

5:00 pm

## To Start

**CRISPY BRUSSELS SPROUTS (g)** \$8  
mirin garlic chile drizzle, citrus & scallions

**CHARBROILED SHISHITO PEPPERS (g)** \$8  
sriracha lime aioli, soy gastrique

**OYSTERS ON THE HALF SHELL, 1/2 DOZEN** \$14  
raw & shucked to order, good 'till gone each night!  
mignonette, classic cocktail sauce

**SMOKED FRIED OYSTERS, 1/2 DOZEN** \$14  
pickled shallot dipping sauce, classic cocktail sauce

**JAPANESE FRIED CHICKEN BITES** \$12  
creamy miso dipping sauce

**JUMBO LUMP BLUE CRAB CAKES** \$18  
oyster cracker crust, orange-chipotle beurre blanc

## Soup & Salad

**SMALL BATCH SOUP** CUP \$4 | BOWL \$6  
made daily

**SMOKED PECAN GOAT CHEESE SALAD (g)** \$11  
mixed greens, thyme red wine vinaigrette, baby tomatoes

**KALE CAESAR** \$10  
sourdough croutons, grilled cherry tomatoes, parmesan reggiano

**HEADLINERS HOUSE SALAD (g)** \$10  
mixed greens, red pears, bell blanche cheese, champagne vinaigrette, toasted pistachios

## Sides

herb roasted asparagus (g) \$11

garlicy spinach (g) \$8

crispy giant steak fries (g) \$5

baked creamy mac & cheese \$8

## 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

## Main

**6-OUNCE BEEF TENDERLOIN (g)** \$55  
niman ranch prime beef, red wine creole mustard  
butter, whipped bleu cheese yukon gold potatoes,  
seasonal vegetables

**12-OUNCE RIBEYE STEAK FRITES (g)** \$52  
charbroiled niman ranch prime beef, crispy giant  
steak fries, cilantro chimichurri sauce, seasonal  
vegetables

**GOVERNOR SHIVERS CHICKEN FRIED STEAK** \$33  
made in house with beef tenderloin, creamy  
peppercorn gravy, yukon gold mashed potatoes,  
seasonal vegetables

**SAUTEED GULF REDFISH** \$36  
roasted vegetable sweet potato hash, grilled cherry  
tomato pine nut vinaigrette, baby greens

**MARKET FRESH SEAFOOD** \$ MP  
arrives fresh daily, comino basmati rice,  
seasonal vegetables

**HERB & CITRUS CHICKEN PICCATA** \$27  
caper-meyer lemon pan sauce, roasted vegetable  
sweet potato hash, crispy kale

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.

## Headliners House Made Desserts

### TEXAS PECAN BALL

vanilla ice cream rolled in toasted pecans & topped with hot fudge sauce

### INDIVIDUAL CAKES

ask your server for today's flavor

### HOUSE MADE CHEESECAKE

ask your server for today's flavor

### KEY LIME PIE

## Wines by the glass

### SPARKLING WINES

6 OZ | 9 OZ

segura viudas single (spain)

brut cava or brut rose

\$12

lamarca prosecco (italy)

\$13

### WHITE WINES

sonoma cutrer chardonnay

\$13 | \$20

lioco chardonnay

\$14 | \$21

dog point sauvignon blanc

\$15 | \$23

santa margherita pinot grigio

\$15 | \$23

### RED WINES

bodega punta de glechas malbec

\$13 | \$20

planet oregon pinot noir

\$13 | \$20

dashe cellars zinfandel

\$13 | \$20

franciscan cabernet

\$18 | \$27

## Headliners Specialties

### VELVET HAMMER

your favorite adult milkshake - made with vanilla ice cream, vodka and a few secret ingredients \$13.50

### BRANDY FREEZE

vanilla ice cream, brandy, white creme de cacao \$13.50

### COFFEE WITH A KICK

add one or a combination of any of these delicious liqueurs: amaretto, b&b, baileys irish cream, chambord, white crème de menthe, drambuie, frangelico, godiva chocolate, grand marnier, kahlua, sambuca \$13.50

### DESSERT MARTINIS

try a chocolate martini or an espresso martini \$12.50