

Appetizers

Fried Cheese Curds \$10.99

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

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.

Bruschetta 3 Piece order \$6.99

Thick sliced bread layered with Montrachet goat cheese, diced tomatoes and seasoned with basil and garlic. Topped with melted parmesan and mozzarella cheeses and our housemade balsamic reduction.

Seafood Bake \$18.99

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 panko breadcrumbs and cheese then baked until golden brown.

Mushroom Mornay \$9.99

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

Chicken Wings \$13.99

6 crispy wings fried until golden brown. Choose from Buffalo, Spicy Candied Garlic™, and Asian styles. Served with gorgonzola cheese dressing and celery sticks.

*Spicy Steak Bites^{GF} \$13.99

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.

For those of you with food allergies please contact a manager if you have any questions concerning our menu.

*Denotes consumer advisory that specified menu item served raw or undercooked could increase the risk of foodborne illness.

^{GF}Denotes gluten free dish with no modifications required.

Gluten Free Note: although the GF items designate gluten free, many other menu items can be prepared gluten free with minor modifications. Please inquire with your server or a floor manager.

Specialty Soups & Salads

Our salads and soup are ala carte options. Most entrees come with the appropriate starch, Chef Guy's vegetable of the day and freshly baked pub bread.

Scratch Soup Bowl \$5.99 Cup \$3.99

Our soups are made from scratch and are served with freshly baked pub bread.

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 \$10.99

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

Houligans House Salad Starter size \$7.99 Dinner size \$13.99

A wonderful combination of mixed greens garnished with kalamata olives, diced tomatoes, croutons, parmesan and crumbled gorgonzola cheeses. Tossed in Houligans homemade balsamic vinaigrette.

Caesar Salad Starter size \$7.99 Dinner size \$13.99

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

Entrée Salads

Enjoy one of our Dinner size salads with your choice of the following meats:

Add \$7.00

*Grilled Chicken, Steak, Salmon

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Chicken, Pasta & Seafood Selections

Chicken and seafood dishes are served with our mashed potatoes . All entrees come with Chef Guy's vegetable of the day.

Pistachio Crusted Honey Chicken^{GF} \$21.99

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

Chicken Tchoupitoulas \$23.99

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.**

Sausage Penne \$19.99

A combination of Andouilli, Italian, and Polish sausages sautéed with portabella mushrooms, peppers and red onions. Simmered in a homemade alfredo sauce with penne pasta.

Vegetable Penne \$16.99

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

Fried Shrimp 8 Shrimp Dinner...\$23.99

We hand bread our large shrimp in-house with panko breadcrumbs and fry them until golden brown. Served with a housemade cocktail sauce.

Mediterranean Shrimp^{GF} \$26.99

8 large shrimp sautéed with seven pepper seasoning, garlic, basil, diced roma tomatoes and a touch of heavy cream. Served with a balsamic reduction.

Seafood Bake Half \$24.99 Full \$41.99

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.

Grilled Salmon \$25.99

Farm raised salmon fillet grilled and served with a lemon dill cream sauce.

Horseradish Crusted Salmon \$26.99

The perfect blend of horseradish and panko breadcrumbs coating a generous fillet of salmon. Pan seared and topped with a freshly made lemon dill cream sauce.

Wild Caught Cod Two piece dinner \$17.99 Three piece dinner \$22.99

Wild caught cod loins handbreaded with panko breadcrumbs and fried until golden. Served with tartar sauce and lemon wedge.

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From The Grill

All our beef is aged at least 21 days and steaks are handcut in-house.

All steaks are served with our sour cream Yukon gold mashed potatoes and vegetable of the day.

*Ribeye^{GF} Mkt

Boneless Ribeye steak charbroiled to perfection. Topped with a seasoned butter star.

*New York Strip^{GF} Mkt

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

*Filet^{GF} 6 oz. Mkt

USDA Choice center cut tenderloin of beef. Seasoned with our steak seasoning and charbroiled to your liking. Topped with a seasoned butter star.

*Medallions of Beef^{GF} 2- 3oz. \$19.99 3- 3oz. \$24.99

USDA Choice beef medallions charbroiled to your liking.

Entree Add-ons:

Add any of the following sides or sauces to any steak or entrée on the menu.

-Fried Shrimp (4) \$8.00

-Candied Garlic Sauce \$3.00

-Irish Whiskey Sauce w/Portabella

-Portabella Mushrooms \$6.00

-Button Mushrooms \$4.00

Mushrooms and Onions \$8.00

-Seafood Bake \$18.99

-Bearnaise Sauce \$3.00

-Sauteed Onions \$2.50

Signatures

*Candied GarlicTM New York Strip^{GF} Mkt

New York strip steak glazed with our trademarked sweet candied garlic sauce.

*Candied GarlicTM Medallions^{GF} 2 – 3 oz \$22.99 3-3oz \$27.99

Served with our famous sweet Candied Garlic Sauce.

*Spicy Sirloin Tips^{GF} \$23.99

USDA Choice sirloin tips sautéed with a seven pepper spice blend then tossed with garlic and diced tomatoes. Topped with crumbled gorgonzola and a balsamic reduction.

*Irish Whiskey Sirloin Tips^{GF} \$25.99

USDA Choice sirloin tips sauteed with onions and mushrooms and tossed in a sweet Irish Whiskey Sauce.

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Desserts & After Dinner Drinks

Houligans Famous New York Cheesecake

Choose from one of these special preparations: \$7.99

Plain

Turtle – Topped with carmel, fudge, pecans and cashews

Strawberrys and Cream – Topped with a combination of tangy strawberry and Bailey s Irish Cream sauces.

Irish Whiskey – Topped with our sweet Irish Whiskey sauce, pecans and cashews.

Homemade Lava Cake^{GF} \$7.99

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

Homemade Belgium Chocolate Truffles^{GF} \$2.50

Crème Brulee^{GF} \$7.99

Creamy custard topped with carmamelized sugar. A CLASSIC!

Ice Cream & After Dinner Drinks

\$7.00

Garnished with mixed nuts

Grasshopper	Crème De Menthe and Crème De Cacao
Brandy Alexander	J Bavet Brandy, Crème De Cacao and nutmeg
Pink Squirrel	Crème De Almond and Crème De Cacao
Golden Cadillac	Galliano and Crème De Cacao

After Dinner Liquers/Drink Suggestions:

Irish Cream, Rumchata, Sambuca, Kahlua, Espresso Martini, Drambuie

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