

Headliners Club

available at 5:00 pm

To Start

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

Charbroiled Shishito Peppers (gf) \$8.25
Sriracha Lime Aioli, Soy Gastricque

Small Batch Soup, made daily \$6.00

Golden Beet Salad (gf) \$10.50
Herb Ricotta, Arugula, Toasted Almonds, Shaved Onion,
Citrus Vinaigrette

Smoked Pecan Goat Cheese Salad (gf) \$10.50
Mixed Greens, Thyme Red Wine Vinaigrette, Baby Tomatoes

*Kale Caesar \$9.50
Sourdough Croutons, Grilled Cherry Tomatoes,
Parmesan Reggiano

Headliners House Salad (gf) \$10.50
Mixed Greens, Red Pears, Bell Blanche Cheese,
Champagne Vinaigrette, Toasted Pistachios

Headliners Specialties

*Raw Oysters on the Half Shell, 1/2 Dozen \$15.50
Shucked To Order, Good 'till Gone each night!
Mignonette, Classic Cocktail Sauce

*Smoked Fried Oysters, 1/2 Dozen \$20.00
Pickled Shallot Dipping Sauce, Classic Cocktail Sauce

*Classic Jumbo Shrimp Cocktail, 1/2 Dozen \$26.00

*Crispy Fried Jumbo Gulf Shrimp, 1/2 Dozen \$26.00
Pickled Shallot Dipping Sauce, Classic Cocktail Sauce

*Two Jumbo Lump Blue Crab Cakes \$28.00
Oyster Cracker Crust, Orange-Chipotle Beurre Blanc

*Famous Sliders, \$5.25
LTO, Cheddar, Secret Sauce each

*Ron Ford Platter (for two people)

12 oz Grilled Prime Ribeye, Jalapeño Jack Cheese,
4 Boiled & 4 Fried Jumbo Gulf Shrimp, & French Fries,
Hyde Park Sauce, Red Sauce & Ketchup

Four People-add 4 Boiled & 4 Fried Shrimp

Six People-add 8 Boiled & 8 Fried Shrimp

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

Main

*Niman Ranch Prime 6-ounce Beef Tenderloin (gf) \$55.00
Classic Béarnaise, Cipollini Marmalade, Whipped Bleu Cheese
Yukon Gold Potatoes, Seasonal Vegetables

*Niman Ranch Prime 12-ounce Ribeye (gf) \$52.00
Peppercorn Crusted & Charbroiled, Smoked Tomato Butter,
Whipped Bleu Cheese Yukon Gold Potatoes,
Seasonal Vegetables

*Governor Shivers Chicken Fried Steak \$33.00
Creamy Peppercorn Gravy, Yukon Gold Mashed Potatoes,
Creamy Peppercorn Gravy, Seasonal Vegetables

*Sautéed Gulf Redfish \$36.00
Fresh Herbs, Meyer Lemon Butter on the side, Comino Basmati
Rice, Seasonal Vegetables

*Market Fresh Seafood \$Market Price
Arrives Fresh Daily, Comino Basmati Rice,
Seasonal Vegetables

Small Plates & Sharable Sides

Herb Roasted Asparagus (gf) \$11.00

Grilled Broccolini with Citrus Butter (gf) \$11.00

Boursin Creamed Spinach (gf) \$8.00

Sage Brown Butter Gnocchi \$8.00

Crispy Giant Steak Fries (gf) \$5.50

Baked Creamy Mac & Cheese \$8.00

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.