

Covid-19 Statement

Due to our reduced seating capacity because of Covid-19, we ask that tables keep their stay to 2 hours.

For the safety of our staff and guests we request that face coverings are worn when not seated.

Thank you!!

Appetizers

Fried Cheese Curds \$9.99

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 \$14.99

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 white cheddar cheese then baked until golden brown.

Mushroom Mornay \$8.99

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

Chicken Wings \$10.99

A generous portion of ten crisp wings. Choose from Buffalo, Spicy Candied Garlic™, and Asian styles. Served with gorgonzola cheese dressing and celery sticks.

***Spicy Steak Bites** ^{GF} \$12.99

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.

Local Products

Houligans Steak & Seafood Pub is making a conscious effort to incorporate locally produced products into our menu. Items listed in green have been grown or produced in the local market. Below are a list of local suppliers we use:

Kaufhold Kurds in Ellsworth * Lambalot Acres in Augusta,
Jeremiah's Bullfrog Fish Farm in Downsville * Farm Doc Microgreens, Superior Fresh
Coon Creek Farms in Mondovi * Mike's Starr Market in Eau Claire * Silver Springs in Eau Claire

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 \$4.99 Cup \$2.99

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 \$8.99

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 \$6.99 Dinner size \$11.99

A wonderful combination of organically grown mixed greens (locally sourced seasonally). Garnished with kalamata olives, diced tomatoes, croutons, artichoke hearts, parmesan and crumbled Wisconsin gorgonzola cheeses. Tossed in Houligans homemade balsamic vinaigrette.

Caesar Salad Starter size \$6.99 Dinner size \$11.99

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} Full order...\$20.99

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

Chicken Tchoupitoulas \$21.99

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 \$18.99

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 \$15.99

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 \$23.99

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 \$20.99 Full \$29.99

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 \$23.99

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

Horseradish Crusted Salmon \$24.99

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. \$17.99 3- 3oz. \$22.99

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) \$6.00

-Candied Garlic Sauce \$3.00

-Portabella Mushrooms \$6.00

-Button Mushrooms \$4.00

-Sautéed Onions \$2.50

-Seafood Bake \$14.99

-Bearnaise Sauce \$3.00

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 \$20.99 3-3oz \$25.99

Served with our famous sweet Candied Garlic Sauce.

*Spicy Sirloin Tips^{GF} \$21.99

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: \$6.99

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} \$6.99

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} \$1.95

Crème Brulee^{GF} \$6.99

Creamy custard topped with carmamelized sugar. A CLASSIC!

Ice Cream & After Dinner Drinks

Grasshopper	Crème De Menthe and Crème De Cacao	\$6.50
Brandy Alexander	J Bavet Brandy, Crème De Cacao and nutmeg	\$6.50
Pink Squirrel	Crème De Almond and Crème De Cacao	\$6.50
Golden Cadillac	Galliano and Crème De Cacao	\$6.50

After Dinner Liqueurs/Drink Suggestions:

Baileys Irish Cream, Sambuca, Kahlua, Espresso Martini, Drambuie, Grand Marnier

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