

THE  
HEADLINERS  
CLUB

## SHARABLE STARTERS

---

**MEXICAN CHORIZO MUSSELS | 19**

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

**BACON-WRAPPED JUMBO SHRIMP | 17<sup>(GF)</sup>**

*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<sup>(GF)</sup>**

*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**

*5 cup / 9 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 | 11<sup>(GF)</sup>**

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

THE  
HEADLINERS  
CLUB

MAIN

---

**\*BLACKENED REDFISH PONTCHARTRAIN | 43 (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 | 35**

*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 | 25 (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 | 33**

*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 | 43 (GF)**

*fourteen-ounce, apple bacon compote, mashed sweet potato, seasonal vegetables*

**\*PORCINI CRUSTED**

**BEEF TENDERLOIN FILET | 56 (GF)**

*six-ounce Linz Heritage Black Angus, cognac demi-glace, yukon gold bleu cheese mashed potatoes, seasonal vegetables*

**\*CANDIED BONE-IN RIBEYE | 69 (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 | 52 (GF)**

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

**\*KANSAS CITY BONE-IN STRIP | 63 (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 | 49**

*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.*

9/12/2024



**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

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

vanilla ice cream, toasted pecans, hot fudge sauce

**LAVA CAKE | 10 (GF)**

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

**HOUSEMADE PEACH COBBLER | 14**

a la mode

**NEW YORK CHEESECAKE | 15**

blueberry compote, toasted pistachio, whipped citrus mascarpone

**CAST IRON CHOCOLATE CHIP COOKIE | 10**

a la mode

**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

**KEY LIME MARTINI | 15**

licor 43, simple syrup, fresh lime graham cracker crust

**ESPRESSO MARTINI | 15**

ketel one vodka | kahlua | espresso, mozart dark chocolate, topped with three coffee beans for good luck

**CARAJILLO | 15**

espresso, licor 43, lemon zest

**PICK YOUR POISON**

liqueur | 15

b&b, campari, chambord, cointreau, drambuie, frangelico, grand marnier, romana sambuca, amaretto di saronno

cognac

courvoisier vs, hennessy v.s. | 15

remy martin vsop | 18

remy martin XO | 42