

11:30 am - 1:30 pm

## Soup & Salad

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

**HEADLINERS SEAFOOD GUMBO** CUP \$5 | BOWL \$7  
our own twist on

**HEADLINERS CAESAR SALAD** SMALL \$9 | LARGE \$12  
roasted cherry tomatoes, herb croutons,  
classic caesar dressing

**HEADLINERS HOUSE SALAD** SMALL \$10 | LARGE \$13  
mixed field greens, pistachios, pears, belle blanche  
cheese & champagne vinaigrette

**SESAME-GINGER SALAD** SMALL \$10 | LARGE \$13  
cabbage, red bell peppers, snap peas, carrots, onion  
and avocado with sesame-ginger dressing

### TOP YOUR SALAD:

marinated grilled chicken breast +\$6  
gulf fried shrimp or shrimp scampi +\$8

## Sandwiches

choice of fruit or french fries, sub side salad +\$2.00

**DOUBLE-DOUBLE DINER BURGER** \$14  
two 3 oz patties from 44 farms, cheddar & swiss,  
toasted tribeca bakery challah roll,  
hyde park & secret sauce

**CLUB-CLUB** \$14  
toasted tribeca bakery sourdough bread, ham, smoked  
turkey, neuskie's applewood smoked bacon, cheddar  
& swiss, hyde park + secret sauce,  
micro-shredded lettuce and tomato

**"EYE-POPPING" CRISPY CHICKEN SANDWICH** \$13  
crispy-creole fried chicken, toasted tribeca bakery  
challah roll, creole sauce & sliced pickles

## FAVORITES

**FRIDAY: FRIED CATFISH \$15**  
choice of fries or side salad

**DAILY: BLUE PLATE SPECIAL \$15**

**DAILY: POWER BOWL \$18**

## Main

**EXPRESS LUNCH TRIO** \$17  
cup of soup + small salad + 1/2 wrap with turkey,  
cheddar & bacon on spinach tortilla

**CRISPY CHICKEN TENDERS** \$13  
fries, creamy peppercorn gravy & ketchup

**FRIED GULF SHRIMP** FIVE \$12 | TEN \$18  
fries, classic cocktail & hyde park sauce

**FRIED OYSTERS 1/2 DOZEN** \$13  
fries, classic cocktail & hyde park sauce

## Sides

French Fries \$5  
Onion Rings \$5  
Fresh Fruit Compote \$6

## 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