



**November 2023**

**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 23**

#### 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 9 (gf)

four medium grilled shrimp, additional 11.50 (gf)

four ounces of grilled or seared salmon, additional 14.50 (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 23

#### trio salad

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

26

#### grilled ginger citrus vermicelli noodle salad

chicken, peanuts, oranges, thai curry peanut dressing

26

#### cobb salad

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

26



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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

27.50

#### cuban mojo power bowl

marinated, grilled chicken,  
mojo sauce over quinoa, black beans, plantains,  
mango and cilantro

27.50

#### quinoa power bowl

roasted sweet potatoes and beets, zucchini, avocado,  
edamame, asparagus, tahini dressing

27.50

#### vegan power bowl

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

23

### *complements for power bowls above:*

grilled chicken breast, additional 9 (gf)

four medium grilled shrimp, additional 11.50 (gf)

four ounces of grilled or seared salmon, additional 14.50 (gf)

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### ***Luncheon Specials***

*entrees below include: first course salad, sides*

ham & asparagus crêpes 28.50

chicken tetrazzini crêpes 28.50

vegetarian herb mushroom crepes,  
pomodoro sauce & fresh basil 28.50

beef short-rib, mushroom, & bleu cheese enchiladas,  
grilled yellow tomato sauce 28.50

### ***House Favorites:***

lobster enchiladas, cascabel sauce (2 per person) 31.50

shrimp & poblano pepper enchiladas (2 per person) 28.50

chicken a la king in puff pastry 29.50

beef bourguignon, roasted new potatoes 30.50

shrimp & grits 32.50

flaky, delicate crab cakes, lemon beurre blanc  
(2 per person) 33.50

multigrain risotto, sweet corn, wilted spinach,  
grilled squash, roasted red pepper sauce 28.50

smoked mushroom cavatappi, broccolini,  
charred tomatoes, shredded parmesan, pesto sauce 28.50

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## 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  
49.50

vegan or vegetarian cauliflower steaks with mushroom sauce  
(can be modified to be gluten free)  
37.50

Headliners famous fried chicken  
breast & thigh  
31.50

filet of salmon, dill hollandaise sauce (gf)  
51.50

fried gulf shrimp  
red and rémoulade sauces  
choice of four 33, six 38 or eight 43

tenderloin of beef pinwheels  
stuffed with prosciutto, red bell pepper and arugula,  
fresh herbs, napped with a mushroom-goat cheese sauce  
47.50

### ***Desserts***

slice of pie or cake 9  
flan with berries (gf) 9  
scoop of ice cream or sorbet with cookie 9  
texas pecan ball with hot fudge sauce (gf) 9

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For additional options, see banquet dinner menu