



# specials menu



Our latest specials were developed to bring you **craveable lighter fare** — each under 590 calories — prepared with fresh and nutritive ingredients. These items are available for a limited time, but let us know what you think. Your feedback may help move an item onto our everyday menu. Tag your thoughts using **#SoEatingThis** + **@houlihans**.



## featured entrées

### LEMON & HERB GRILLED CHICKEN (CAL 550)

tuscan white beans, organic kale-spinach-chard blend, roasted artichokes, tomatoes, herbed broth \$14.25

### MISO GRILLED SALMON (CAL 540)

miso-marinated atlantic salmon over stir-fried quinoa with steamed edamame, house-pickled cucumber, shaoxing sauce \$15.95

### RICE NOODLE SALAD WITH GINGER-SOY USDA PRIME TOP SIRLOIN<sup>†</sup> (CAL 590)

with napa slaw, basil, mint, snow peas, cilantro, scallions, roasted peanuts and chili-lime dressing \$16.95



## featured desserts

### KEY LIME MOUSSE (CAL 420)

layered with crystallized graham cracker crust, whipped cream \$5.95

### CHOCOLATE MOUSSE (CAL 410)

with fresh raspberries and whipped cream \$5.95



## featured cocktails

### X-RATED MOSCATO MARTINI (CAL 140)

Skyy Infusions Moscato Grape Vodka, premium X-Rated Fusion Liqueur infused with organic blood orange juice, house sour, fresh cranberry juice \$ 9.00

### COCO BASIL FUSION (CAL 140)

Cabo Wabo Blanco Tequila, Malibu coconut rum, fresh basil, splash of sour \$9.00

## *In addition* A few of our lighter fare items from our regular menu:

**SEARED GEORGES BANK SCALLOPS (CAL 530)** also available in smaller portion

**THAI GRILLED CHICKEN (CAL 540)**

**SKINNY RASPBERRY MOJITO (CAL 120)**

**SKINNY MARGARITA (CAL 150)**

<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.

\* 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.

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## HOULIHAN'S

## APPS + SHAREABLES

**ORGANIC POTSTICKERS** traditionally prepared ginger pork pan-fried dumplings with sriracha and spicy soy sauce \$9.50

**EDAMAME<sup>V</sup>** steamed to order with kosher salt, toasted sesame seeds & shaoxing wine sauce \$4.95

**SOFT BAVARIAN PRETZEL STICKS<sup>V</sup>** smoked swiss beer-cheese dip, house made stone ground mustard \$8.95

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in a thai chile sauce over banana-ginger dressed napa slaw \$9.95

**WHITE BEAN & ARTICHOKE HUMMUS<sup>V</sup>** with grilled pita, kalamata olives & basil oil \$7.95

**SPICY CHICKEN AND AVOCADO EGGROLLS** served with sour cream & house salsa \$8.95

**CHICKEN TENDERS** traditional or buffalo style \$8.95

**CLASSIC SPINACH DIP** with cheesy lavosh crackers \$9.95 | small with tortilla chips \$5.95

**HOULIHAN'S FAMOUS 'SHROOMS<sup>V</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.50 | (3) \$4.95

**CHAR-CRUSTED AHI TUNA<sup>\*</sup>** with soy glaze, wasabi mayo and asian slaw \$9.95

**CALAMARI** lightly dusted in seasoned flour and fried crisp to order with sriracha, lime, and sesame-ginger soy \$9.50

**CHIPOTLE CHICKEN NACHOS** chili roasted chicken, pepper jack, cheddar and chipotle cheese sauce, jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$10.95

**CHICKEN LETTUCE WRAPS<sup>†</sup>** sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut ginger sauce \$10.95

**CHICKEN WINGS** choose thai chile glazed with sesame-ginger sauce or buffalo style with bleu cheese dressing \$9.95

**PARMESAN FRITES<sup>V</sup>** with truffle mayo, chipotle ketchup & garlic parmesan dipping sauces \$5.95

SLIDERS Single \$4.00 | 3-pak \$11.00

**VEGGIE MINI BURGER<sup>V</sup>** black bean & chickpea patty made fresh in house, topped with aged cheddar and ranch-style greens

