

Appetizers

Deviled Eggs^{GF} Four halves \$3.99

Farm fresh organic eggs hardboiled to perfection. Filled with a creamy deviled egg mixture and garnished with caviar.

Bacon Wrapped Shrimp^{GF} \$9.99

Four large shrimp wrapped in Mike's Star Market hickory smoked bacon. Baked until golden brown. Served with our house made sweet and spicy soy glaze then sprinkled with toasted sesame seeds.

Cod Cake \$9.99

One large cake loaded with cod meat. Served with housemade lemon dill sauce and pickled onion.

Fried Cheese Curds \$9.99

One half pound of lightly breaded white cheddar curds fried 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.

Bacon Wrapped Sea Scallops^{GF} 2 scallops \$13.99

Two scallops served with creamy bearnaise sauce and pickled red onions.

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.

*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.

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.

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 are using:

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

**Now using Earthbound Environmental Solutions to compost our food scrapes,
paper straws, bamboo piks and soiled paper.**

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.

Add a deviled egg to any salad for \$1.25

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 fat free 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. Garnished with a deviled egg.

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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Nightly Features

Smoked Prime Rib ^{GF}

12 oz. \$27.99 8 oz. \$20.99 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. A generous portion of bluegill fillets hand breaded in Japanese breadcrumbs and fried until golden brown.

Seafood Selections

Fish & seafood are served with our rice blend and vegetable of the day.

Fried Shrimp 8 Shrimp Dinner....\$23.99 4 Shrimp Dinner....\$16.99

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 toasted French bread and 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.

Blackened Salmon^{GF} \$24.99

Blackened in a cast iron skillet and served with a housemade bearnaise sauce.

Grilled Salmon^{GF} \$23.99

Farm raised salmon fillet grilled and served with a dollop of Organic Crème Fraiche and garnished with fresh dill and lemon.

Sea Scallops Two Scallops \$18.99 Four Scallops \$27.99

Large Sweet Sea Scallops wrapped in hickory smoked bacon and served with gorgonzola cheese sauce and a fresh tomato basil relish.

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.

Canadian Walleye \$25.99 *Note: our walleye is wild harvested, thus not available for certain periods of time.

Canadian walleye topped with pecans and Japanese breadcrumbs then baked to perfection.

Served with a lemon dill caper black butter.

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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}** 14 oz. \$29.99

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

***New York Strip^{GF}** 12 oz. \$27.99

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. \$27.99 3 oz. \$17.99

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 Bluegill \$2.00 each fillet

-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

-Bacon Wrapped Scallops (2) \$11.99

-Bearnaise Sauce \$3.00

Houligans Signature Steaks

***Candied GarlicTM New York Strip^{GF}** 12 oz. \$30.99

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

***Proscuitto Filet** 6 oz Cut...\$31.99 3 oz. Cut...\$20.99

Tenderloin rolled in toasted proscuitto ham bits and seared. Served with a gorgonzola cheese sauce.

***Irish Whiskey Tenderloin Tips^{GF}** 6 oz. \$25.99

USDA Choice tenderloin tips sautéed with red onions and portabella mushrooms.

Tossed in our sweet Irish whiskey sauce.

***Candied GarlicTM Medallions^{GF}** 2 – 3 oz \$20.99

Served with our famous sweet Candied Garlic Sauce.

***Chipotle Sirloin Tips^{GF}** 8 oz. \$23.99

Seasoned with a seven pepper spice and sautéed with portabella mushrooms in a homemade chipotle demiglace.

***Steak & Shrimp** \$26.99

One 3oz tenderloin of beef served with bearnaise sauce and 4 fried shrimp.

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Chicken, Pasta and Pub Fare

Chicken dishes are served with our rice blend. All entrees come with Chef Guy's vegetable of the day.

Pistachio Crusted Honey Chicken^{GF} Full order...\$19.99 Half order...\$14.99

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

Chicken Tchoupitoulas \$20.99

Breast of chicken sautéed in Cajun butter with sausage, potatoes, mushroom and green onions. Topped with housemade 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.

All our sandwiches are served on a freshly baked bun and comes with lettuce, tomato, homemade chips and pickle spear. Our burgers are ½ pound ground chuck. You may substitute a cup of soup for \$1.99 or house-cut french fries in place of chips for \$2.99 or potato or rice for \$1.50.

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** \$8.99

***Candied GarlicTM Burger** \$10.99

If you like the Candied GarlicTM New York Strip, you are sure to love this burger! A 1/2 pound of ground chuck topped with our own sweet Candied GarlicTM sauce.

