

RESTAURANT WEEK LUNCH MENU

3-COURSE LUNCH

\$15 per person

STARTER SELECT ONE

SIDE SALAD House Salad, Caesar Salad or Tuscan White Bean Salad^V

HOMEMADE SOUP Roasted Tomato Bisque^V, Chicken Tortilla Soup, Baked Potato Soup or French Onion Soup

ENTRÉE SELECT ONE

SEARED GEORGES BANK SCALLOPS lemon-spinach risotto, baby greens, basil-infused olive oil

KOREAN CHICKEN marinated chicken breast, gochujang (a Korean hot chili paste) sauce, charred pineapple brown rice, garlic green beans, pineapple relish

SLOW ROASTED BONELESS SHORT RIBS (4 OZ.) pot roast-style tender short ribs in red wine gravy, honest gold mashers, roasted brussels sprouts with pesto cream sauce

MARGHERITA FLATBREAD^V oven roasted tomatoes, basil, fresh mozzarella, marinara

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[†] walnut streusel and caramel topping

[†]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 "G" have gluten-free ingredients.



HOULIHAN'S



CULINARIA