



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 34.

If you would prefer to create your own buffet, contact us for options and pricing. For groups of 20 or more.

Entrée Salads 25

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 9.50 (gf)

four medium grilled shrimp, additional 12 (gf)

four ounces of grilled or seared salmon, additional 15 (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.

mediteranean chopped salad

feta, cucumber, tomato, chickpea,
kalamata olives, lemon vinaigrette

soup and salad plate

25

trio salad (select 3)

pecan chicken salad | tortellini salad | fresh fruit |
crab salad | egg salad | roasted vegetables pasta salad

28

pan seared salmon spinach salad (gf)

edamame, daikon radish, carrots, cherry tomato,
cucumber, ponzu vinaigrette

28

cobb salad

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

29

2024

25% service fee and 8.25%
sales tax will be added to all
food and beverage items.



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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
29

cuban mojo power bowl
marinated, grilled chicken,
mojo sauce over quinoa, black beans, plantains,
mango and cilantro
29

quinoa power bowl
roasted sweet potatoes and beets, zucchini, avocado,
edamame, asparagus, tahini dressing
29

vegan power bowl
cauliflower, black beans, farro, butternut squash,
marinated grape tomatoes, spring mix, microgreens,
salted pumpkin seeds, apple cider-maple vinaigrette
25

complements for power bowls above:

grilled chicken breast, additional 9.50 (gf)
four medium grilled shrimp, additional 12 (gf)
four ounces of grilled or seared salmon, additional 15 (gf)

2024

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Luncheon Specials

entrees below include: first course salad, sides

chicken tetrazzini crepes

30

vegeterian ratatouille crepes

gruyere cheese, roasted yellow tomato coulis

30

beef short-rib mushroom enchiladas grilled

yellow tomato sauce

30

House Favorites:

beef bourguignon, roasted new potatoes

34

shrimp & grits

34

flaky, delicate crab cakes, lemon beurre blanc

35 (2 per person)

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

30

individual chicken pot pie
haricot verts, charred tomatoes

39

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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
41

vegan or vegetarian cauliflower steaks with mushroom
sauce (can be modified to be gluten free)
39

Headliners famous fried chicken
breast & thigh
33

garlic honey glazed salmon (gf)
55

fried gulf shrimp
red and rémoulade sauces
choice of four 35, six 40 or eight 45

tenderloin of beef pinwheels
stuffed with prosciutto, red bell pepper and arugula, fresh
herbs, napped with a mushroom-goat cheese sauce 51

Desserts

slice of pie or cake 10
flan with berries (gf) 10
scoop of ice cream or sorbet with cookie 10
texas pecan ball with hot fudge sauce (gf) 10

For additional options, see Banquet Dinner Menu

2024

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