

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 compote and toasted nuts, grilled french baguette,
imported gourmet cheeses, olives, seasonal fruit
add chef's selection of cured 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

cognac | 14

courvoisier vs, courvoisier vsop, hennessy v.s., remy martin vsop