

THE
HEADLINERS
CLUB

SHARABLE STARTERS

MEXICAN CHORIZO MUSSELS | 19

mexican chorizo, shallot, garlic, tomato, fennel, crispy sourdough bread, cilantro

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*

PAN SEARED CRAB CAKES | 16

citrus aioli, avocado mango relish

RON FORD PLATTER

2 people 95/ 4 people 140/ 6 people 190

**12 oz. grilled black angus ribeye, french fries,
4 jumbo boiled shrimp, 4 jumbo fried shrimp, gourmet cheese*

SOUP & 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, house-made bleu cheese dressing

***CAESAR SALAD | 12**

romaine hearts, focaccia croutons, parmesan crisps, charred tomatoes, house-made caesar dressing

HEADLINERS HOUSE SALAD | 10^(GF)

mixed greens, red pears, belle blanche cheese, toasted pistachios, house-made champagne vinaigrette

THE
HEADLINERS
CLUB

MAIN

***BLACKENED REDFISH PONTCHARTRAIN | 41 (GF)**

crab, shrimp, brown butter topping, cajun trinity rice, herbed shoestring potatoes, seasonal vegetables

***PAN-SEARED SCALLOPS | 42 (GF)**

saffron risotto, lemongrass coconut, seasonal vegetables

THE FAMOUS GOVERNOR SHIVERS CHICKEN FRIED STEAK | 34

beef tenderloin, creamy peppercorn gravy, yukon gold mashed potatoes, seasonal vegetables

SLOW SMOKED CHICKEN | 29 (GF)

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
grilled additions 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, pine nuts, 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-ounce Linz Heritage Black Angus, brown sugar and black pepper glaze, yukon gold smoked cheddar mashed potatoes, seasonal vegetables

HERB CRUSTED LAMB RACK | 50 (GF)

*bing cherry demi-glace, yukon gold smoked cheddar mashed potatoes
brussels sprouts*

***KANSAS CITY BONE-IN STRIP | 61 (GF)**

eighteen-ounce Linz Heritage Black Angus, roasted garlic, demi-glace, seasonal vegetables, yukon gold smoked cheddar mashed potatoes

***GRILLED SALMON TOPPED WITH LOBSTER FLORENTINE | 45**

pappardelle pasta, mushroom, concassé tomatoes

SHARABLE SIDES & SAUCES

lobster macaroni and cheese | 18

wild mushroom & cipollini | 8 (GF)

grilled asparagus | 12 (GF)

smoked cheddar mashed potatoes | 10 (GF)

fried brussels sprouts | 10 (GF)

chimichurri sauce | 3 (GF)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*