***Irish Whiskey Burger** \$12.99

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

***Chipotle Burger** \$12.99

Seasoned with a seven pepper blend and then topped with chipotle portabella mushrooms and gorgonzola cheese.

Cod Cake Sandwich \$12.99

Served with red pepper aioli, fresh lemon and pickled onion.

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**415 S. BARSTOW STREET
EAU CLAIRE, WI 54701
(715) 835-6621
JON SEYBOLD & GUY LOGAN – OWNERS
EMAIL: HOULIGANSPUB@GMAIL.COM**

Banquet Guidelines

Houligans Steak & Seafood Pub has a variety of options to suit your needs. Whether working with a budget or specific dietary restriction, we are here to provide you with an event personalized to your requests. The following information about group sizes is a recommendation but can be modified to meet your specific needs.

Groups of up to 20 people have the option of pre-selecting a menu or ordering off of the regular dinner menu with no pre-count of food selections required.

Groups of 20 to 30 people are asked to limit their menu offerings. We will gladly print a menu with one to three choices for your gathering with no required pre-count of the menu selections.

Groups of 30 or more are asked to choose up to two of the following menu selections with a pre-count of each item provided to Houligans Steak & Seafood Pub at least 72 hours prior to the event. Buffet options are also available for groups of 30 to 50.

Dessert options are available through Houligans Steak & Seafood Pub. Desserts purchased from outside of Houligans Steak & Seafood Pub must come from a state inspected bakery.



415 S. BARSTOW STREET * EAU CLAIRE, WI 54701

(715) 835-6621

Email: houliganspub@gmail.com

Banquet Menu – Plate Service

See banquet guideline sheet for specific menu accompaniments.
All items come with salad, vegetable, starch, and freshly baked bread.

Beef: *all steaks are served medium for banquet*

USDA Choice Medallions of Beef	Two 3oz	\$19.99
USDA Choice Candied Garlic Medallions (Sweet garlic sauce)	Two 3oz	\$22.99
USDA Choice Tenderloin	6 oz.	\$29.99
Slow Roasted Prime Rib(**except Saturdays)	8 oz	\$22.99
	12 oz	\$29.99
USDA Choice New York Strip	12 oz	\$29.99
Candied Garlic New York Strip (Sweet garlic sauce)	12 oz	\$32.99

Note: Custom sized steaks can be cut if precounts are provided.

Fish & Seafood:

Shrimp (Breaded and Fried)	4 piece	\$18.99	8 piece	\$25.99
Shrimp Scampi	8 piece	\$25.99		
Grilled Salmon with lemon dill cream sauce		\$25.99		
Horseradish Crusted Salmon with lemon dill sauce		\$26.99		
Fried Canadian Blue Gills		\$16.99		

Chicken:

Pan Fried Chicken	Panko Breaded with a mushrooms cream sauce	3 oz	\$15.99	6 oz	\$19.99
Pistachio Crusted Chicken with a honey bourbon sauce		3 oz	\$16.99	6 oz	\$21.99
Chicken Provencal					
(Grilled chicken breast topped with tomatoes, olives and cheese)		3 oz	\$15.99	6 oz	\$19.99

Other Entrees:

Sausage Penne with alfredo sauce	\$20.99
Vegetable Penne with alfredo sauce	\$17.99

All banquet items will have an 18% gratuity and 5.5% sales tax added.

Custom menu selections available upon request.

***A pre-count is required for these entrée items.*



Banquet Dinner Buffets

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

Buffet #1 \$17.99

- *Houligans Chicken Supreme – breast of chicken stuffed with a wild rice and cashew stuffing. Served with an herb cream 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
- *Rice Blend

Buffet #2 \$18.99

- *Chef Carved Pork Loin
- *Houligans Chicken Supreme
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #3 \$24.99

- *Chicken Provencal – Grilled chicken breast Topped with diced tomatoes, Kalamata olives, cheese then baked.
- *Horseradish Salmon with lemon dill sauce
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #4 \$17.99

- *Grilled Pork Loin with Candied Garlic sauce
- *Fried Canadian Bluegills
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #5

Sirloin \$19.99 Prime Rib \$24.99

- *Your choice of Chef Carved USDA Choice Sirloin Or Smoked Prime Rib
- *Pan Fried Chicken
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #6

Sirloin \$24.99 Prime Rib \$28.99

- Your choice of Chef Carved Sirloin or Carved Smoked Prime Rib
- *Fresh Grilled Salmon with Lemon Dill Sauce
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Buffet #7

Sirloin \$20.99 Prime Rib \$25.99

- Your Choice of Chef Carved Sirloin or Carved Smoked Prime Rib
- *Pistachio Crusted Chicken with a honey bourbon sauce
- *Fresh Vegetable of the Day
- *Freshly Baked Rolls
- *Mashed Potatoes
- *Rice Blend

Note:

- *Add a dinner salad to any buffet for \$2.00
- * An 18% gratuity and 5.5% sales tax are added to groups of 8 or more.
- *Buffets can accommodate 30 –60 people.



