

Featured Menu

Temporarily we will be featuring a limited menu during our re-open period. We hope to rotate the menu during this time. As our business grows it is our plan to get back to our normal menu. Although we love to accommodate special requests, please understand that at this time we are going to be very limited in the ability to do so. **Due to our limited seating capacity, we ask that you limit your stay to 1 hour and 30 minutes.**

Thank you for your support. It is good to be back!!!

Starters

Fried Cheese Curds \$9.99

One half pound of lightly breaded white cheddar curds fried until golden brown.

Mushroom Mornay \$8.99

Fresh sautéed button mushrooms simmered in a flavorful sherry wine sauce. Topped with mozzarella and parmesan cheeses and baked until golden brown.

***Spicy Steak Bites** ^{GF} \$12.99

Tender USDA Choice sirloin tips of beef seasoned with a spicy steak seasoning and pan seared with garlic and tomatoes. Garnished with a balsamic reduction and gorgonzola cheese crumbles.

Seafood Bake \$14.99

A generous portion of shrimp and sweet lobster meat are sautéed with fresh portabella mushrooms, shallots and a garlic herb butter. Tossed in a homemade cream sauce and topped with Japanese breadcrumbs and cheese then baked until golden brown.

House Cut French Fries \$6.99

A generous portion of house cut fries cooked until golden brown. Served with a chipotle ranch dipping sauce.

French Onion Soup Au Gratin Crock \$6.99

Caramelized onions simmered in a flavorful beef broth. Topped with croutons, mozzarella, and parmesan cheeses. Baked in a crock until golden brown.

Pub Salad Starter size \$4.99 Dinner size \$8.99

Crisp romaine lettuce, tomatoes, and freshly baked croutons accompany a homemade creamy ranch, creamy gorgonzola, balsamic vinaigrette or fat free French dressing.

Caesar Salad Starter size \$6.99 Dinner size \$11.99

A classic combination of crisp romaine lettuce, parmesan cheese, croutons, kalamata olives, diced tomatoes, and a creamy garlic dressing.

Extra \$7.00 add *Grilled Chicken, Steak or Salmon

*Denotes consumer advisory that specified menu items served raw or undercooked could increase the risk of Food-borne illness. ^{GF}Denotes gluten free dish with no modifications required.

Entrees

All entrees are served with Yukon gold mashed potatoes and our fresh steamed vegetable of the day

***New York Strip^{GF}** 10 oz. \$27.99

USDA Choice New York strip seasoned with our own steak seasoning and charbroiled to perfection. Topped with a seasoned butter star.

***Medallions of Beef^{GF}** 2- 3oz. \$17.99 3- 3oz. \$22.99

USDA Choice beef medallions charbroiled to your liking.

Steak Add-ons

Candied Garlic Sauce \$3.00

Portabella Mushrooms \$6.00

Button Mushrooms \$4.00

Sautéed Onions \$2.50

Grilled Salmon^{GF} \$25.99

Farm raised salmon fillet grilled and topped with diced tomatoes, garlic, and basil. Drizzled with a balsamic reduction.

Seafood Bake \$20.99

A generous portion of shrimp and sweet lobster meat are sautéed with fresh portabella mushrooms, shallots and a garlic herb butter. Tossed in a homemade cream sauce and topped with Japanese breadcrumbs and cheese then baked until golden brown.

Pistachio Crusted Honey Chicken^{GF} \$19.99

Fresh skinless breast of chicken coated in toasted pistachios and sautéed. Served with bourbon honey sauce.

Chicken Tchoupitoulas \$20.99

Breast of chicken sautéed in Cajun butter with sausage, potatoes, mushrooms, and green onions. Topped with bearnaise sauce. A CAJUN CLASSIC!!!! *Just say "chicken chop" when ordering.*

Vegetable Penne \$15.99 Add Sausage for \$3.00 (Italian, Andouille, Polish)

Fresh portabella mushrooms, peppers, and onions sautéed in herb garlic butter. Served with penne pasta in a homemade alfredo sauce.

