

Headliners Club



Shareable Starters

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

BURRATA & BEETS | 15
*array of beets, pomegranate, pistachio, arugula, oregano, lime vinaigrette,
balsamic syrup, grilled crostini*

*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
thick-cut bacon, bleu cheese crumbles, tomatoes, fried onion strings, 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,
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)
pumpkin puree, pepita, wild mushroom risotto, fried parsnips & carrots

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

ROASTED ACHIOTE CHICKEN | 29
*boneless half chicken, vegetable cilantro rice pilaf, salsa verde, radish,
pickled onion, pepper tomato salad*

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

HOUSEMADE BUTTERNUT RAVIOLI | 32
wild mushroom, pinenuts, parmesan cheese, sage brown butter

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 compote, mashed sweet 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*

***HERB CRUSTED VEAL CHOP | 65** ^(GF)
*sweet potato hash, seasonal vegetables,
sherry mushroom demi-glace*

***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*

***SURF & TURF | 59**
*four-ounce cold water lobster tail, four-ounce Linz Heritage Black Angus filet,
drawn butter, charred lemon, yukon gold smoked cheddar mashed potatoes, seasonal vegetables*

Shareable Sides and Sauces

LOBSTER MACARONI AND CHEESE | 18
GRILLED ASPARAGUS | 12 ^(GF)
CORN PUDDING | 8 ^(GF)
WILD MUSHROOM & CIPOLLINI | 8 ^(GF)

IDAHO BAKED POTATO | 10 ^(GF)
FRIED BRUSSELS SPROUTS | 10 ^(GF)
CHIMICHURRI SAUCE | 3
***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*

TINY TREATS | 8 each

red velvet cake - cream icing

chocolate oreo cake - cream icing, oreo crumbles

cheesecake bites - mini, seasonal toppings

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*