

# Appetizers

**Deviled Eggs<sup>GF</sup>** 4 halves \$7.99

Housemade deviled eggs topped with a sprinkle of paprika.

**Houligans Shrimp Cakes** 2 cakes \$11.99

Housemade cakes loaded with shrimp and served with our own red pepper garlic aioli.

**Fried Cheese Curds** \$12.99

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

**French Onion Soup Au Gratin** Crock \$7.99

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

**House Cut French Fries** \$7.99

A generous portion of house cut fries seasoned with cajun seasoning. Served with our own red pepper garlic aioli dipping sauce.

**Bruschetta** 3 Piece order \$7.99 Add additional pieces for \$2.75

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.

**Fried Shrimp** 4 shrimp \$7.99

Handbreaded shrimp fried until golden brown. Served with our sweet & spicy soy glaze and toasted sesame seeds.

**Seafood Bake** \$21.99

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** \$12.99

Fresh sautéed 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<sup>TM</sup>, and Asian styles. Served with gorgonzola cheese dressing and celery sticks.

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.

<sup>GF</sup>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, vegetable of the day and freshly baked pub bread.**

**Scratch Soup** Bowl \$6.99 Cup \$4.99

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

**French Onion Soup Au Gratin** Crock \$7.99

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 \$5.99 Dinner size \$11.99

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 \$8.99 Dinner size \$14.99

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 \$8.99 Dinner size \$14.99

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 \$8.00

\*Grilled Chicken, Steak, Salmon

Add Deviled Egg...\$2.00

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 items served raw or undercooked could increase the risk of foodborne illness.

## Chicken, Pasta & Seafood Selections

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

### Pistachio Crusted Honey Chicken<sup>GF</sup> \$26.99

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

### Chicken Tchoupitoulas \$28.99

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.**

### Sweet and Spicy Fried Shrimp 8 Shrimp Dinner \$26.99

We hand bread our large shrimp in-house with panko breadcrumbs and fry them until golden brown. Served with a house made sweet and spicy soy glaze and topped with toasted sesame seeds.

### Seafood Bake Half \$27.99 Full \$44.99

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 \$31.99

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

### \*Horseradish Crusted Salmon \$31.99

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 \$19.99 Three piece dinner \$24.99

Wild caught cod loins handbreaded with panko breadcrumbs and fried until golden.

Served with tartar sauce and lemon wedge.

### Cajun Shrimp Tortellini \$29.99

Generous portion of shrimp sauteed with portabella mushrooms and shallots. Tossed in a cajun cream sauce with cheese filled tortellini and topped with mozzarella and parmesan cheeses.

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

<sup>GF</sup>Denotes gluten free dish with no modifications required.

# From The Grill

All our beef is aged at least 21 days.

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

## \*Ribeye<sup>GF</sup> Mkt

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

## \*New York Strip<sup>GF</sup> Mkt

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

## \*Filet<sup>GF</sup> 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<sup>GF</sup> 2- 3oz. \$25.99 3- 3oz. \$33.99

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 tossed

-Portabella Mushrooms \$6.00

-Bearnaise Sauce \$3.00

with sauteed Mushrooms

-Seafood Bake \$18.99

-Sauteed Onions \$2.50

and Onions \$8.00

-Add 3oz Beef Medallion \$8.00

## Signatures

### \*Candied Garlic<sup>TM</sup> New York Strip<sup>GF</sup> Mkt

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

### \*Candied Garlic<sup>TM</sup> Medallions<sup>GF</sup> 2 – 3 oz \$28.99 3-3oz \$36.99

Served with our famous sweet Candied Garlic Sauce.

### \*Irish Whiskey Sirloin Tips<sup>GF</sup> \$29.99

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

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

<sup>GF</sup>Denotes gluten free dish with no modifications required.





# Banquet Dinner Buffets

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

## Buffet #1 \$19.99

- \*Houligans Chicken Supreme – Boneless breast of chicken served with a wild rice, mushroom and cashew blend. Topped with Supreme 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

## Buffet #3 \$24.99

- \*Chicken Tchoupitoulas - Sauteed Chicken served with diced potatoes, mushrooms, and topped with Bearnaise sauce.
- \*Baked Alaskan Cod with black butter sauce
- \*Fresh Vegetable of the Day
- \*Freshly Baked Rolls \*Mashed Potatoes

## Buffet #5

Sliced Pork Loin \$22.99 or  
Beef Medallions \$24.99 or  
Prime Rib \$28.99

- \*Your choice of Sliced Pork with Candied Garlic Sauce, Chef Carved Smoked Prime Rib or Candied Garlic Beef Medallions served with
- \*Mushroom Sage Chicken Breast
- Panfried chicken topped with Mushroom Sage cream sauce
- \*Fresh Vegetable of the Day

## Buffet #7

Sliced Pork Loin \$24.99 or  
Beef Medallions \$26.99 or  
Prime Rib \$30.99

- Your choice of Sliced Pork with Candied Garlic Sauce or Candied Garlic Beef Medallions or Carved Smoked Prime Rib served with
- \*Pistachio Crusted Chicken with a honey bourbon sauce
- \*Fresh Vegetable of the Day
- \*Freshly Baked Rolls \*Mashed Potatoes

## Buffet #2 \$20.99

- \*Houligans Chicken Supreme
- \*Fish Fry (Handbreaded Cod)
- \*Fresh Vegetable of the Day
- \*Freshly Baked Rolls
- \*Mashed Potatoes
- \*Tartar Sauce

## Buffet #4 \$20.99

- \*Sliced Pork Loin with Candied Garlic sauce
- \*Fish Fry (Handbreaded Cod)
- \*Fresh Vegetable of the Day
- \*Freshly Baked Rolls
- \*Mashed Potatoes
- \*Tartar Sauce

## Buffet #6

Sliced Pork Loin \$25.99 or  
Beef Medallions \$27.99 or  
Prime Rib \$30.99

- Your choice of Sliced Pork with Candied Garlic Sauce, Candied Garlic Beef Medallions or Carved Smoked Prime Rib served with
- \*Fresh Grilled Salmon with Lemon Dill Sauce
- \*Fresh Vegetable of the Day
- \*Freshly Baked Rolls \*Mashed Potatoes

### Note:

- \*Add a dinner salad to any buffet for \$2.00
- \*Buffets can accommodate 17 –50 people.
- \*We would be happy to mix and match different buffets or **add a 3<sup>rd</sup> meat to a buffet.** Just let us know what you would like and we will quote you a price!

**\* An 18% gratuity is recommended and 5.5% sales tax are added.**