

The Nooner

LUNCH IN 15 MINUTES OR IT'S FREE 🕒

SOUP

All combos are served with your choice of Baked Potato Soup, Chicken Tortilla Soup, House Chop Salad, Caesar Salad or Tuscan Salad.

🕒 how it works:

1) 15 min. guarantee is from 11am - 2pm, Mon. - Fri.

2) Guarantee is for parties of 6 or fewer.

3) Your 15 minutes starts when we leave with your order and ends when we return with your food.

4) If an add-on soup or salad is ordered to accompany your lunch, your entire order will arrive within 15 minutes. If an appetizer is ordered in your party, the guarantee applies to delivery of the appetizer. (2nd course not subject to the 15 min. guarantee.)

slider pit Pick any two, served with fries. \$8.50

SHRIMP PO'BOY with Creole remoulade sauce



POT ROAST SLIDER with red wine gravy and a fried onion

PULLED SMOKED PORK SLIDER topped with pickle 'fries'

CREEKSTONE FARMS MINI BURGER premium Black Angus beef with aged cheddar and ranch-style greens

sandwiches

1/2 SOUTHWEST CHICKEN WRAP † chicken, spicy pecans, red peppers, bacon, tortilla shreds, lettuce, tomatoes & jalapeno jack tossed in ranch, served with chips & salsa \$8.50

1/2 FARMHOUSE CLUB † brown sugar and honey cured ham, turkey, bacon, basil pesto aioli, gouda, spring mix, on whole-grain bread, served with fries \$8.50

SO. CAL FISH TACO chipotle mayo, tilapia, napa cabbage, pico, honey-cumin dressing and comes with chips & salsa \$8.50

1/2 DELI ROAST BEEF & CHEDDAR horseradish sauce, aged cheddar, arugula, watercress, tomatoes & red onions on rye bread, served with fries \$8.50

1/2 VEGGIE SANDWICH white beans, field greens, goat cheese, provolone, balsamic tomatoes, fresh basil and red onions on whole-grain, served with Mediterranean orzo \$8.50

1/2 HONEY-DIJON CHICKEN SALAD SANDWICH † with toasted pecans, on whole-grain bread with baby greens, served with Mediterranean orzo \$8.50

1/2 FRENCH DIP roast beef cooked in au jus to seal in its flavor, covered in provolone on a toasted torpedo roll, served with fries \$9.50

fun dip



WHITE BEAN AND ARTICHOKE HUMMUS with warm pita and marinated olives \$7.95
add two Tandoori chicken skewers † \$2.50

SPINACH DIP with homemade tortilla chips \$7.95

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD with white truffle vinaigrette \$8.25

BBQ CHICKEN FLATBREAD with red onions and cilantro \$7.95

SMOKED PORK FLATBREAD with cilantro-peanut pesto and Anaheim chiles \$7.95

lunch entrées

PASTA BOLOGNESE a petite portion of wide noodles with pork and beef ragu \$7.95

ENCHILADAS (2) choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM** with onions, garlic, smoky mozzarella sauce, pico rice, black beans & chipotle slaw \$9.50

DOWN HOME POT ROAST mashed potatoes, homestyle veggies and a rich, red wine mushroom sauce \$9.50

CHICKEN FINGER PLATTER † served with honey mustard sauce, fries and peanut-ginger slaw \$9.50

GRILLED PETITE ATLANTIC SALMON over honest gold mashers \$9.95

GRILLED ROSEMARY CHICKEN a boneless breast served over mashed potatoes with fresh seasonal vegetables \$10.50

SEARED SEA SCALLOPS (3) over honest gold mashers \$10.95

GRILLED 4 OZ. PETITE FILET MIGNON with French fries \$11.95

HUGE PANKO BATTERED SHRIMP (5) † with peanut-ginger slaw and fries \$11.50

JUMBO GRILLED SHRIMP (5) served with grilled asparagus, bread salad, tomatoes, baby arugula and balsamic vinaigrette \$11.50

salads

SOUP AND SALAD COMBO Choose a House Chop, Caesar Salad or Tuscan Salad and a bowl of Chicken Tortilla, Original Baked Potato or French Onion Soup. \$8.50

† We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server 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.

