red onion and dijon-spiked mayo. Tomato upon request.

Southwest Chicken Wrap \$8.99

Sliced grilled chicken breast, crisp lettuce, tortilla straws, spiced pecans, red peppers, tomatoes, bacon and jalapeño jack cheese. Tossed in our homemade garlic ranch and rolled in a grilled tortilla.

French Dip \$8.99

Specially seasoned and slow roasted beef, sliced paper thin. Topped with melted Swiss on a toasted torpedo roll with our own "au jus."

Farm House Club \$8.99

Brown sugar and honey cured ham, mesquite smoked turkey, thick sliced bacon, basil pesto aioli and buttery gouda layered between toasted focaccia bread, topped with spring mix and juicy tomatoes.

Chicken Parmesan Focaccia \$9.25

Chicken breast rolled in Italian breadcrumbs and flash-sautéed in EVOO, served on toasted focaccia bread with a basil pesto spread.

Classic Reuben \$8.99

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

Veggie Burger \$8.89

Grilled, then topped with caramelized onions, provolone and cheddar cheeses, served on a toasted bun.

Fish Tacos \$9.25

A house specialty. Two soft tortillas layered with chipotle mayo, crispy tilapia, napa cabbage and fresh pico de gallo tossed in a sweet chipotle dressing with a sour cream drizzle.

We bake our own focaccia bread every day!
 Smells so good!

FRESH LOCAL CATCH of the DAY

Ask your server about our chef's selection of fresh, locally purchased, seafood chosen to feature today. We'll even serve it to you sandwich style.

SPECIALTIES

*Add choice of a side Caesar Salad, Tossed Simple Greens,
a bowl of Baked Potato Soup or Homemade Soup of the Day for \$.99
Add French Onion Soup or Tuscan Bruschetta Salad for \$1.99
Add a Loaded Baked Potato for \$1.25
Potatoes available after 4:00 p.m.*

Grilled Rosemary Chicken Single Breast ... \$11.99 .. Double Breast ... \$13.99

A boneless breast grilled with fresh, fragrant rosemary. Served on our Red Bliss mashed potatoes with fresh seasonal vegetables.

Stuffed Chicken Breast \$15.99

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

Sizzling Fajitas Chicken \$14.99 Steak or Combo \$15.99

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, shredded lettuce, house salsa and warm flour tortillas.

Down Home Pot Roast \$13.99

Slow cooked, with Red Bliss mashed potatoes, homestyle vegetables and a rich red wine mushroom sauce. A comfort crave!

Chicken Finger Platter \$13.99

Chicken tenderloins fried golden and served with honey mustard and french fries. You may choose Buffalo Style with bleu cheese dressing.

Jambalaya \$15.99

A traditional recipe. Cajun sausage, chicken and jumbo shrimp in a hearty creole sauce over rice. So much...so good! Don't worry we have to-go boxes.

PASTA

*Add your choice of side Caesar Salad, Tossed Simple Greens,
a bowl of Baked Potato Soup or Homemade Soup of the Day for \$.99
Add French Onion Soup or Tuscan Bruschetta Salad for \$1.99*

Fettuccine Alfredo \$11.99

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

Add grilled chicken \$2.50 Add grilled shrimp skewer \$3.25

Navaho Chicken Pasta \$11.99

Grilled chicken lightly dusted with Cajun seasoning over penne pasta with sauteed peppers, onions, garlic and fresh mushrooms in a roasted red pepper cream sauce. If we leave out the chicken this would be a perfect choice for guests that choose the vegetarian way.

Vegetarian Navaho pasta \$9.99

Chicken Parmesan \$15.99

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

We even stuff our own chicken!



STEAK, RIBS *and* SEAFOOD

Add choice of a side Caesar Salad, Tossed Simple Greens,
a bowl of Baked Potato Soup or Homemade Soup of the Day for \$.99
Add French Onion Soup or Tuscan Bruschetta Salad for \$1.99
Add a Loaded Baked Potato for \$1.25
Potatoes available after 4:00 p.m.

