



Headliners Club

Shareable Starters

BACON WRAPPED JUMBO SHRIMP \$16 (GF)
BRANDY GLAZE, FOUR PIECES

HOUSEMADE FRIED BOUDIN \$14
REMOULADE SAUCE, FOUR PIECES

NEW ZEALAND LOLLIPOP LAMB CHOPS \$19 (GF)
CHIMICHURRI, ROMESCO SAUCE, PARVE POTATOES, FOUR PIECES

FRIED CALAMARI \$18
YUZU KOSHO AIOLI

CHARCUTERIE AND CHEESE BOARD \$18 (GF)
CHEF'S SAVORY COLLECTION OF MEATS, CHEESES, AND OLIVES

BOURBON BROWN SUGAR BEEF TIPS \$16
SEARED PRIME BEEF, PICKLED HORSERADISH CREAM, TRIBECA BAKERY SOURDOUGH

FRIED SMOKED OYSTERS \$15
HYDE PARK SAUCE, CLASSIC COCKTAIL, SIX PIECES

Soup and Salad

CHEF AMADOR'S AUTHENTIC LOUISIANA GUMBO
MADE DAILY \$6 CUP | \$8 BOWL

HOUSEMADE SOUP OF THE DAY
\$4 CUP | \$6 BOWL

ICEBERG WEDGE SALAD \$11 (GF)
THICK-CUT BACON, BLEU CHEESE CRUMBLES, TOMATO, HOUSEMADE BLEU CHEESE DRESSING

CAESAR SALAD \$11
ROMAINE HEARTS, FOCACCIA CROUTONS, PARMESAN CRISP,
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, JALAPENO JACK CHEESE,
HYDE PARK SAUCE, RED SAUCE, KETCHUP
2 PEOPLE \$95 | 4 PEOPLE \$140 | 6 PEOPLE \$190

Main

PORCINI CRUSTED BEEF TENDERLOIN FILET \$52 (GF)
HAND-CUT SIX-OUNCE CERTIFIED ANGUS BEEF, COGNAC DEMI-GLACE,
YUKON GOLD BLEU CHEESE MASHED POTATOES, SEASONAL VEGETABLES

CANDIED BONE-IN-RIBEYE \$58 (GF)
HAND-CUT TWENTY-OUNCE CERTIFIED ANGUS BEEF, BROWN SUGAR AND BLACK PEPPER GLAZE,
ROASTED CIPOLLINI ONION, YUKON GOLD SMOKED CHEDDAR MASHED POTATOES, SEASONAL VEGETABLES

BLACKENED RED FISH PONTCHARTRAIN \$39 (GF)
CRAB, SHRIMP, BROWN BUTTER TOPPING, CAJUN TRINITY RICE,
HERBED SHOESTRING POTATOES, SEASONAL VEGETABLES

TARRAGON AND DILL CRUSTED SALMON \$31 (GF)
SAFFRON ROASTED TOMATO SAUCE, VEGETABLE COUSCOUS

JUMBO LUMP BLUE CRAB CAKES \$40
OYSTER CRACKER CRUST, ORANGE-CHIPOTLE BEURRE BLANC, SEASONAL VEGETABLES

FRENCHED CHICKEN BREAST \$32 (GF)
GRILLED, HAZELNUT ROMESCO, TRUFFLE STEAK FRIES,
TOSSED CUCUMBER, ENDIVE, FRISEE SALAD

BOURBON-GLAZED DOUBLE-BONE PORK CHOP \$38 (GF)
FOURTEEN OUNCES, APPLE BACON JAM, STEAK FRIES, WILTED SPINACH

VEGETABLE AND GRAIN BOWL \$24 (GF)
QUINOA, BROCCOLINI, CARROTS, BABY HEIRLOOM TOMATOES, ASPARAGUS,
CHARRED SPINACH, MUSHROOMS, HONEY BALSAMIC VINAIGRETTE

THE FAMOUS GOVERNOR SHIVERS CHICKEN FRIED STEAK \$34
BEEF TENDERLOIN, CREAMY PEPPERCORN GRAVY,
YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES

Shareable Sides

LOBSTER MACARONI AND CHEESE \$18
TRUFFLE STEAK FRIES \$12
CORN BRULEE \$8
CHARRED BROCCOLINI \$8