🕒 If all orders are not delivered within 15 minutes of the server leaving the table, or if an incorrect order is delivered, your table will enjoy lunch on us. Desserts, alcoholic beverages, or any other items not listed on the Houlihan's Nooner Lunch menu are not included in the guarantee. Guarantee is offered Monday - Friday, 11am - 2pm. ©2010 Houlihan's Restaurants, Inc.



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appetizers

SPINACH DIP WITH CHEESE LAVOSH served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro \$9.00
individual order with tortilla chips \$5.00

JUMBO STUFFED 'SHROOMS jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp-fried, served with creamy horseradish sauce
ORDER OF (3) \$4.00 | FULL ORDER (7) \$9.00

LETTUCE WRAPS † naturally lean chicken sautéed with julienne carrots and jicama, toasted sesame seeds, scallions, wonton strips and sesame oil, served with fresh lettuce cups \$8.50

CHICKEN WINGS

BUFFALO STYLE served with bleu cheese dressing \$8.50

THAI CHILE WINGS spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha, served with sesame-ginger dipping sauce \$8.50

CHIPOTLE CHICKEN NACHOS smoked chipotle cheese sauce, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa \$9.00

CALAMARI lightly fried in our peppery buttermilk batter, with sesame ginger dipping sauce and fiery Sriracha sauce for a wild kick (optional) \$8.00

SEARED RARE TUNA WONTONS* seared rare tuna rolled in wonton wrappers & drizzled with sweet soy, with napa slaw in rice wine vinaigrette, wasabi mayo \$8.50

WHITE BEAN & ARTICHOKE HUMMUS with warm pita and marinated olives. \$6.00

Add two grilled Tandoori chicken skewers † \$2.50

SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream \$5.00

VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces \$5.00

entrée salads Add a bowl of homemade soup for \$2.00

TUSCAN WHITE BEAN ENTRÉE SALAD goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$7.95

CHICKEN CAESAR chopped romaine, romano cheese, warm polenta croutons, Caesar dressing \$9.95

FIRE GRILLED BBQ SALMON SALAD † chilled greens, Mandarin oranges, spiced pecans, red onions, corn tortilla straws, mango dressing \$12.95

SEARED AHI TUNA SALAD †† seared rare tuna, napa cabbage, soy drizzles, cilantro, bananas, wonton strips, cashews, banana-ginger vinaigrette \$10.95

PRIME STEAK AND WEDGE SALAD †† gorgonzola, warm polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese \$13.95

HEARTLAND GRILLED CHICKEN SALAD † with bacon, aged cheddar, toasted spicy pecans, red onions, croutons, garlic ranch dressing. \$9.95 (also available with lightly breaded chicken tenderloins)

BUFFALO BLEU SALAD † hand-breaded chicken tenderloins tossed in Buffalo wing sauce, bacon, sharp cheddar, croutons, tomatoes, spicy pecans, red onions, creamy gorgonzola, garlic ranch dressing \$10.95

CHICKEN ASIAN CHOP CHOP † sautéed sesame chicken on a chop chop napa salad with jicama, snow peas, peanuts, bell peppers, Napa dressing \$9.75

soups



FRENCH ONION SOUP with provolone & crouton \$3.00

OUR ORIGINAL BAKED POTATO SOUP \$3.00

CHICKEN TORTILLA SOUP with naturally lean chicken \$3.00

sandwiches

Served with choice of French fries; tortilla chips & salsa; peanut ginger slaw † or Mediterranean orzo with feta, cucumber & olives (unless otherwise noted).

Add a side salad or bowl of homemade soup for \$2.00

FRENCH DIP a 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor, covered in provolone on a toasted torpedo roll \$9.50

SOUTHWEST CHICKEN WRAP † grilled chicken, spicy pecans, red peppers, warm bacon, tortilla shreds, jalapeno jack, garlic ranch, lettuce, tomatoes and a side of homemade salsa \$8.50

SO. CAL FISH TACOS two soft flour tortillas, chipotle mayo, panko-breaded tilapia, napa cabbage, pico, and sweet honey cumin dressing \$8.50

BRENTWOOD CHICKEN SANDWICH grilled chicken breast marinated with fresh chopped rosemary, bacon, gouda cheese, dijon mayo, baby greens, tomato and onion on our toasted bun \$8.75

