Fall 2022

25% service fee and 8.25% sales tax will be added to all food and beverage items.

HEADLINERS

LUNCHEON MENU

Buffets

Our most popular option is a "modified buffet" where you will have many of the items on the members' lunch buffet, but in your own room. This includes a green salad, cold salad, fruit, vegetable, starch, two entrees, rolls, dessert, iced tea and coffee for 32.50. If you would prefer to create your own buffet, contact us for options and pricing. For groups of 20 or more.

Entrée Salads 17.55

Headliners
mixed field greens, boston lettuce, pistachios,
fresh pear slices & belle blanche cheese,
champagne vinaigrette (gf)

salade de maison
boston lettuce, red & yellow grape tomatoes,
artichoke hearts, button mushrooms
& hearts of palm, vinaigrette dressing (gf/v)

sunshine
mixed field greens & butter lettuce with grapefruit sections,
avocado chunks & toasted almonds,
citrus parmesan dressing (gf)

bibb wedge
smoked bacon, grape tomatoes, fried onion strings,
tarragon bleu cheese dressing

baby spinach
candied pecans, feta cheese, sliced strawberries,
citrus vinaigrette (gf)

complements for salads above:
grilled chicken breast, additional 8.00 (gf)
four medium grilled shrimp, additional 10.10 (gf)
four ounces of grilled or seared salmon, additional 13.40 (gf)

caesar
crisp romaine lettuce, parmesan cheese,
croutons, & rich traditional caesar dressing
replace croutons with everything bagel spiced parmesan crisps for a gluten free option!

warm goat cheese
medallion of goat cheese coated with pecan pieces
on mixed field greens, balsamic vinaigrette (gf)

soup and salad plate 21.65

trio salad
chicken pecan salad, chipotle shrimp avocado salad,
fusilli pasta salad
23.00

grilled ginger citrus vermicelli noodle salad
chicken, peanuts, oranges, thai curry peanut dressing
23.00

cobb salad
grilled chicken, cheddar cheese, bacon, tomatoes,
corn, jicama, eggs, avocado, roasted garlic-ranch dressing
23.00

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Power Bowls

short rib power bowl
tender short ribs over kimchi fried rice,
avocado, cabbage, cucumber, egg and scallions,
honey-sesame dressing
24.00

cuban mojo power bowl
marinated, grilled chicken,
mojo sauce over quinoa, black beans, plantains,
mango and cilantro
23.00

quinoa power bowl
roasted sweet potatoes and beets, zucchini, avocado,
edamame, asparagus, tahini dressing
23.00

vegan power bowl
cauliflower, black beans, farro, butternut squash,
marinated grape tomatoes, spring mix, microgreens,
salted pumpkin seeds, apple cider-maple vinaigrette
19.00

complements for power bowls above:

grilled chicken breast, additional 8.00 (gf)
four medium grilled shrimp, additional 10.10 (gf)
four ounces of grilled or seared salmon, additional 13.40 (gf)

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Luncheon Specials

entrees below include: first course salad, sides

ham & asparagus crêpes 25.75

chicken tetrazzini crêpes 25.75

vegetarian herb mushroom crepes,
pomodoro sauce & fresh basil 25.75

beef short-rib, mushroom, & bleu cheese enchiladas,
grilled yellow tomato sauce 25.75

House Favorites:

lobster enchiladas, cascabel sauce (2 per person) 30.00

shrimp & poblano pepper enchiladas (2 per person)25.75

chicken a la king in puff pastry 26.80

beef bourguignon, roasted new potatoes 27.85

shrimp & grits 29.90

flaky, delicate crab cakes, lemon beurre blanc
(2 per person) 29.90

multigrain risotto, sweet corn, wilted spinach,
grilled squash, roasted red pepper sauce 25.00

smoked mushroom cavatappi, broccolini,
charred tomatoes, shredded parmesan, pesto sauce 25.00

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HEADLINERS

LUNCHEON MENU

Banquet Luncheons

Please also refer to the dinner banquet menus for additional selections. entrees below include: first course salad, sides

chicken fried steak
mashed potatoes, asparagus, candied carrots, cream gravy
45.00

vegan or vegetarian cauliflower steaks with mushroom sauce
(can be modified to be gluten free)
34.00

Headliners famous fried chicken
breast & thigh
29.90

filet of salmon, dill hollandaise sauce (gf)
47.40

fried gulf shrimp
red and rémoulade sauces
choice of four 29.90, six 35.05 or eight 40.20

tenderloin of beef pinwheels
stuffed with prosciutto, red bell pepper and arugula,
fresh herbs, napped with a mushroom-goat cheese sauce
44.30

Desserts

slice of pie or cake 8.00
flan with berries (gf) 8.00
scoop of ice cream or sorbet with cookie 8.00
texas pecan ball with hot fudge sauce (gf) 8.00

For additional options, see banquet dinner menu