**POT ROAST** with red wine mushroom gravy and crispy fried onions

**CREEKSTONE FARMS BLACK ANGUS MINI BURGER<sup>\*</sup>** with aged cheddar & ranch-style greens

**PULLED PORK** slow smoked, tossed in BBQ and topped with parmesan-crusting fried pickles

## HOUSE MADE FLATBREADS

**ITALIAN SAUSAGE FLATBREAD** marinara, fresh mozzarella and roasted red peppers \$9.50

**MARGHERITA FLATBREAD<sup>V</sup>** roma tomatoes, basil, fresh mozzarella, marinara \$8.95

**WILD MUSHROOM & ARUGULA FLATBREAD<sup>V</sup>** crimini, shiitake & oyster mushrooms, roasted garlic white sauce, blend of cheeses & truffle vinaigrette \$9.50

**BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$8.95

HANDHELDS Add a bowl of homemade soup or side salad for \$2.95

**GRILLED SALMON BLT** ancho-honey glazed salmon, toasted sourdough, applewood smoked bacon, lemon pepper mayo, choice of side \$12.95

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$11.95

**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun with choice of side \$11.95

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, chips & house salsa \$10.95

**FRENCH DIP** slow roasted and thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and horseradish mayo, choice of side \$11.95

**CREEKSTONE FARMS BLACK ANGUS BURGER<sup>\*</sup>** (8 oz.) served with lettuce, tomato, red onion on a buttered, toasted bun with choice of side \$10.95  
**Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). BBQ sauce available upon request.

**QUALITY IN, QUALITY OUT** Serving great food starts with great ingredients. We proudly source ingredients from partners committed to quality, authenticity and practices that work to create a sustainable future. Thanks to our partners like Creekstone Farms (KS), Belgioioso (WD) and Earthbound Farms Organic (CA) for making us look (and taste) so good.

ENTRÉE SALADS Add a bowl of homemade soup for \$2.95

**ORGANIC POWER GREENS SALAD WITH GRILLED CHICKEN<sup>†</sup>** toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$13.95 | *without chicken<sup>V</sup> \$11.95*

**CHAR-CRUSTED AHI TUNA SALAD<sup>\*\*</sup>** napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$13.95 | small \$12.50

**GRILLED SALMON PANZANELLA** (5oz.) atlantic salmon over romaine, tuscan white beans, grilled bread, basil oil, tomatoes, cucumber, kalamata olives, red onion, goat cheese, balsamic vinaigrette \$15.25

**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** applewood smoked bacon, sharp aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.50 | small \$10.95 *Also available with breaded chicken tenders.*

**CHICKEN ASIAN CHOP CHOP<sup>†</sup>** sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$12.50

**BUFFALO BLEU SALAD<sup>†</sup>** buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$12.95 | small \$11.25

**CHICKEN CAESAR SALAD** grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$12.50

SEAFOOD Add a bowl of homemade soup or side salad for \$2.95

**SEARED GEORGES BANK SCALLOPS** lemon-asparagus risotto, baby arugula, basil-infused olive oil \$18.95 | small \$14.50

**GRILLED ATLANTIC SALMON** (5oz.) basted with lemon-dill butter and served with honest gold mashers and choice of vegetable \$15.50

**ALMOND CRUSTED TILAPIA<sup>†</sup>** amaretto beurre blanc, fresh berries, grilled asparagus \$16.95 | small \$14.95

**PANKO FRIED SHRIMP** (7) with french fries and choice of vegetable, cocktail sauce \$17.25

## STEAKS

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

All steaks served with a bowl of our homemade soup or side salad and your choice of two sides (at left). *Add 5 fried shrimp for \$6.95*



## USDA PRIME TOP SIRLOIN

100% USDA Prime grade beef — a certification given to only 2-3% of all beef in the US — with the highest degree of marbling, tenderness and flavor.

**9 OZ. PRIME TOP SIRLOIN<sup>\*</sup>** \$19.95

**5 OZ. PETITE PRIME TOP SIRLOIN<sup>\*</sup>** \$14.95

## BARREL-CUT FILET MIGNON

The juiciest, center-of-the-center cut filet for optimal flavor.

