Headliners Club

available at 5:00 pm

Charbroiled Shishito Peppers Sriracha Lime Aioli (sf) \$8.25

Crispy Brussels Sprouts
Mirin Garlic Chile Drizzle, Citrus & Scallions (4)\$8.25

Truffle Mac & Cheese \$5.25

Soup of the day Headliners Gumbo
Cup\$3.65 | Bowl\$5.25 Cup\$4.65 | Bowl\$6.75

Headliners House Salad Pistachios, Pears, Belle Blanche Cheese, Champagne Vinaigrette (st) \$1050

Headliners Caesar Salad Roasted Cherry Tomatoes, Herb Croutons, Classic Caesar Dressing \$9.50

Headliners Crab Salad Avocado, Strawberries & Brie Cheese \$21.75

> Traditional Sliders LTO, Cheddar, Secret Sauce \$5.25 each

French Fries (st) or Onion Rings \$465

*Fried Jumbo Gulf Shrimp Classic Cocktail & Hyde Park Dipping Sauces Four \$1650 | Six \$23.75

*Two Jumbo Lump Blue Crab Cakes
Ouster Cracker Crust, Chipotle Orange Beurre Blanc \$25.75

Sweets

Texas Pecan Ball with Hot Fudge Sauce (st) \$725

Headliners Famous Key Lime Pie \$625

Warm Chocolate Chip Brownie with Kahlua Ice Cream \$825 *Ron Ford Platter (fortwopeople)
12 oz Grilled Prime Ribeye
4Boiled & 4 Fried Jumbo Gulf Shrimp
Jalapeño Jack Cheese, & French Fries
Hyde Park Sauce, Red Sauce & Ketchup

Four People-add4Boiled&4FriedShrimp SixPeople-add8Boiled&8FriedShrimp If you have to ask how much... you can't afford it!

Gnocchi Florentine

Grilled Shrimp, Roasted Sweet Peppers, Spinach, Sage Brown Butter, Parmesan Reggiano \$23.75

Substitute Marinated Grilled Chicken Breast \$20.75

*Sautéed Redfish

Meyer Lemon Herb Beurre Blanc, Comino Basmati Rice, Seasonal Vegetables \$35.25

*Herb Seared Idaho Ruby Red Trout Lemon Vinaigrette Drizzle, Smoked Tasso & Shitake Risotto, Roasted Seasonal Vegetables \$36.25

*Governor Shivers Chicken Fried Steak Pan-Fried Beef Tenderloin, Yukon Gold Mashed Potatoes, Creamy Peppercom Gravy, Seasonal Vegetables \$33.00

*Niman Ranch Prime 6 oz Beef Tenderloin Classic Béamaise, Cipollini Onion Manmalade, Whipped Bleu Cheese Yukon Gold Potatoes, Seasonal Vegetables (#)\$54.75

*Niman Ranch 12 oz. Prime Charbroiled Ribeye Center Cut, Roasted Shallot Tarragon Chive Butter, Gorgonzola Whipped Yukon Potatoes, Seasonal Vegetables (#) \$5150

Dress-Up Your Dinner!

Headliners'Oscar

Topany dishwith Crab Cake & Béamaise \$19.75