

3-COURSE LUNCH

\$10 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

GRILLED ATLANTIC SALMON (5oz) with honest gold mashers and choice of vegetable

THE KANSAS CITY PRIME BURGER Iowa Premium USDA Prime Angus beef patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with french fries

4 OZ. PETITE CENTER-CUT FILET MIGNON* (add \$3) served with choice of two sides

SPIRALIZED BUTTERNUT SQUASH & SAUSAGE LASAGNA spiralized butternut squash 'noodles,' herbed ricotta, Italian sausage, sautéed organic kale-spinach-chard blend, marinara & mozzarella

DESSERT SELECT ONE

BEST EVER APPLE PIE WITH VANILLA ICE CREAM[†] Walnut streusel and caramel topping

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 "G" have gluten-free ingredients.

H

HOULIHAN'S



CULINARIA