**6 OZ. CENTER-CUT FILET MIGNON<sup>\*</sup>** \$21.95

**4 OZ. PETITE CENTER-CUT FILET MIGNON<sup>\*</sup>** \$15.95

## CLASSIC KANSAS CITY STRIP

**12 OZ. GRAIN FED KC STRIP<sup>\*</sup>** \$23.95

**Thursdays after 4PM** add a lobster tail or (5) fried shrimp to any 6oz. or larger steak for \$3.

## SIDE SALADS

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.25

**CAESAR SALAD** chopped romaine, garlic herb croutons, romano cheese \$4.25

**TUSCAN WHITE BEAN SALAD<sup>V</sup>** goat cheese, tomatoes, balsamic & tuscan toast \$4.25

## HOMEMADE SOUPS

**ROASTED TOMATO BISQUE<sup>V</sup>** with grilled cheese fritters \$4.50

**CHICKEN TORTILLA SOUP** naturally lean chicken, anaheim chiles, crisp tortilla strips, lime \$3.95

**OUR ORIGINAL BAKED POTATO SOUP** with bacon, scallions & cheddar \$3.95

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$3.95

## SIDES | \$3.95

**BROWN RICE WITH PINEAPPLE<sup>V</sup>**

**HONEST GOLD MASHED POTATOES<sup>V</sup>**

**FRENCH FRIES<sup>V</sup>**

**TORTILLA CHIPS & HOMEMADE SALSA<sup>V</sup>**

**FRENCH GREEN BEANS<sup>V</sup>**

**GRILLED ASPARAGUS<sup>V</sup>**

**FRESH FRUIT<sup>V</sup>** (add .50)

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



## chop talk

## STORIES FROM THE KITCHEN

**Stuffed Chicken Breast = Hammer Time**

*It starts each morning with a hand-trimmed, skinless, boneless chicken breast. We pound it thin with a meat mallet 'til our biceps are basically swollen and awesome. It's loud, but so is the music blaring overhead — the doors aren't open yet. Next, we stuff it with this insane, addicting filling of cream cheese, buttermilk, onion, garlic, parsley, thyme...and a bunch of other tasty stuff. We can't tell you all of our secrets.*

*We season up some flour and dredge the stuffed breast in it, then coat with buttermilk batter and roll it around in panko bread crumbs, which gives it more crunch than the Cap'n. We serve a lot of these gems, so all this prep work takes us awhile and a few pots of coffee.*

*Once open for biz and an order is called back (kitchen speak), we fire up a sauté pan, add a little olive oil and cook 'til GBD (more kitchen slang for 'golden-brown and delicious.'). Top with lemon-dill butter, then serve with fresh veggies and our Yukon gold mashers. For best results, enjoy with a glass or two of chardonnay.*

MAINS Add a bowl of homemade soup or side salad for \$2.95

**THAI GRILLED CHICKEN** spicy-sweet grilled chicken served with pineapple brown rice, grilled asparagus and sesame-ginger soy \$14.95

**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

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$14.50

**CAJUN GRILLED CHICKEN PENNE PASTA<sup>†</sup>** tossed with wild sautéed mushrooms, snow peas, baby spinach, roasted shallots, pepper jack, cilantro, roasted red pepper pesto \$15.95

**CHICKEN FETTUCCHINE ALFREDO** garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$15.95

**CHICKEN PARMESAN** herb-crusting, sautéed chicken breast topped with marinara and asiago, fontina, provolone and romano cheeses over fettuccine \$15.95

**DOWN HOME ANGUS BEEF POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$14.50

**CREEKSTONE FARMS MEATLOAF<sup>\*</sup>** black angus beef meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable, \$13.95

**BBQ BABY BACK RIBS** with choice of vegetable and french fries  
Half Slab \$16.95 | Full Slab \$20.95 | *Add 5 fried shrimp for \$6.95*

Meatless items are indicated with a "V".

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\* 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.



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## featured entrées

### LEMON & HERB GRILLED CHICKEN (CAL 550)

tuscan white beans, organic kale-spinach-chard blend, roasted artichokes, tomatoes, herbed broth \$14.25

### MISO GRILLED SALMON (CAL 540)

miso-marinated atlantic salmon over stir-fried quinoa with steamed edamame, house-pickled cucumber, shaoxing sauce \$15.95

### RICE NOODLE SALAD WITH GINGER-SOY USDA PRIME TOP SIRLOIN<sup>†</sup> (CAL 590)

with napa slaw, basil, mint, snow peas, cilantro, scallions, roasted peanuts and chili-lime dressing \$16.95



## featured desserts

### KEY LIME MOUSSE (CAL 420)

layered with crystallized graham cracker crust, whipped cream \$5.95

### CHOCOLATE MOUSSE (CAL 410)

with fresh raspberries and whipped cream \$5.95



## featured cocktails

### X-RATED MOSCATO MARTINI (CAL 140)

Skyy Infusions Moscato Grape Vodka, premium X-Rated Fusion Liqueur infused with organic blood orange juice, house sour, fresh cranberry juice \$ 9.00