Top Sirloin 9 oz. market
Our USDA Prime Sirloin grilled and basted with red wine butter and served with a Red Bliss Mashed potatoes and fresh vegetables of the season.

Filet Mignon market
Like butter...8 oz. filet grilled to perfection and basted with a red wine garlic butter Served with Red Bliss Mashed potatoes and vegetables of the season. The creme de la creme.

New York Strip Steak market
The New York Strip is one of the most flavorful cuts of meat. Our hearty 12 oz. strip is grilled to perfection and topped with red wine garlic butter. Served with Red Bliss Mashed potatoes and seasonal vegetables.

Top Sirloin and Jumbo Shrimp 9 oz. market
USDA Prime Sirloin chargrilled with your choice of four grilled or four crisp-fried jumbo shrimp. Served with Red Bliss Mashed potatoes.

Baby Back BBQ Ribs Full Slab ... \$21.99 1/2 Slab ... \$18.99
Slow cooked in a sweet, smoky sauce and barbecued to a glaze just before coming to your table. Served with cole slaw and french fries.

1/2 Slab Ribs and Jumbo Shrimp \$19.99
Choose four grilled or four crisp-fried jumbo shrimp. Served with cole slaw and French fries.

1/2 Rack Ribs and Prime Top Sirloin \$23.99
A half rack of our extra meaty baby backs and a 5 oz. cut of our USDA Prime Top Sirloin. Served with cole slaw and choice of seasoned French fries or Red Bliss Mashed potatoes.

3 Way Mixed Grill \$22.99
A 1/2 rack of our slow cooked BBQ ribs, a grilled chicken breast, and three jumbo shrimp. Served with french fries and cole slaw.

Huge French Fried Shrimp and Fries \$17.99
Jumbo shrimp battered, rolled in panko bread crumbs for a crunchier texture and fried golden. With french fries and cole slaw.

Atlantic Salmon \$17.99
An 8 oz. fillet of salmon served three ways:
• **Mustard Encrusted** with dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in a sherry-honey beurre blanc.
• **Grilled Coriander** rubbed with a mixture of chopped herbs, served on Red Bliss Mashed potatoes and ladled with chile verde butter sauce. With seasonal vegetables.
• **Simply Prepared** sprinkled with a salt and peper blend and grilled. Served with Red Bliss Mashed potatoes and fresh seasonal vegetables.

Add our velvety Cabernet signature sauce to any steak for an additional \$1.50.
Add fresh mushrooms sauteed in red wine garlic butter to any steak for \$1.50.

FRESH CATCH of the DAY

Ask your server about our chef's choice of fresh, locally purchased seafood. We are always creating exotic, mouth watering and unique recipes.

DESSERTS *and* BEVERAGES

MINI DESSERTS

Tiny price. Big taste. And a lot less guilt.

\$3.49

Chocolate Cappuccino Cake

With vanilla ice cream.

Snickers® Crunch Ice Cream Dome

On an Oreo® and peanut crust*.

Strawberry Cheesecake†

On a walnut and graham cracker crust.

Crème Brûlée

Three's Company

Any three mini's. \$9.49

Fab Five Minis

Any five. \$15.49

OTHER CLASSIC FAVORITE

Caramel Topped Apple Pie†

Fresh apples topped with walnut streusel and hot caramel sauce,
served with vanilla ice cream. \$6.99

Coke®, Diet Coke®, Sprite®, Diet Coke®,
Barq's Root Beer,
Minute Maid Lemonade®,
Sunkist Orange®, Mr. Pibb®
Houlihan's Premium Coffee

Perrier® Sparkling Water
Mineral Bottled Water
Monster Energy Drinks
Fresh-Brewed Celestial Seasonings Tea

Our desserts are homemade...
So sticky sweet!

For Parties of 6 or more, we add an 18% gratuity.