

## Appetizer

**Gulf Shrimp Cocktail**- Four boiled jumbo shrimp served with red cocktail sauce & fresh lemon...10.95

## Soup du jour

Please speak to your waiter about our nightly soup offering made fresh daily...Cup...3.50 & Bowl...5.95

## Lighter Course Dinners

*All Lighter Course Dinners stand alone served with no accompaniments. If you would like to add any accompaniments to your dish please make your selection from the list provided below.*

**Seared Four oz. USDA Prime Beef Fillet with Mushroom Ragoût**- Top grade prime flavorful & tender beef pan-seared to your specification & napped with a deep rich demi-glace sauce with a mélange of shiitakes, Portobello & domestic button mushrooms...28.95

**\*Grilled Rack of Lamb**- Lamb rubbed with crushed roasted cocoa bean, dried porcini mushroom & spices served with glace de viande flavored with French wild blueberry preserves ...22.95

**Lobster & Shrimp with House Noodles**- Fresh house flat egg noodles tossed with grilled tomato-sage butter, blackened lobster, grilled shrimp then topped with Grana Padano cheese, roasted lemon & scallion...21.95

**Gulf Coast Blue Crab Cakes**- Cakes of delicate lump Gulf crab meat seasoned to perfection then sautéed in smoke point butter served with roasted lemon beurre blanc & caramelized onion...16.95

**Headliners Crab, Shrimp & Avocado Salad**- Fresh ripe avocado filled with shrimp & crab rémoulade salad, placed on a bed of mixed lettuce tossed with Champagne vinaigrette & house croutons finished with Roma tomato & cucumber slices...15.95

**Fried Jumbo Gulf Shrimp**- Shrimp butterflied & breaded with a blend of seasonings, fried golden brown with a crispy exterior served with lemon wedge & choice of red cocktail or tartar sauce...Four...11.95, Six...16.25, or Eight...20.75

## Accompaniments

**Salads...choose one from the variety of selections on the next page**

**Baked Potato with condiments...3.25**

**Potato, Pasta & Rice choice for the day...2.95**

**Vegetable choice for the day...2.95**

**French Fries...2.25**

Be sure to speak with your server about the daily specials from the Headliners kitchen.

We find the freshest meats, fish, fowl, & vegetables for our members,

& turn them into delicious Soups, Appetizer specials & Salads, Lighter Course dinners, Full Course dinner specials & market seafood creations for you every evening. Try one of the specials from the a la carte line in the kitchen for a change of pace.

## *Full Course Dinner Entrées*

*The Dinner Entrées below are prepared to order & have been beautifully paired with accompaniments by our chefs.*

**Six oz. USDA Prime Beef Fillet-** The industry's superior top 2% meat selection cooked to your desire finished with rich steak butter & served with Yukon Gold whipped potatoes & herb roasted asparagus...39.95

**Tender Country Chicken Fried Steak-** Chairman's Reserve strip loin seasoned, floured then pan fried until golden brown served over cheddar cheese mashed potatoes topped with pan gravy & garnished with tender brussels sprouts sautéed with house smoked bacon...21.95

**Niman Ranch Twelve oz. USDA Prime Beef Ribeye-** This superior top 2% graded beef with amazing tenderness, juiciness, flavor & fine texture is grilled to your specifications & finished with rich steak butter served with Yukon Gold whipped potatoes & herb roasted asparagus...42.95

**Extra Colossal Scallops-** Seasoned & grilled scallops served atop whipped potatoes & barley crowned with creamed spinach then finished with sautéed house cured bacon & leeks...31.95

**Pistachio Crusted Sea Bass-** Delicately roasted sea bass, crushed pistachio nuts & fresh herb topping napped with tomato-basil citrus butter accompanied with goat cheese potato gratin...32.95

**Market Fresh Seafood-** Quality fresh seafood is prepared to your liking served with grilled lemon, citrus-herb risotto & herb roasted asparagus...Market Price

