

Headliners Club



Shareable Starters

BACON-WRAPPED JUMBO SHRIMP \$17 ^(GF)
brandy glaze, four pieces

BURRATA AND HEIRLOOM TOMATO \$15
crostini, garlic olive oil, balsamic

NEW ZEALAND LOLLIPOP LAMB CHOPS \$19 ^(GF)
chimichurri, romesco sauce, parve potatoes, four pieces

FRIED CALAMARI \$18
tempura vegetables, roasted garlic citrus aioli

ARTISAN CHEESE BOARD \$20
*chef's house-made jam and toasted nuts, grilled french baguette,
imported gourmet cheeses, olives, seasonal fruit
add savory meats +\$6*

BOURBON BROWN SUGAR BEEF TIPS \$16
seared black angus beef tips, pickled horseradish cream, tribeca bakery sourdough

Soup and Salad

LOUISIANA CAJUN STYLE GUMBO
chicken and andouille sausage - made daily \$6 cup/ \$10 bowl

HOUSEMADE SOUP OF THE DAY
\$4 cup/ \$8 bowl

ICEBERG WEDGE SALAD \$12 ^(GF)
thick-cut bacon, bleu cheese crumbles, tomatoes, housemade bleu cheese dressing

CAESAR SALAD \$12
*romaine hearts, focaccia croutons, parmesan crisps,
charred tomatoes, housemade caesar dressing*

HEADLINERS HOUSE SALAD \$10 ^(GF)
*mixed greens, red pears, belle blanche cheese,
toasted pistachios, housemade champagne vinaigrette*

Ron Ford Platter

12 oz. grilled black angus ribeye, french fries, ^(GF)
4 jumbo boiled shrimp, 4 jumbo fried shrimp, gourmet cheese
2 people \$95/ 4 people \$140/ 6 people \$190

Main

BLACKENED REDFISH PONTCHARTRAIN \$41 ^(GF)
*crab, shrimp, brown butter topping, cajun trinity rice,
herbed shoestring potatoes, seasonal vegetables*

PAN-SEARED SCALLOPS \$42 ^(GF)
wild mushroom risotto, truffle pea puree

THE FAMOUS GOVERNOR SHIVERS CHICKEN FRIED STEAK \$34
beef tenderloin, creamy peppercorn gravy, yukon gold mashed potatoes, seasonal vegetables

ROASTED CHICKEN \$29
*boneless half chicken, roasted smashed marble potatoes,
melody of baby squash, red bell pepper, cipollini onion, chicken jus*

VEGETABLE AND GRAIN BOWL \$24 ^(GF)
*quinoa, broccolini, carrots, baby heirloom tomatoes, asparagus,
charred spinach, mushrooms, honey balsamic vinaigrette
add grilled: chicken \$7, shrimp \$8, salmon \$10*

CHARBROILED CAULIFLOWER STEAK \$25 ^(GF)
basil oil, charred broccolini, wild mushroom, roasted shallots

From the Judge Yeakel Grill

We proudly partner with Chicago's Linz Heritage Black Angus to source the finest USDA beef that is aged to perfection.

BOURBON-GLAZED DOUBLE-BONE PORK CHOP \$39 ^(GF)
fourteen-ounce, apple bacon jam, rosemary roasted fingerling potatoes, seasonal vegetables

PORCINI CRUSTED BEEF TENDERLOIN FILET \$52 ^(GF)
*six-ounce Linz Heritage Black Angus,
cognac demi-glace, yukon gold bleu cheese mashed potatoes,
seasonal vegetables*

PORTERHOUSE STEAK \$65 ^(GF)
*twenty-two-ounce Linz Heritage Black Angus,
roasted garlic, demi-glace,
yukon gold smoked cheddar mashed potatoes,
seasonal vegetables*

CANDIED BONE-IN RIBEYE \$65 ^(GF)
*twenty-four-ounce Linz Heritage Black Angus,
brown sugar and black pepper glaze,
yukon gold smoked cheddar mashed potatoes,
seasonal vegetables*

KANSAS CITY BONE-IN STRIP \$60 ^(GF)
*eighteen-ounce Linz Heritage Black Angus,
roasted garlic, demi-glace,
yukon gold smoked cheddar mashed potatoes,
seasonal vegetables*

MAKE ANY STEAK OSCAR STYLE \$14
asparagus, jumbo lump crab, hollandaise sauce

Shareable Sides and Sauces

LOBSTER MACARONI AND CHEESE \$18 **YUKON BLEU CHEESE MASHED POTATOES \$12**
GRILLED ASPARAGUS \$12 ^(GF) **FRIED BRUSSELS SPROUTS \$10** ^(GF)
CORN BRULEE \$8 **BONE MARROW BUTTER SAUCE \$3** ^(GF)
CHARRED BROCCOLINI \$8 **CHIMICHURRI SAUCE \$3**
WILD MUSHROOM & CIPOLLINI \$8 ^(GF) **HOLLANDAISE SAUCE \$3**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



HEADLINERS HAYMAKER - \$14
*double fudge chocolate chip brownie,
praline pecans, vanilla ice cream,
crushed heath bar, brownie crumbles,
whipped cream, chocolate drizzle*

SEASONAL SORBET - \$10 ^(GF)
housemade duet of sorbets

MILE HIGH MOUSSE CAKE - \$14
*alternating layers of decadent
chocolate mousse & rich chocolate cake,
caramel sauce, chocolate shavings*

HEADLINERS PIES - \$8
old-fashioned housemade pies by the slice
Key Lime Pie
Coconut Cream Pie

TEXAS PECAN BALL - \$8 ^(GF)
*vanilla ice cream, toasted pecans,
hot fudge sauce*

LAVA CAKE - \$10 ^(GF)
*flourless chocolate cake with
molten center, vanilla ice cream,
chocolate drizzle*

COFFEE WITH A KICK - \$15
*custom blend from texas coffee traders,
topped off with your choice of spirit,
finished with whipped cream*

choose from:
*baileys irish cream, jameson, kahlua, amaretto,
or select your own kick*

CAPPUCCINO - \$4
double-shot under a layer of frothy foam

ESPRESSO MARTINI - \$14
*chopin vodka, kahlua, espresso,
mozart dark chocolate,
topped with three coffee beans for good luck*

PICK YOUR POISON
liqueurs - \$12.50
*b&b, campari, chambord, cointreau, drambuie,
frangelico, grand marnier, romana sambuca,
amaretto di saronno*

cognac - \$14
*courvoisier vs, courvoisier vsop.,
hennessy v.s., remy martin vsop*