FARMHOUSE CLUB † brown sugar and honey cured ham, mesquite smoked turkey, bacon, basil pesto aioli, gouda, tomato on whole-grain bread \$8.50

VEGGIE SANDWICH white beans, field greens, goat cheese, aged provolone, balsamic tomatoes, fresh basil, red onions on whole-grain bread \$8.50

DELI ROAST BEEF & CHEDDAR SANDWICH roasted beef, horseradish sauce, aged cheddar, arugula, watercress, tomatoes & red onions on rye \$8.50

HONEY-DIJON CHICKEN SALAD SANDWICH † all white meat chicken salad with toasted pecans on whole-grain bread with baby greens \$8.50

creekstone farms black angus burgers*

BUILD YOUR OWN lettuce, tomato, red onion on a toasted bun. (bbq sauce upon request)

STRAIGHT UP \$7.95

ADD CHEESE AND/OR BACON aged cheddar, provolone, gorgonzola or gouda \$9.95

BURGER 72 topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.95

SPICY FRITOS® BURGER pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$9.95

CHEESY ROYALE YUM YUM GOOD TIMES BURGER with shredded lettuce and our super-secret special sauce \$9.95

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small plates

A little of this. A little of that. Taste around the menu without commitment or order-envy.

Share or don't share. In general, 2-4 plates per person would comprise a traditional full meal. Your server can guide you through this funhouse.

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

WHITE BEAN & ARTICHOKE HUMMUS ^V with grilled pita and marinated olives	\$6
FRENCH FRIED ASPARAGUS with lemon horseradish crème dipping sauce	\$6
SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream	\$5
GRILLED NAKED CHINESE DUMPLINGS KABOBS ^G ginger lemongrass pork bites with peanut sauce	\$5
GRILLED SHRIMP AZTECA with guacamole, sweet corn tamale cake and pico de gallo	\$6
GREEK-CHIC CHICKEN KABOBS ^G with mint-yogurt and cilantro-peanut pesto	\$5
THAI NOODLE BOWL ^V ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots	\$5
Add 3 spicy Thai barbequed shrimp or Tandoori chicken skewers	\$3.5
SOUPS French Onion, Baked Potato or Chicken Tortilla	\$3

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD ^V with white truffle vinaigrette	\$6
BBQ CHICKEN FLATBREAD with red onions and cilantro	\$6
SMOKED PORK FLATBREAD ^V with cilantro-peanut pesto and Anaheim chiles	\$6

frites bar



DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy	\$4
PARMESAN FRITES ^V with trio of sauces	\$2.5
TRUCKSTOP FRIES ^V covered in chipotle cheese sauce	\$3
PICKLE 'FRITES' ^V with horseradish and honey mustard sauces - not truly fries, but truly delicious	\$4
AMERICAN FRIES straight up with Heinz	\$2

MINI SPINACH DIP AND TORTILLA CHIPS	\$5
VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces	\$5
GOAT CHEESE & ARTICHOKE POPPERS ^V with fresh thyme and lemon zest	\$5
GRILLED ASPARAGUS SALAD ^V with honey roasted walnuts, gorgonzola and white truffle vinaigrette	\$5

OTHER SIDE SALADS

Caesar Salad	\$4
Chop Salad bacon, corn, croutons, tomatoes, choice of cheese & dressing	\$4
Tuscan White Bean Salad ^V goat cheese, tomatoes, balsamic & focaccia crisps	\$4

slider pit

 Sold individually or get a 3-pack for \$9.5


SHRIMP PO'BOY	\$3.5
POT ROAST SLIDER with red wine gravy and fried onion straws	\$3.5
PULLED SMOKED PORK SLIDER topped with pickle 'fries'	\$3.5
CREEKSTONE FARMS MINI BURGER premium Black Angus beef with aged cheddar and ranch-style greens	\$3.5
SLIDER COUTURE any slider with a mini bottle of Chandon bubbly	\$10.5

FRIED SHRIMP (3) with traditional cocktail sauce	\$6
JUMBO STUFFED 'SHROOMS' (3) with creamy horseradish sauce	\$4
PASTA BOLOGNESE wide noodles with pork and beef ragu	\$6
SEARED RARE TUNA WONTONS [*] with soy glaze, wasabi mayo and asian slaw	\$8.5
CALAMARI in peppery buttermilk batter with sesame-ginger sauce	\$8
BRUSCHETTA with mild goat cheese, kalamata olives, focaccia crisps	\$7
GRILLED PETITE ATLANTIC SALMON ^G over honest gold mashers	\$8
SEARED SEA SCALLOPS ^G over honest gold mashers	\$9
GRILLED 4 OZ. PETITE FILET MIGNON ^G with French fries	\$10

big small plates

 They're not really small. They're oversized appetizers meant for serious sharing.

CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream	\$9
CHICKEN WINGS Thai chile glazed with sesame-ginger sauce or Buffalo style	\$8.5
SPINACH DIP with cheesy lavosh crackers	\$9
LETTUCE WRAPS ^V with chicken sauté, julienne vegetables and wonton strips	\$8.5
HAND-BREADED CHICKEN FINGERS traditional or buffalo style	\$8.5
JUMBO STUFFED 'SHROOMS' ^V (7) with creamy horseradish sauce	\$9



drinks

happier hour

Daily | 4-7 & 10 - close
(bar, lounge & patio only)



1/2 off Long Island Iced Teas
(excludes premiums)
1/2 off all appetizers
1/2 off all beers
1/2 off house wine by the glass & well drinks

Tuesday | 4 - close
1/2 off wine by the bottle

wine flights Small pours from our by-the-glass list -- white or red, familiar or unexplored. Happy swirling. \$7.99 (Pick any three below)

white vino

SLIGHTLY SWEET

Montevina White Zinfandel
AMADOR COUNTY, CA \$4.99 | \$16.59
Chateau Ste. Michelle Riesling
COLUMBIA VALLEY, WA \$5.99 | \$19.99

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$5.29 | \$17.59
Ecco Domani Pinot Grigio ITALY \$5.99 | \$19.99
Kim Crawford Sauvignon Blanc
NEW ZEALAND \$8.99 | \$30.59

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$4.99 | \$16.59
Columbia-Crest Chardonnay
COLUMBIA VALLEY, WA \$5.59 | \$18.59
J. Lohr Riverstone Chardonnay MONTEREY, CA \$6.99 | \$23.59
Toasted Head Chardonnay DUNNINGAN HILLS, CA \$7.59 | \$25.59

red red wine

MEDIUM BODY

Redwood Creek Merlot NORTHERN HILLS, CA \$4.99 | \$16.59
Red Diamond Merlot YAKIMA & COLUMBIA, WA \$5.99 | \$19.99
Jargon Pinot Noir CALIFORNIA \$6.99 | \$23.59
J. Lohr Los Osos Merlot PASO ROBLES, CA \$7.99 | \$26.99
Estancia Pinot Noir MONTEREY, CA \$8.99 | \$30.59

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$4.99 | \$16.59
Rancho Zabaco Dancing Bull LODI REGION, CA \$6.99 | \$23.59
Trivento Amado Sur Malbec ARGENTINA \$7.99 | \$26.99

ROBUST & FULL

Canyon Road Cabernet Sauvignon
CALIFORNIA VALLEY, CA \$4.99 | \$16.59
Main St. Winery Cabernet Sauvignon
CALIFORNIA \$7.99 | \$26.99
Louis M. Martini Reserve Cabernet
NAPA VALLEY, CA \$8.99 | \$30.59

half bottles

Kendall Jackson Chardonnay COASTAL VALLEY, CA \$12.99
J. Lohr Seven Oaks Cabernet PASO ROBLES, CA \$13.99

bubbles

Chandon (187 ml) mini bottle \$8.95

mini martini flights

Pick any three for \$7.25

COSMO MINI Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

BLUE MOON PUNCH MINI Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite

KEY LIME PIE MINI Absolut Vanilia, splash of key lime, sweet & sour, half & half

GUAVATINI MINI Absolut, shot of guava, fresh-squeezed lemonade

CHOCOLATE MINI Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade

martinis

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$6.25

X-RATED FLIRTINI Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$6.75

ZEN GREEN TEA MARTINI Zen Green Tea liqueur, Skyy vodka, Ocean Spray white cranberry juice \$6.25

POMTINI Grey Goose premium vodka, pomegranate and cranberry juice \$6.75

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$6.25

DIRTY MARTINI Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.25

LUXE COSMO Level, Cointreau, Ocean Spray cranberry juice, fresh squeezed lime \$7.25