**Italian Roasted Chicken-** Fresh herbs & seasonings rubbed on this fresh plump chicken breast pan seared over high heat until golden then roasted in hot oven served over Italian sausage, Gorgonzola & spinach risotto finished with honey balsamic drizzle, pan drippings & served with sautéed spinach...18.95

## *Salads à la Carte*

**Headliners House Salad-** Mixed field greens tossed in Champagne vinaigrette composed with pear slices, prosciutto ham, roasted pistachios & Belle Blanche cheese...5.95

**Spinach Salad-** Fresh crisp spinach leaves tossed with creamy gorgonzola & fresh herb vinaigrette, crisp apple smoked bacon, roasted red bell pepper & croutons...5.95

**Avocado & Hearts of Palm Salad-** Soft fresh Boston lettuce tossed with piquant cilantro vinaigrette & garnished with avocado slices, Bermuda sweet onion & heart of palm...5.95

**Cherry, Pecan & Goat Cheese Salad-** Fresh mixed lettuce greens tossed with intensely flavorful cherries, candied pecans, goat cheese, yellow pear tomatoes & fresh herb-balsamic vinaigrette...6.25

**Caesar Salad-** Crisp Romaine lettuce tossed with croutons, parmesan cheese & Headliners' Caesar dressing...4.95

**\*Indicates a new item on the menu**

## *Dessert Menu*

### ***Lemon-Vanilla Panna Cotta***

*This Italian Light Creamy Lemon & Vanilla Custard is Served in a Crisp Semi-Sweet Tartlet Shell Garnished with Raspberries & Strawberries.*

6.95

### ***Texas Pecan Ball***

*Tasty Vanilla Bean Ice Cream Rolled in Toasted Pecans & Finished with Hot Chocolate Fudge Sauce*

\$5.25

### ***Elegant Sorbet***

*Your Choice of Mango, Orange or Raspberry Sorbet Served Over Fresh Mixed Berries & Orange Sections Accented with a Hazelnut Crème Filled Wafer*

\$5.95

### ***English Toffee Cake***

*Moist Dark Brown Sugar Date Cake Floating on Toffee Sauce, Finished with Coffee Ice Cream & Garnished with Caramelized Cocoa Nibs*

\$5.95

### ***Rum Crème Brûlée***

*A Classic French Dessert Made of Delicious Creamy Custard Accented with Dark Rum & Topped with a Crisp Caramelized Turbinado Sugar Crust*

\$5.50

## *Our Next Generation Menu*

### ***Gulf Coast Fish Planks***

*Fresh Deep-Fried Fish Planks, Pulled from the Gulf, Specially Breaded & Served with Red or Tartar Sauce & Lemon Wedge*

8.95

### ***Grilled Chicken & Cheese Quesadilla***

*Grilled Chicken Breast with Jack Cheese Sandwiched Between Two Four Tortillas & Cooked Golden Brown*

8.50

### ***Hill Country Chicken Fingers***

*These Golden Fried Chicken Fingers Come from the Plumpest Chickens We Can Find in those Hills Outside of Austin, Served with Ketchup &/or Cream Gravy*

8.50

### ***Butterfly Fried Shrimp***

*Three Golden Fried Shrimp Ready to Fly Off Your Plate and into Your Mouth, Served with Red or Tartar Sauce & Lemon Wedge*

10.50

### ***4 Ounce Beef Tenderloin Fillet***

*Choice Beef Cooked to Your Liking Served with French Fried & Ketchup*

18.95

### ***Old Fashioned Miniature Hamburgers***

*Three 2 Ounce Chuck Hamburgers, Seasoned & Griddled, Served on Fresh Buns with Chopped Lettuce, Tomato, Pickle Relish, Onion & Mustard*

6.95

### ***Accompaniments***

*French Fries.....1.95*

*Vegetable of the Day.....2.50*

*Baked Potato with Condiments.....2.95*

*Rice Pilaf.....2.25*

*Buttered Pasta.....2.25*

*All Entrées are Served with Fresh Fruit, Hot Rolls & Muffins.*

*This Menu is for Ages Twelve & Under*