

## 3-COURSE DINNER

\$35 per person

### STARTER SELECT ONE

**HOULIHAN'S FAMOUS 'SHROOMS'** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce

**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

**THAI CHILE CHICKEN WINGS** with sesame-ginger sauce

**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

### ENTRÉE SELECT ONE

**SLOW ROASTED BONELESS SHORT RIBS** pot roast-style tender short ribs in red wine gravy, honest gold mashers, roasted brussels sprouts with pesto cream sauce

**FISH & CHIPS** Sam Adams batter-North Atlantic cod, french fries, dill tartar sauce, malt vinegar and chipotle slaw

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers

### DESSERT SELECT ONE

**BITE-SIZE POT DE CRÈME** Vanilla Ginger | Chocolate Rhubarb Bourbon Butterscotch Brûlée

**BROWNIE BATTER CAKE** exactly what it sounds like – smothered in warm, decadent fudge

**BEST EVER APPLE PIE WITH VANILLA ICE CREAM**<sup>†</sup> walnut streusel and caramel topping

<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. Vegetarian items are indicated with a "V". We are not a gluten-free environment, but items indicated by "G" have gluten-free ingredients.



HOULIHAN'S



CULINARIA