

Appetizers

Deviled Eggs^{GF} 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™, 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.

^{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, 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

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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^{GF} \$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.

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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^{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. \$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 with sauteed Mushrooms and Onions \$8.00	
-Portabella Mushrooms \$6.00	-Bearnaise Sauce \$3.00		
-Seafood Bake \$18.99	-Sauteed Onions \$2.50		
-Add 3oz Beef Medallion \$8.00			

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 \$28.99 3-3oz \$36.99**

Served with our famous sweet Candied Garlic Sauce.

***Irish Whiskey Sirloin Tips^{GF} \$29.99**

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

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Nightly Features and Pub Fare

Smoked Prime Rib^{GF}

12 oz. Mkt 8 oz. Mkt Ask your server if you would like a bigger cut!!!

Join us every **Wednesday and Saturday** evenings for our Prime Rib. We cold smoke our USDA Choice Ribeyes with hickory chips and then slow roast them over night to ensure the most tender prime rib around. Served Au Jus.

Friday Night Fish Fry

Join us every Friday for our Friday Fish Fry. Two large Cod fillets hand breaded in Japanese breadcrumbs and fried until golden brown. Served with mashed potatoes, vegetable of the day and tartar sauce.

Two piece dinner \$18.99
Three piece dinner \$23.99

All our burgers are served with lettuce, tomato, homemade French fries and pickle spear.

Sandwich Add-ons:

**Mike's Star Market Bacon 2 slices \$1.99 * Cheese \$1.50 (Cheddar, Mozzarella, Wisconsin Gorgonzola)
Sautéed Mushrooms \$1.50 * Raw or Fried Onions \$1.00*

*Naked Pub Burger \$15.99

Our ½ pound house burger with lettuce and tomato.

*Candied Garlic™ Burger \$17.99

A ½ pound ground chuck burger patty grilled and topped with our Trade Marked Candied Garlic™ Sauce. Sweet and Garlicky. YUM!

*Irish Whiskey Burger \$19.99

Topped with sautéed onions and portabella mushrooms in a sweet Irish whiskey sauce.

*Cod Sandwich \$14.99

Handbreaded wild caught cod fillet fried. Served with tartar sauce and homemade French fries.

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Banquet Dinner Buffets

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

Buffet #1 \$21.99

*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 #2 \$22.99

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

Buffet #3 \$26.99

*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 #4 \$22.99

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

Buffet #5

Sliced Pork Loin \$24.99 or
Beef Medallions \$26.99 or
Prime Rib \$31.99

*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 #6

Sliced Pork Loin \$27.99 or
Beef Medallions \$29.99 or
Prime Rib \$33.99

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

Buffet #7

Sliced Pork Loin \$26.99 or
Beef Medallions \$28.99 or
Prime Rib \$33.99

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

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 3rd 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.



Houligans Steak & Seafood Pub

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

Appetizer Menu

Food Items in 25 or 50 piece orders

		# Pieces
Deviled Eggs	\$75.00	50
Bacon Wrapped Steak Bites	\$115.00	50
Choice steak bites wrapped in hickory smoked bacon and drizzled with a flavorful glaze.		
Bacon Wrapped Rumaki	\$75.00	50
Crisp waterchestnuts wrapped in hickory smoked bacon and tossed in a flavorful glaze.		
Buffalo Wings	\$75.00	25
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.		
Bruschetta	\$65.00	25
Thick Italian bread layered with Montrachet Goat cheese, diced roma tomatoes, garlic, and topped with shredded parmesan cheese.		
Candied Garlic Meatballs	\$90.00	50
Spicy meatballs simmered in our own Candied Garlic sauce.		
Shrimp Cocktail	\$100.00	50
Large Tiger shrimp cooked to perfect and then chilled. Served with our house made cocktail sauce.		
Ham Sliders	\$75.00	25
Smoked deli ham served on a crunchy roll with mustard/mayo and garnished with a cocktail olive.		

Party Platters Priced by the 25 person order

Wisconsin White Cheddar Cheese Curds	\$50.00
Three pounds of White Cheddar Cheese Curds Fried until golden brown. Served with Ranch Dressing upon request.	
Whole Smoked Salmon (Special Order)	\$Mkt.
Fresh Vegetable Display	\$55.00
Cheese Display	\$65.00
Assorted cheeses and crackers. Add locally made Summer Sausage to cheese display	
	\$35.00
Mushroom Mornay	\$75.00
Fresh button mushrooms sauteed then simmered in a sherry wine cream sauce. Topped with breadcrumbs, mozzarella and parmesan cheeses and baked.	
Seafood Bake	\$120.00
Shrimp and Lobster meat are sauteed with fresh portabella mushrooms, shallots and garlic herb butter. Tossed in a cream sauce then topped with breadcrumbs and cheese and baked until golden brown.	

All banquet items will have a 5.5% sales tax added. We suggest an 18% gratuity for service staff.