



A thoughtfully curated Artisanal Cheese Board of imported cheeses from BelGioioso with a chef's selection of house-made compote made fresh daily, delicately paired aged balsamic, Spanish dried chorizo, American Grana and more.

This indulgent dish is a members' favorite. It was invented at the Press Box by now retired maître d' Ron Ford.

SHARABLE STARTERS

Ahi Tuna Tostadas | 21

avocado mash, salsa macha, ponzu, pickled radish, sriracha aioli *(gf)*

Roasted Garlic Hummus | 14

crudité, pita chips, olive oil, spicy pepitas

Bacon-Wrapped Jumbo Gulf Shrimp | 18

four pieces, brandy glaze *(gf)*

***New Zealand Lollipop Lamb Chops | 20**

four pieces, chimichurri, romesco sauce, potatoes pavé

Crispy Calamari | 19

tempura vegetables, roasted garlic citrus aioli

Artisan Cheese Board | 20

chef's house-made compote, toasted nuts, imported gourmet cheeses, olives, fruit, grilled french baguette

add chef's selection of cured meats | 8

Crab Corn Fritters | 20

rémoulade, pineapple chutney, charred lemon
four pieces

Lobster Macaroni & Cheese | 29

three-cheese blend

Ron Ford Platter

2 people | 120, 4 people | 170, 6 people | 220

Linz grilled black angus ribeye, french fries, jumbo boiled shrimp, jumbo fried shrimp, gourmet cheese



SOUPS & SALAD

Louisiana Cajun-Style Gumbo | 6 cup | 10 bowl
chicken, andouille sausage

House-Made Soup of the Day | 5 cup | 9 bowl

Wedge Salad | 12

baby iceberg, thick-cut apple-smoked bacon, tomatoes, fried onion strings, bleu cheese crumbles, house-made bleu cheese dressing

***Caesar Salad** | 14

romaine hearts, focaccia croutons, parmesan crisps, charred tomatoes, house-made caesar dressing

Headliners Salad | 12

mixed greens, red pears, belle blanche cheese, toasted pistachios, house-made champagne vinaigrette (gf)

Compressed Watermelon & Heirloom Tomato Salad | 20

arugula, radicchio, frisee, pomegranate gastrique, feta cheese, shaved garlic chips (gf)

SIGNATURE SANDWICHES

choice of fresh fruit, crispy french fries or house-made potato chips included with all sandwiches

***Headliners Steakhouse Burger** | 19

7oz. house-ground ribeye, short rib, chuck, lettuce, onion, dill pickle, tomato, house aioli, cheddar cheese, brioche bun
add on | 5 bacon | 5 avocado

Classic Reuben | 18

sliced corned beef, sauerkraut, thousand island dressing, swiss, marble rye bread

Club | 15

smoked ham, turkey, thick-cut apple-smoked bacon, cheddar, swiss, mayonnaise, lettuce, tomatoes, toasted tribeca sourdough bread

Crispy Fish Sandwich | 20

battered cod, lettuce, tomato, pickles, dill rémoulade, brioche bun

***Beef Tenderloin Sliders** | 18

caramelized onions, arugula, horseradish cream, brioche bun

Headliners' favorite salad has so often been requested over the years that the name was eventually changed to match The Club's name.

Chef Jose Castillo prepares the perfect steakhouse burgers through in-house beef grinding that is then set on top of a soft brioche bun.

Delicate slices of beef tenderloin layered with sweet caramelized onions, peppery arugula and a touch of horseradish cream, served on a buttery brioche bun.



What started as a menu special, the Redfish has now become a staple and holds a permanent spot on the menu.

Governor Shivers often visited The Club for his favorite dinner. Since those days, the dish has been upgraded to beef tenderloin and maintains its iconic flavor.

MAIN

*Blackened Redfish Pontchartrain | 45

lump crab, gulf shrimp, brown butter topping, cajun trinity rice, herbed shoestring potatoes, grilled asparagus (gf)

*Pan-Seared Scallops | 45

saffron risotto, roasted tomatoes, spicy sesame seed brittle, tahini sauce, broccolini (gf)

The Famous Governor Shivers Chicken Fried Steak | 36

Linz beef tenderloin, creamy peppercorn gravy, haricots verts, yukon gold mashed potatoes

Pan Roasted Chicken | 32

haricot vert, roasted baby carrots, fingerling potatoes, chicken jus (gf)

Vegetable Grain Bowl | 25

quinoa, broccolini, carrots, baby heirloom tomatoes, asparagus, charred spinach, mushrooms, honey balsamic vinaigrette (gf)
grilled additions | 7 chicken | 8 shrimp | 10 salmon

House-Made Wild Mushroom Ravioli | 33

wilted spinach, pine nuts, parmesan cheese, sage butter

*Pan-Seared Sea Bass | 65

steamed jasmine rice, green coconut curry broth, broccolini, wild mushroom, squash, red pepper, edamame (gf)
vegetarian tofu option available | 23

SHARABLE SIDES & SAUCES

- truffle & parmesan french fries - lemon garlic aioli | 13
- wild mushroom & cipollini - sautéed, garlic butter (gf) | 8
- smoked cheddar yukon gold mashed potatoes (gf) | 10
- crispy brussels sprouts - salsa macha (gf) | 10
- grilled asparagus - garlic, olive oil (gf) | 12
- cognac demi-glace (gf) | 3
- chimichurri sauce (gf) | 3



FROM THE JUDGE YEAKEL GRILL

enhance any grilled selection with bacon-wrapped gulf shrimp | 10

***Bourbon-Glazed Double-Bone Pork Chop | 45**

14 oz. Linz Heritage, apple bacon compote, mashed sweet potato, grilled asparagus *(gf)*

***Porcini-Crusted Filet Mignon | 62**

6 oz. Linz Heritage Black Angus, cognac demi-glace, yukon gold bleu cheese mashed potatoes, grilled asparagus *(gf)*

***Charbroiled Ribeye | 69**

20 oz. Linz Heritage Black Angus, chimichurri, demi-glace, yukon gold smoked cheddar mashed potatoes, grilled asparagus *(gf)*

New Zealand Smoked Rack of Lamb | 55

warm red potato salad, chimichurri emulsion, grilled asparagus *(gf)*

***Kansas City Bone-In Strip | 65**

18 oz. Linz Heritage Black Angus, roasted garlic, demi-glace, yukon gold smoked cheddar mashed potatoes, grilled asparagus *(gf)*

Long-time Headliners board member and former Federal Judge, Lee Yeakel, challenged The Club to serve the best steaks in Austin. In order to do that, a special Montague grill was installed and immediately christened "The Judge Yeakel Grill," complete with its very own plaque.

Headliners proudly partners with Chicago's Linz Heritage Black Angus to source the finest USDA beef that is aged to perfection.