Houligans Steak & Seafood Pub

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

Appetizer Menu

Priced by the 25 piece order

Deviled Eggs	\$25.00
Assorted Crostinis and Canapes Mini bread crisps topped with an assortment of homemade toppings/spreads.	\$35.00
Bacon Wrapped Steak Bites Choice steak bites wrapped in hickory smoked bacon and drizzled with a flavorful glaze.	\$40.00
Bacon Wrapped Rumaki Crisp waterchestnuts wrapped in hickory smoked bacon and tossed in a flavorful glaze.	\$27.50
Blue Crab Stuffed Mushroom Caps Large mushroom caps stuffed with real Blue Crab meat stuffing.	\$60.00
Chicken Stuffed Mushroom Caps Large mushroom caps stuffed with a cream cheese and chicken mixture and baked until golden brown.	\$35.00
Buffalo Wings 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.	\$30.00
Bruschetta Thick Italian bread layered with Montrachet Goat cheese, diced roma tomatoes, garlic, and topped with shredded parmesan cheese.	\$40.00
Candied Garlic Meatballs Spicy meatballs simmered in our own Candied Garlic sauce.	\$30.00
Fried Shrimp Hand-breaded jumbo shrimp fried until golden brown. Served with lemon and cocktail sauce.	\$40.00
Shrimp Cocktail Large Tiger shrimp cooked to perfect and then chilled. Served with our house made cocktail sauce.	\$40.00

Party Platters Priced by the 25 person order

Wisconsin White Cheddar Cheese Curds Three pounds of White Cheddar Cheese Curds Fried until golden brown. Served with Ranch Dressing upon request.	\$45.00
Sausage Sampler A variety of sausages made at Mike's Star Market especially for Houligans. Served with sautéed peppers, red onion and a mustard cream sauce.	\$30.00
Homemade Potato Chips with Dip	\$25.00
Whole Smoked Salmon (Special Order)	\$Mkt.
Fresh Vegetable Display	\$45.00
Cheese Display Assorted cheeses and crackers. Add locally made Summer Sausage to cheese display	\$55.00 \$25.00
Artichoke Dip Artichoke hearts folded in a parmesan garlic sauce.	\$60.00

All banquet items will have an 18% gratuity and 5.5% sales tax added.



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www.houligans.net

Draft Beer Pricing for Banquets

¼ Barrel = 71 14 oz. Glasses

½ Barrel = 142 14 oz. Glasses

Regular Domestic Barrels

¼ Barrel \$200++

½ Barrel \$300++

(Ex. Bud Light, Miller Lite, Michelob Golden Draft Light, Coors Light, Leinenkugels Original etc)

Premium Domestic Barrels

¼ Barrel \$250++

½ Barrel \$350.00++

(Ex. Leinenkugels Honey Weiss, New Glarus Spotted Cow)

Other Brands available upon request. We would be happy to quote a price.

++ + 18% gratuity and 5.5% sales tax is added to barrel prices

Houligans Desserts

We are happy to suggest other dessert options for your party's needs.

Chocolate Chunk Bread Pudding

\$5.99

Freshly baked cinnamon rolls mixed with cream and spices then baked. Served with Belgium chocolate chunks, mixed nuts and our homemade Irish Whiskey sauce.

Houligans Famous New York Cheesecake \$5.99

Turtle – Topped with carmel, fudge, pecans and cashews

Irish Whiskey – Topped with our homemade Irish Whiskey sauce and candied pecans.

Strawberrys and Cream – Topped with a combination of tangy strawberry and Bailey's Irish Cream sauces.

Homemade Lava Cake^{GF}

\$5.99

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} \$1.75

Crème Brulee^{GF} \$6.99

Creamy custard topped with carmelized sugar. A CLASSIC!

Houligans Ice Cream Sundae^{GF} \$4.99

Two scoops of rich vanilla ice cream served with with your choice of hot fudge, caramel or strawberry toppings. Garnished with real whipped cream and a maraschino cherry.

^{GF} Designates the items is Gluten Free