

Lunch Menu- \$15

Course 1 *(select one)*

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

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

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

FISHERMAN'S WHARF RAVIOLI pasta shells filled with clams, crab, shrimp and scallops, in a spicy tomato broth with freshly baked bread to sop up all the goodness

PRIME BLACK ANGUS BURGER Iowa Premium USDA Prime Black Angus beef patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with french fries

GRILLED MEDITERRANEAN CHICKEN frenched chicken breast & drummette marinated & grilled, white bean salad with pancetta, garlic, thyme, grape tomatoes & organic kale-spinach-chard blend

SO. CAL FISH TACOS chipotle mayo, panko-breaded North Atlantic cod, napa cabbage, honey cumin dressing, sour cream drizzle and chips & house salsa

Course 3 *(select one)*

BAG O' DONUTS V

Bite-size Pot de Crème (3-pack) Vanilla Ginger | Chocolate Rhubarb | Bourbon Butterscotch Brulee

Dinner Menu- \$33

Course 1 *(select one)*

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

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over banana-ginger dressed napa slaw

AVOCADO TOAST V fresh avocado with jalapeno, garlic & cilantro on toasted Turano rustic bread, sliced burrata cheese, extra virgin olive oil drizzle, fresh cracked black pepper, parsley

CLASSIC ORGANIC SPINACH DIP V with cheesy lavosh crackers

HOULIHAN'S FAMOUS 'SHROOMS V panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce

Course 2 *(select one)*

GRILLED MEDITERRANEAN CHICKEN frenched chicken breast & drummette marinated & grilled, white bean salad with pancetta, garlic, thyme, grape tomatoes & organic kale-spinach-chard blend

FISHERMAN'S WHARF RAVIOLI WITH SAUTEED SHRIMP pasta shells filled with clams, crab, shrimp and scallops, in a spicy tomato broth with freshly baked bread to sop up all the goodness

9 OZ. TOP SIRLOIN with soup/salad and choice of 2 sides

CHAR-CRUSTED AHI TUNA SALAD napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette

STEAK ENCHILADAS WITH MEXICAN STREET CORN grilled top sirloin, housemade enchilada sauce, sour cream, served with chorizo & cheese stuffed poblano pepper, elote-style corn

STUFFED CHICKEN BREAST crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers

Course 3 *(select one)*

BAG O' DONUTS V four mini chocolate donuts fried to order, shaken with cinnamon and sugar in a "penny candy" bag

BITE-SIZE POT DE CRÈME (3-pack) Vanilla Ginger | Chocolate Rhubarb | Bourbon Butterscotch Brulee

BROWNIE BATTER CAKE exactly what it sounds like – smothered in warm, decadent fudge