***Naked Pub Burger** \$11.99

Our house burger with lettuce, tomato and pickle spear. Served with on a Ciabatta bun with house-cut French fries. Add the following: Cheddar \$1.50, Bacon \$1.99, Candied Garlic Sauce \$2.00

Kids's Menu \$5.99

USDA Choice Steak or a Grilled Chicken Breast served with mashed potatoes and vegetable.

Dessert

Houligans Famous New York Cheesecake \$5.99

Choose from Plain or Turtle topped.

Homemade Lava Cake^{GF} \$5.99

A homemade flourless chocolate cake with a gooey Belgium chocolate center. Served with an Irish cream ice cream sauce, mixed chopped nuts, and real whipped cream.

Homemade Belgium Chocolate Truffles^{GF} \$1.75

Ice Cream Drinks ...Grasshopper, Brandy Alexander, Pink Squirrel or Golden Cadillac



**415 S. BARSTOW STREET
EAU CLAIRE, WI 54701
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JON SEYBOLD & GUY LOGAN – OWNERS
EMAIL: HOULIGANSPUB@GMAIL.COM**

Banquet Guidelines

Houligans Steak & Seafood Pub has a variety of options to suit your needs. Whether working with a budget or specific dietary restriction, we are here to provide you with an event personalized to your requests. The following information about group sizes is a recommendation but can be modified to meet your specific needs.

Groups of up to 20 people have the option of pre-selecting a menu or ordering off of the current dinner menu with no pre-count of food selections required.

Groups of 20 to 30 people are asked to limit their menu offerings. We will gladly print a menu with one to three choices for your gathering with no required pre-count of the menu selections. **These will be picked off our current dining menu.

Groups of 30 or more are asked to choose up to two to three of the following menu selections with a pre-count of each item provided to Houligans Steak & Seafood Pub at least 72 hours prior to the event. Buffet options are also available for groups of 30 to 50. These menu items can be selected from this menu below.

Dessert options are available through Houligans Steak & Seafood Pub. Desserts purchased from outside of Houligans Steak & Seafood Pub must come from a state inspected bakery.



Houligans Steak & Seafood Pub

415 South Barstow Street
Eau Claire, WI 54701 715-835-6621

Appetizer Menu

Priced by the 25 piece order

Deviled Eggs	\$25.00
Assorted Crostinis and Canapes Mini bread crisps topped with an assortment of homemade toppings/spreads.	\$35.00
Bacon Wrapped Steak Bites Choice steak bites wrapped in hickory smoked bacon and drizzled with a flavorful glaze.	\$40.00
Bacon Wrapped Rumaki Crisp waterchestnuts wrapped in hickory smoked bacon and tossed in a flavorful glaze.	\$27.50
Blue Crab Stuffed Mushroom Caps Large mushroom caps stuffed with real Blue Crab meat stuffing.	\$60.00
Chicken Stuffed Mushroom Caps Large mushroom caps stuffed with a cream cheese and chicken mixture and baked until golden brown.	\$35.00
Buffalo Wings A Houligans favorite. Lightly breaded and tossed in a spicy red hot sauce. Served with celery and Gorgonzola cheese dressing. Plain or Honey Mustard wings available.	\$30.00
Bruschetta Thick Italian bread layered with Montrachet Gost cheese, diced roma tomatoes, garlic, and topped with shredded parmesan cheese.	\$40.00
Candied Garlic Meatballs Spicy meatballs simmered in our own Candied Garlic sauce.	\$30.00
Fried Shrimp Hand-breaded jumbo shrimp fried until golden brown. Served with lemon and cocktail sauce.	\$40.00
Shrimp Cocktail Large Tiger shrimp cooked to perfect and then chilled. Served with our house made cocktail sauce.	\$40.00

Party Platters Priced by the 25 person order

Wisconsin White Cheddar Cheese Curds Three pounds of White Cheddar Cheese Curds Fried until golden brown. Served with Ranch Dressing upon request.	\$45.00
Sausage Sampler A variety of sausages made at Mike's Star Market especially for Houligans. Served with sautéed peppers, red onion and a mustard cream sauce.	\$30.00
Homemade Potato Chips with Dip	\$25.00
Whole Smoked Salmon (Special Order)	\$Mkt.
Fresh Vegetable Display	\$45.00
Cheese Display Assorted cheeses and crackers. Add locally made Summer Sausage to cheese display	\$55.00 \$25.00
Artichoke Dip Artichoke hearts folded in a parmesan garlic sauce.	\$60.00

All banquet items will have an 18% gratuity and 5.5% sales tax added.



