

3-COURSE LUNCH

\$15 per person

STARTER SELECT ONE

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

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

ENTRÉE SELECT ONE

SPIRALIZED BUTTERNUT SQUASH & SAUSAGE LASAGNA

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

SEARED GEORGES BANK SCALLOPS large wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil, balsamic reduction

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

MARGHERITA FLATBREAD* oven roasted tomatoes, basil, fresh mozzarella, marinara

DESSERT SELECT ONE

SERIOUS BROWNIE SUNDAE† warm double chocolate brownie, vanilla ice cream, Snickers, candied walnuts, caramel, Kahlua fudge sauce

CARAMEL NUT CRUNCH PIE† snickers vanilla ice cream, Oreo-peanut crust, Kahlua fudge, caramel drizzle

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar top

†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

RESTAURANT WEEK DINNER MENU

3-COURSE DINNER

\$35 per person

STARTER SELECT ONE

CHAR-CRUSTED AHI TUNA* with soy glaze, wasabi mayo and asian slaw

SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream & house salsa

THAI CHILE CHICKEN WINGS with sesame-gingersauce or buffalo style with blue cheese dressing

ORGANIC POTSTICKERS traditionally prepared ginger pork pan-fried dumplings with sriracha and sesame-ginger soy sauce

ENTRÉE SELECT ONE

6 OZ. PETITE CENTER-CUT FILET MIGNON* served with choice of two sides

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

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

SERIOUS BROWNIE SUNDAE[†] warm double chocolate brownie, vanilla ice cream, Snickers, candied walnuts, caramel, Kahlua fudge sauce

CARAMEL NUT CRUNCH PIE[†] snickers vanilla ice cream, Oreo-peanut crust, Kahlua fudge, caramel drizzle

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar top

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