



specials menu



Our latest specials were developed to bring you **craveable lighter fare** — each under 590 calories — prepared with fresh and nutritive ingredients. These items are available for a limited time, but let us know what you think. Your feedback may help move an item onto our everyday menu. Tag your thoughts using **#SoEatingThis** + **@houlihans**.



featured entrées

LEMON & HERB GRILLED CHICKEN (CAL 550)

tuscan white beans, organic kale-spinach-chard blend, roasted artichokes, tomatoes, herbed broth \$14.25

MISO GRILLED SALMON (CAL 540)

miso-marinated atlantic salmon over stir-fried quinoa with steamed edamame, house-pickled cucumber, shaoxing sauce \$15.95

RICE NOODLE SALAD WITH GINGER-SOY USDA PRIME TOP SIRLOIN[†] (CAL 590)

with napa slaw, basil, mint, snow peas, cilantro, scallions, roasted peanuts and chili-lime dressing \$16.95



featured desserts

KEY LIME MOUSSE (CAL 420)

layered with crystallized graham cracker crust, whipped cream \$5.95

CHOCOLATE MOUSSE (CAL 410)

with fresh raspberries and whipped cream \$5.95



featured cocktails

X-RATED MOSCATO MARTINI (CAL 140)

Skyy Infusions Moscato Grape Vodka, premium X-Rated Fusion Liqueur infused with organic blood orange juice, house sour, fresh cranberry juice \$ 9.00

COCO BASIL FUSION (CAL 140)

Cabo Wabo Blanco Tequila, Malibu coconut rum, fresh basil, splash of sour \$9.00

In addition A few of our lighter fare items from our regular menu:

SEARED GEORGES BANK SCALLOPS (CAL 530) also available in smaller portion

THAI GRILLED CHICKEN (CAL 540)

SKINNY RASPBERRY MOJITO (CAL 120)

SKINNY MARGARITA (CAL 150)

[†] 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.