415 S. BARSTOW STREET * EAU CLAIRE, WI 54701

(715) 835-6621

Email: houliganspub@gmail.com

Banquet Menu – Plate Service

See banquet guideline sheet for specific menu accompaniments.
All items come with salad, vegetable, starch, and freshly baked bread.

Beef: *all steaks are served medium for banquet*

USDA Choice Medallions of Beef	Two 3oz	\$19.99
USDA Choice Candied Garlic Medallions (Sweet garlic sauce)	Two 3oz	\$22.99
USDA Choice Tenderloin	6 oz. \$Mkt **	
Slow Roasted Prime Rib(**except Saturdays)	8 oz \$22.99**	12 oz \$29.99**
USDA Choice New York Strip	10 oz \$Mkt**	
Candied Garlic New York Strip (Sweet garlic sauce)	10 oz \$Mkt**	

Note: Custom sized steaks can be cut if precounts are provided.

Fish & Seafood:

Shrimp Scampi	8 piece	\$25.99
Grilled Salmon with lemon dill cream sauce		\$25.99
Horseradish Crusted Salmon with lemon dill sauce		\$26.99
Fish Fry		\$17.99

Chicken:

Pan Fried Chicken Panko Breaded with a mushrooms cream sauce	3 oz \$15.99	6 oz \$19.99
Pistachio Crusted Chicken with a honey bourbon sauce	3 oz \$16.99	6 oz \$21.99
Chicken Provencal (Grilled chicken breast topped with tomatoes, olives and cheese)	3 oz \$15.99	6 oz \$19.99

Other Entrees:

Sausage Penne with alfredo sauce	\$20.99
Vegetable Penne with alfredo sauce	\$17.99

All banquet items will have an 18% gratuity and 5.5% sales tax added.

Custom menu selections available upon request.

***A pre-count is required for these entrée items.*



Banquet Dinner Buffets

415 S. Barstow Street
Eau Claire, WI 54701
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Buffet #1 \$17.99

- *Houligans Chicken Supreme – breast of chicken stuffed with a wild rice and cashew stuffing. Served with an herb cream sauce.
- *Baked Alaskan Cod – topped with seasoned breadcrumbs and topped with a black butter sauce.
- *Fresh Vegetable of the Day
- * Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #2 \$18.99

- *Chef Carved Pork Loin
- *Houligans Chicken Supreme
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #3 \$24.99

- *Chicken Provencal – Grilled chicken breast Topped with diced tomatoes, Kalamata olives, cheese then baked.
- *Horseradish Salmon with lemon dill sauce
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #4 \$17.99

- *Grilled Pork Loin with Candied Garlic sauce
- *Fried Canadian Bluegills
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #5

- Sirloin \$19.99 Prime Rib \$24.99
*Your choice of Chef Carved USDA Choice Sirloin Or Smoked Prime Rib
- *Pan Fried Chicken
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Buffet #6

- Sirloin \$24.99 Prime Rib \$28.99
Your choice of Chef Carved Sirloin or Carved Smoked Prime Rib
- *Fresh Grilled Salmon with Lemon Dill Sauce
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Buffet #7

- Sirloin \$20.99 Prime Rib \$25.99
Your Choice of Chef Carved Sirloin or Carved Smoked Prime Rib
- *Pistachio Crusted Chicken with a honey bourbon sauce
 - *Fresh Vegetable of the Day
 - *Freshly Baked Rolls
 - *Mashed Potatoes
 - *Rice Blend

Note:

- *Add a dinner salad to any buffet for \$2.00
- * An 18% gratuity and 5.5% sales tax are added to groups of 8 or more.
- *Buffets can accommodate 30 –60 people.