

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

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*

Soup and Salad

LOUISIANA CAJUN STYLE GUMBO (GF)
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, fried onion strings, house-made bleu cheese dressing*

*CAESAR SALAD | 12
*romaine hearts, focaccia croutons, parmesan crisps,
charred tomatoes, house-made caesar dressing*

HEADLINERS HOUSE SALAD | 10
*mixed greens, red pears, belle blanche cheese, toasted pistachios,
house-made champagne vinaigrette*

Main

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

*PAN-SEARED SCALLOPS | 42 (GF)
roasted fingerling potatoes, corn salsa, arugula coulis

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

SLOW SMOKED CHICKEN | 29
boneless half chicken, lentil trio, glazed oyster mushrooms, chicken demi-glace

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 | 40 (GF)
*fourteen-ounce, apple bacon compote,
mashed sweet potato, seasonal vegetables*

*PORCINI CRUSTED

BEEF TENDERLOIN FILET | 54 (GF)
*six-ounce Linz Heritage Black Angus,
cognac demi-glace, yukon gold bleu cheese mashed potatoes,
seasonal vegetables*

*CANDIED BONE-IN RIBEYE | 67 (GF)
*twenty-four-ounce Linz Heritage Black Angus,
brown sugar and black pepper glaze,
yukon gold smoked cheddar mashed potatoes,
seasonal vegetables*

BONELESS BRAISED

PRIME SHORTRIB | 46 (GF)
*cheddar cheese grits, baby beets,
fried onion-strings, seasonal vegetables*

*KANSAS CITY BONE-IN STRIP | 61 (GF)
*eighteen-ounce Linz Heritage Black Angus,
roasted garlic, demi-glace,
yukon gold smoked cheddar mashed potatoes,
seasonal vegetables*

*SURF & SURF | 61
*U-3 charbroiled prawn, house made lump crab cake,
saffron corn puree, chili compound butter,
seasonal vegetables*

Shareable Sides and Sauces

LOBSTER MACARONI AND CHEESE | 18

GRILLED ASPARAGUS | 12 (GF)

WILD MUSHROOM & CIPOLLINI | 8 (GF)

SMOKED CHEDDAR MASHED POTATOES | 10 (GF)

FRIED BRUSSELS SPROUTS | 10

CHIMICHURRI 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

MILE HIGH MOUSSE CAKE | 14

alternating layers of decadent chocolate mousse & rich chocolate cake, caramel sauce, chocolate shavings

HEADLINERS PIES | 8

old-fashioned house-made pies by the slice
Key Lime, Coconut Cream

^(GF) **TEXAS PECAN BALL | 8**

vanilla ice cream, toasted pecans, hot fudge sauce

^(GF) **LAVA CAKE | 10**

flourless chocolate cake with molten center, vanilla ice cream, chocolate drizzle

NEW YORK CHEESE CAKE | 14

seasonal berries compote

BANANA FOSTERS BREAD PUDDING | 14

brandy caramel sauce | vanilla ice cream
caramelized banana

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

liqueur | 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