

Headliners Club

available at 5:00 pm

Charbroiled Shishito Peppers
with Sriracha Lime Aioli & Scallions (gf) \$8.00

Crispy Brussels Sprouts
Mirin Garlic Chile Drizzle, Citrus & Scallions (gf) \$8.00

Headliners House Salad
Mixed Field Greens, Pistachios, Pears, Belle Blanche
Cheese & Champagne Vinaigrette (gf) \$10.00

Headliners Caesar Salad
Roasted Cherry Tomatoes, Herb Croutons Classic
Caesar Dressing \$9.00

*Fried Jumbo Gulf Shrimp
with Classic Cocktail & Hyde Park Dipping Sauces,
Four \$16.00 | Six \$23.00

*Two Jumbo Lump Blue Crab Cakes
with Oyster Cracker Crust,
Chipotle Orange Beurre Blanc, \$25

Sliders \$5.00 each

Traditional - LTO, Cheddar, Secret Sauce

Gorgonzola, Jalapeño, Bacon, Hyde Park Sauce

Sides

French Fries (gf) \$4.50

Onion Rings \$4.50

Truffle Mac & Cheese \$5.00

Seasonal Vegetables (gf) \$3.50

Ron Ford Platter

One 12 oz Grilled Prime Ribeye, Four Boiled Jumbo
Shrimp, Four Fried Jumbo Shrimp, 2 oz Jalapeño Jack
Cheese, French Fries with Spicy Dipping Sauce,
Rémoulade & Red Sauce (for two people)

Four People - Add Four Boiled & Four Fried Shrimp

Six People - Add Eight Boiled & Eight Fried Shrimp

If you have to ask how much... you can't afford it!

*Niman Ranch Prime 6 oz Beef Tenderloin
Classic Bearnaise, Cipollini Onion Marmalade,
Whipped Bleu Cheese Yukon Gold Potatoes,
Seasonal Vegetables (gf) \$53.00

*Niman Ranch 12 oz Prime Charbroiled Ribeye
Center Cut with Roasted Shallot Tarragon Chive
Butter, Gorgonzola Whipped Yukon Potatoes,
Seasonal Vegetables (gf) \$50.00

*Sautéed Redfish
with Meyer Lemon Herb Beurre Blanc, Comino
Basmati Rice, Seasonal Vegetables \$34.00

Sweets

\$8.00 each

Texas Pecan Ball
with Hot Fudge Sauce (gf)

Headliners Famous Key Lime Pie

Warm Chocolate Chip Brownie
with Kahlua Ice Cream

This establishment prepares food in accordance with health code policies so please be advised that ordering & consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.