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$6.25

specialty cocktails

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$6.25

CUBANO MOJITO Bacardi rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$5.75

STRAWBERRY BASIL LEMONADE Plymouth gin, fresh squeezed lemons, strawberries and basil \$5.25

MANGO RUM DROP Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.25

1800 GRAND MARGARITA 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$6.75

SUPERFRUIT MARGARITA Cabo Wabo Blanco tequila, guava nectar, sour mix \$7.75

NAUGHTY MARGARITA Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$7.75

SUPA-FLY SWEET TEA Firefly Sweet Tea vodka, water and lemon twist \$6.25

JOHN DALY Firefly Sweet Tea vodka, hand-pressed lemonade, peach schnapps, fresh mint \$6.25

Add a sidecar of Chambord or Midori to a margarita \$1.99

skinny drinks

all under 125 calories

SKINNY MARGARITA Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$6.25

SKINNY SUPERFRUIT MARTINI Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.25

SKINNY RASPBERRY MOJITO Bacardi rum, raspberry, mint, lime, soda \$6.25

THE SKINNY YOGI TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.25

DIET VANILLA COKE Absolut Vanilia & Diet Coke \$5.00

long island iced teas

Vodka, rum, gin and sweet & sour, plus varied ingredients below. Glass \$5.00 | 1 Liter Pitcher \$6.00

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH DeKuyper triple sec, cranberry

MELON Midori, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$1.00)

beer

Not all selections are offered in both draft and bottle.

AMERICAN DRAFT \$3.00 | **BOTTLE** \$3.25 Budweiser, Bud Light, Bud Light Lime, Bud Select, Coors Light, Miller Lite, O'Doul's N/A

SPECIALTY DRAFT \$3.25 | **BOTTLE** \$3.50 Michelob Amber Bock, Michelob Ultra, Michelob Light

MICROBREW/CRAFT DRAFT \$4.00 | **BOTTLE** \$3.75 Blue Moon Belgian White, Boulevard Wheat, Leinenkugel's Sunset Wheat, Mueller Pale Ale, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal

IMPORT DRAFT \$4.25 | **BOTTLE** \$4.00 Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Fat Tire, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois

what's behind the bar

VODKA Absolut, Absolut (Citron, Mandrin, Peppar, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Level, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape

RUM Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Mango, Malibu, Meyers's Dark

GIN Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

COGNAC Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

TEQUILA 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Plata, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado

BOURBON/WHISKEY Canadian Club, Crown Royal, Crown Royal Black, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

SCOTCH Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.

CORDIALS Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Godiva Chocolate, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumpel Minze, Southern Comfort, TYKU, X-Rated Fusion Liqueur, Zen Green Tea Liqueur



devout

greens

TUSCAN WHITE BEAN SALAD ^vwith goat cheese, tomatoes, balsamic and focaccia crisps \$4



CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4

CAESAR SALAD with our own Caesar dressing \$4

soup kitchen

all our soups are homemade every morning



OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions and cheddar \$3

FRENCH ONION SOUP with provolone and crouton \$3

CHICKEN TORTILLA SOUP with naturally lean poached chicken and Anaheim chiles \$3

entrees

Add a side salad or bowl of soup (above) \$2.00

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetables, honest gold mashed potatoes \$15.95

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$13.50

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$13.95

CHICKEN FETTUCCINE ALFREDO grilled chicken breast atop fettuccine tossed in our rich alfredo sauce, a blend of fontina, provolone and grated parmesan cheese \$14.75

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.25

ENCHILADAS

choose **CHIPOTLE SMOKED CHICKEN** or **WILD MUSHROOM** ^v with queso fresco, pico rice, black beans, napa cabbage \$13.25

FILET MIGNON* (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$23.95

NEW YORK STRIP* (12 oz.) choice of potato, today's vegetables \$19.95

ATLANTIC SALMON

FIRE GRILLED with honest gold mashers and today's vegetables \$17.75

SIMPLY PREPARED grilled with salt and pepper, bread salad, grilled asparagus \$17.75

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw [†] \$16.25

CHICKEN FINGER PLATTER fries, peanut ginger slaw [†], honey mustard \$13.50

PRIME TOP SIRLOIN* grilled and basted with red wine butter and served with choice of potato and seasonal vegetable 9oz. \$16.95 | 5oz. \$13.95
Add 3 grilled or fried shrimp for \$5.95