### COCO BASIL FUSION (CAL 140)

Cabo Wabo Blanco Tequila, Malibu coconut rum, fresh basil, splash of sour \$9.00

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## *In addition* A few of our lighter fare items from our regular menu:

**SEARED GEORGES BANK SCALLOPS (CAL 530)** also available in smaller portion

**THAI GRILLED CHICKEN (CAL 540)**

**SKINNY RASPBERRY MOJITO (CAL 120)**

**SKINNY MARGARITA (CAL 150)**

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HOULIHAN'S

## COMBOS

All combos are served with choice of one of the following:

ORIGINAL BAKED POTATO SOUP | CHICKEN TORTILLA SOUP  
FRENCH ONION SOUP | ROASTED TOMATO BISQUE<sup>V</sup> | STEAMED EDAMAME<sup>V</sup>  
HOUSE SALAD | CAESAR SALAD | TUSCAN WHITE BEAN SALAD<sup>V</sup>

## SLIDER PIT

Pick any two, served with fries \$9.95

**VEGGIE MINI BURGER<sup>V</sup>** black bean & chickpea patty made fresh in house, topped with aged cheddar and ranch-style greens

**POT ROAST SLIDER** with red wine mushroom gravy and crispy fried onions

**PULLED PORK SLIDER** slow smoked, tossed in BBQ and topped with parmesan-crusting fried pickles

**CREEKSTONE FARMS BLACK ANGUS MINI BURGER<sup>\*</sup>** with aged cheddar & ranch-style greens

## HANDHELDS

**SO. CAL FISH TACO** chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$9.95

**1/2 SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, served with chips & salsa \$9.95

**1/2 FRENCH DIP** thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and horseradish mayo, served with fries \$10.50

## HOUSE MADE FLATBREADS

**ITALIAN SAUSAGE FLATBREAD** marinara, fresh mozzarella and roasted red peppers \$9.95

**BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$9.95

**WILD MUSHROOM AND ARUGULA FLATBREAD<sup>V</sup>** crimini, shiitake & oyster mushrooms, roasted garlic white sauce, blend of cheeses & truffle vinaigrette \$9.95

**MARGHERITA FLATBREAD<sup>V</sup>** roma tomatoes, basil, fresh mozzarella, marinara \$9.95

## SALADS

Your choice from the lunch-sized portions below with any one of our signature soups: baked potato, chicken tortilla, french onion or rustic tomato.

**SIDE SALAD COMBO** choose a house salad, caesar or tuscan white bean salad \$8.95

**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** grilled chicken breast, fresh greens, bacon, aged cheddar, toasted spicy pecans, red onions, croutons, garlic ranch dressing \$9.95 *Also available with lightly breaded chicken tenders*

**BUFFALO BLEU SALAD<sup>†</sup>** hand-breaded chicken tenders tossed in buffalo wing sauce, bacon, sharp cheddar, croutons, tomatoes, spicy pecans, red onions, creamy gorgonzola, garlic ranch dressing \$10.95

**CHAR-CRUSTED AHI TUNA SALAD<sup>\*\*</sup>** seared rare tuna, napa cabbage, soy drizzles, cilantro, bananas, wonton strips, cashews, banana-ginger vinaigrette \$10.95

## LUNCH ENTRÉES

**THAI GRILLED CHICKEN** spicy-sweet grilled chicken served with pineapple brown rice, grilled asparagus and sesame-ginger soy \$11.95

**DOWN HOME ANGUS BEEF POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$11.50

**CHICKEN TENDERS** served with honey mustard sauce, french fries & choice of vegetable \$10.95

**GRILLED ATLANTIC SALMON** (5oz.), with honest gold mashers and choice of vegetable \$11.50

**SEARED GEORGES BANK SCALLOPS** (3) lemon-asparagus risotto, baby greens, basil-infused olive oil \$11.95

**PETITE CENTER-CUT FILET MIGNON<sup>\*</sup>** (4oz.) french fries & choice of vegetable \$12.95

**PANKO BREADED SHRIMP** (5) french fries & choice of vegetable \$12.95

### HOW IT WORKS

1. For parties of 6 or fewer, a 20 minute guarantee 11AM - 2PM, Monday - Friday
2. Your 20 minutes starts when we leave with your order and ends when we return with your food
3. If an add-on soup or salad is ordered to accompany your lunch, your entire order will arrive within 20 minutes. If an appetizer is ordered in your party, the guarantee applies to delivery of the appetizer (2nd course is not subject to the 20 minute guarantee)



