

**3-COURSE DINNER**

\$35 | January 15 – 27

**COURSE 1** SELECT ONE**NOT YOUR AVERAGE QUESO** chorizo, potato skins + chips for dipping**FIRECRACKER SHRIMP** chile aioli, banana-ginger slaw**CHICKEN LETTUCE WRAPS** sesame-glaze, scallions, wontons, peanut-ginger sauce**CLASSIC ORGANIC SPINACH DIP<sup>V</sup>** with cheesy lavosh crackers**HOULIHAN'S FAMOUS 'SHROOMS<sup>V</sup>** stuffed with garlic-herb cream cheese**COURSE 2** SELECT ONE**CHICKEN PARMESAN** that's amoré**GS GRILLED ATLANTIC SALMON (5 oz.)** lemon-dill butter, honest gold mashers, choice of vegetable**GS PETITE CENTER-CUT FILET MIGNON (4 oz.)****CHAR-CRUSTED AHI TUNA SALAD** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette**DOWN HOME POT ROAST** red wine gravy, honest gold mashers, homestyle vegetables**STUFFED CHICKEN BREAST** garlic-herb cream cheese, served with choice of vegetable and honest gold mashers**COURSE 3** SELECT ONE**GS BITE-SIZE POT DE CRÈME (3-pack)** Vanilla Ginger  
Chocolate Rhubarb | Bourbon Butterscotch Brûlée**BROWNIE BATTER CAKE** exactly what it sounds like – smothered in warm, decadent fudge

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

**HOULIHAN'S**  
RESTAURANT + BAR**CULINARIA**