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments chicken \$14.50 | steak or combo \$16.50

MEATLOAF NO. 9 mashed Yukon Golds, onion straws, French green beans \$11.95

SEARED GEORGES BANK SCALLOPS lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

ALMOND CRUSTED TILAPIA [†] amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

JUMBO GRILLED SHRIMP (8) tomatillo-lime marinated shrimp, grilled asparagus, bread salad with tomatoes, basil, baby arugula, balsamic vinaigrette \$16.25

BABY BACK RIBS with peanut ginger slaw [†] and french fries. Half Slab \$15.95 | Full Slab \$19.95
Add 3 grilled or fried shrimp for \$5.95

entree salads

Add a bowl of homemade soup (at left) \$2.00

TUSCAN WHITE BEAN ENTREE SALAD ^vgoat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$8.95

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.25

SEARED AHI TUNA SALAD ^{**} napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.25

FIRE GRILLED BBQ SALMON SALAD [†] mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$13.95

HEARTLAND GRILLED CHICKEN SALAD [†] smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.25
Also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD [†] hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$11.95

CHICKEN ASIAN CHOP CHOP [†] sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, jicama, napa dressing \$10.95

PRIME STEAK & WEDGE SALAD ^{**} gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, red onions, buttermilk bleu cheese dressing \$14.25

sandwiches

SERVED WITH YOUR CHOICE OF SIDE:

French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw [†]
Tortilla Chips & House Salsa
Mediterranean Orzo
Loaded Baker (after 5pm)

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.95

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.75

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.50

VEGGIE SANDWICH ^v tuscan white beans, field greens, goat cheese, provolone cheese, balsamic tomatoes, fresh basil and red onions on whole-grain bread \$9.50

DELI ROAST BEEF & CHEDDAR SANDWICH roasted beef, horseradish sauce, aged cheddar, arugula, watercress, tomatoes & red onions on rye \$9.50

HONEY-DIJON CHICKEN SALAD SANDWICH [†] all white meat chicken salad with toasted pecans, on whole-grain bread with baby greens \$9.50

SOUTHWEST GRILLED CHICKEN WRAP [†] spicy pecans, red peppers, bacon, tortilla straws, pepperjack cheese, garlic ranch, house salsa \$9.75

FARMHOUSE CLUB [†] brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.75

creekstone farms black angus burgers*

BUILD YOUR OWN lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

Straight up \$8.95

Add cheese and/or bacon aged cheddar, provolone, gorgonzola or gouda \$9.95

BURGER 72 topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.95

SPICY FRITOS® BURGER pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$9.95

CHEESY ROYALE YUM YUM GOOD TIMES BURGER

with shredded lettuce and our super-secret special sauce \$9.95

sweets and treats

WHITE CHOCOLATE BANANA CREAM PIE fresh bananas, pastry cream, caramel drizzle, white chocolate shavings \$2.95

BOURBON PECAN PIE [†] caramel, Cointreau chantilly cream \$2.95

SNICKERS CRUNCH ICE CREAM DOME [†] on an Oreo & peanut cookie crust \$2.95

CHOCOLATE CAPPUCCINO CAKE chocolate ganache, espresso icing, vanilla ice cream, Kahlua fudge \$2.95

CRÈME BRÛLÉE a rich vanilla bean custard, caramelized sugar top \$2.95



ITALIAN-STYLE DONUT FLIGHT cinnamon, nutmeg, dark chocolate Kahlua and white chocolate Baileys dipping sauces \$5.95

S'MORES FONDUE CROCK warm chocolate ganache, marshmallow with crystallized graham cracker sticks & strawberries \$4.95

THREE'S COMPANY choose any three (excludes donuts & s'mores) \$7.50

FAB FIVE choose any five (excludes donuts & s'mores) \$11.25

COFFEE FABULOSITY coffee with a sidecar (with any dessert purchase) \$2.95

Select one of our fine flavored liqueurs:

Disaronno | Baileys | Chambord
Frangelico | Godiva | Kahlua | Patron XO Cafe



MANAGING PARTNER Brad Clark

EXECUTIVE CHEF Jeff Jordan

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server 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.

^v Vegetarian item.

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