## HOMEMADE SOUPS

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$3.95

**OUR ORIGINAL BAKED POTATO SOUP** with bacon, scallions & cheddar \$3.95

**CHICKEN TORTILLA SOUP** with naturally lean chicken, anaheim chiles, crisp tortilla strips, lime \$3.95

**ROASTED TOMATO BISQUE<sup>V</sup>** with grilled cheese fritters \$4.50

## APPS + SHAREABLES

**ORGANIC STEAMED POTSTICKERS** traditionally prepared ginger -pork pan-fried dumplings with sriracha and spicy soy sauce \$9.50

**EDAMAME<sup>V</sup>** steamed to order with kosher salt, toasted sesame seeds & shaoxing wine sauce \$4.95

**WHITE BEAN & ARTICHOKE HUMMUS<sup>V</sup>** with grilled pita, kalamata olives & basil oil \$7.95

**SPICY CHICKEN AND AVOCADO EGGROLLS** served with sour cream & house salsa \$8.95

**SOFT BAVARIAN PRETZEL STICKS<sup>V</sup>** smoked swiss beer-cheese dip, house made stone ground mustard \$8.95

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in a thai chile sauce over banana-ginger dressed napa slaw \$9.95

**CHIPOTLE CHICKEN NACHOS** chili roasted chicken, pepper jack, cheddar and chipotle cheese sauce, jalapenos, tomato, cilantro, guacamole, sour cream and house salsa \$10.95

**CLASSIC SPINACH DIP** with cheesy lavosh crackers \$9.95 | small with tortilla chips \$5.95

**CHICKEN LETTUCE WRAPS<sup>†</sup>** sesame glazed chicken, carrots, scallions and crispy wontons, peanut ginger sauce \$10.95

**CHICKEN WINGS** thai chile glazed with sesame-ginger sauce or buffalo style \$9.95

**CHICKEN TENDERS** traditional or buffalo style \$8.95

**HOULIHAN'S FAMOUS 'SHROOMS<sup>V</sup>** panko crusted and garlic herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.50 | small (3) \$4.95

**CHAR-CRUSTED AHI TUNA<sup>\*</sup>** with soy glaze, wasabi mayo and asian slaw \$9.95

**CALAMARI** fried crisp to order and served with sriracha, lime, and sesame-ginger soy \$9.50

**PARMESAN FRITES<sup>V</sup>** with truffle mayo, chipotle ketchup and garlic parmesan dipping sauces \$5.95

## ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95

**ORGANIC POWER GREENS SALAD WITH GRILLED CHICKEN<sup>†</sup>** toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$13.95 *without chicken<sup>V</sup> \$11.95*

**CHAR-CRUSTED AHI TUNA SALAD<sup>\*\*</sup>** napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$13.95

**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** applewood smoked bacon, sharp aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.50 *Available with breaded chicken tenders*

**CHICKEN CAESAR SALAD** grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$12.50

**BUFFALO BLEU SALAD<sup>†</sup>** buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$12.95

**CHICKEN ASIAN CHOP CHOP<sup>†</sup>** sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$12.50

**GRILLED SALMON PANZANELLA** (5oz.) atlantic salmon over romaine, tuscan white beans, grilled bread, basil oil, tomatoes, cucumber, kalamata olives, red onion, goat cheese, balsamic vinaigrette \$15.25

## HANDHELDS

Add a bowl of homemade soup or side salad for \$2.95

Served with choice of french fries, tortilla chips & housemade salsa, fresh fruit or brown rice with pineapple.

**FRENCH DIP** slow roasted and thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and horseradish mayo \$11.95

**GRILLED SALMON BLT** ancho-honey glazed salmon, toasted sourdough, applewood smoked bacon, lemon pepper mayo \$12.95

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$11.95

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch \$10.95

**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun \$11.95

**BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER<sup>\*</sup>** (8 oz.) served with lettuce, tomato, red onion on a buttered, toasted bun with choice of side \$10.95 **Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). BBQ sauce available upon request

Meatless items are indicated with a "v".

<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.

\* 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.



If all orders are not delivered within 20 minutes of the server leaving the table, or if an incorrect order is delivered, your table will enjoy lunch on us. Desserts and alcohol beverages are not included in the guarantee. Guarantee is offered Monday - Friday, 11am - 2pm.