

# 3-COURSE LUNCH

\$15 | January 15 – 27

## COURSE 1 SELECT ONE

**SIDE SALAD** Tuscan White Bean Salad<sup>V</sup>, House Salad or Caesar Salad

**HOMEMADE SOUP** Our Original Baked Potato Soup, Chicken Tortilla Soup, French Onion Soup or Roasted Tomato Bisque<sup>V</sup>

## COURSE 2 SELECT ONE

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

**FISH & CHIPS** Sam Adams-battered North Atlantic cod, french fries, chipotle slaw

**HOULIHAN'S BURGER** lettuce, tomato, red onion, choice of side

**HEARTLAND GRILLED CHICKEN SALAD** bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, garlic ranch

**SO. CAL FISH TACOS** panko-breaded North Atlantic cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream

## COURSE 3

**GS BITE-SIZE POT DE CRÈME** (3-pack)

Vanilla Ginger | Chocolate Rhubarb  
Bourbon Butterscotch Brûlée

*\*Nooner guarantee not valid during Restaurant Week*

†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**