

Appetizer

Gulf Shrimp Cocktail- Four boiled jumbo shrimp served with red cocktail sauce & fresh lemon...10.95

Soup du jour

Please speak to your waiter about our nightly soup offering made fresh daily...Cup...3.50 & Bowl...5.95

Lighter Course Dinners

All Lighter Course Dinners stand alone served with no accompaniments. If you would like to add any accompaniments to your dish please make your selection from the list provided below.

Four oz. USDA Prime Beef Fillet with Holandesa del Mar- chili pepper & smoked paprika rubbed beef tenderloin medallions napped with a refreshing shrimp, Mexican chayote squash & roasted Poblano holandesa sauce finished with crispy buttery smooth panko fried avocado slices...34.95

Grilled Rack of Lamb- Lamb rubbed with crushed roasted cocoa bean, dried porcini mushroom & spices served with glace de viande flavored with French wild blueberry preserves...22.95

Lobster & Shrimp with House Noodles- Fresh house flat egg noodles tossed with grilled tomato-sage butter, blackened lobster, grilled shrimp then topped with Grana Padano cheese, roasted lemon & scallion...21.95

Gulf Coast Blue Crab Cakes- Cakes of delicate lump Gulf crab meat seasoned to perfection then sautéed in smoke point butter served with roasted lemon beurre blanc & caramelized onion...16.95

Headliners Crab, Shrimp & Avocado Salad- Fresh ripe avocado filled with shrimp & crab rémoulade salad, placed on a bed of mixed lettuce tossed with Champagne vinaigrette & house croutons finished with Roma tomato & cucumber slices...15.95

Fried Jumbo Gulf Shrimp- Shrimp butterflied & breaded with a blend of seasonings, fried golden brown with a crispy exterior served with lemon wedge & choice of red cocktail or tartar sauce...Four...11.95, Six...16.25, or Eight...20.75

Accompaniments

Salads...choose one from the variety of selections on the next page

Baked Potato with condiments...3.25

Potato, Pasta & Rice choice for the day...2.95

Vegetable choice for the day...2.95

French Fries...2.25

Be sure to speak with your server about the daily specials from the Headliners kitchen.

We find the freshest meats, fish, fowl, & vegetables for our members,

& turn them into delicious Soups, Appetizer specials & Salads, Lighter Course dinners, Full Course dinner specials & market seafood creations for you every evening. Try one of the specials from the a la carte line in the kitchen for a change of pace.

Headliners Club a la Carte Menu- July 2010

This establishment prepares food in accordance with strict health code policies so please be advised that ordering & consuming raw or partially cooked meat, fish or poultry could be harmful to your health.

Full Course Dinner Entrées

The Dinner Entrées below are prepared to order & have been beautifully paired with accompaniments by our chefs.

Six oz. USDA Prime Beef Fillet- The industry's superior top 2% meat selection cooked to your desire finished with rich steak butter & served with Yukon Gold whipped potatoes & herb roasted asparagus...39.95

Tender Country Chicken Fried Sirloin- Chairman's Reserve strip loin seasoned, floured then pan fried until golden brown served over cheddar cheese mashed potatoes topped with pan gravy & garnished with tender Brussel sprouts sautéed with house smoked bacon...21.95

Niman Ranch Twelve oz. USDA Prime Beef Ribeye- This superior top 2% graded beef with amazing tenderness, juiciness, flavor & fine texture is grilled to your specifications & finished with rich steak butter served with Yukon Gold whipped potatoes & herb roasted asparagus...42.95

***Wild Pacific Halibut-** Pan-seared fresh deep water flatfish served atop thick fried vine ripe tomato slices topped with kalamata olives and capers & garnished with fresh greens tossed in citrus vinaigrette...26.95

Pistachio Crusted Sea Bass- Delicately roasted sea bass, crushed pistachio nuts & fresh herb topping napped with tomato-basil citrus butter accompanied with goat cheese potato gratin...32.95

Market Fresh Seafood- Quality fresh seafood is prepared to your liking served with grilled lemon, citrus-herb risotto & herb roasted asparagus...Market Price

Italian Roasted Chicken- Fresh herbs & seasonings rubbed on this fresh plump chicken breast pan seared over high heat until golden then roasted in hot oven served over Italian sausage, Gorgonzola & spinach risotto finished with honey balsamic drizzle, pan drippings & served with sautéed spinach...18.95

Salads à la Carte

Headliners House Salad- Mixed field greens tossed in Champagne vinaigrette composed with pear slices, prosciutto ham, roasted pistachios & Belle Blanche cheese...5.95

Spinach Salad- Fresh crisp spinach leaves tossed with creamy gorgonzola & fresh herb vinaigrette, crisp apple smoked bacon, roasted red bell pepper & croutons...5.95

Avocado & Hearts of Palm Salad- Soft fresh Boston lettuce tossed with piquant cilantro vinaigrette & garnished with avocado slices, Bermuda sweet onion & heart of palm...5.95

Cherry, Pecan & Goat Cheese Salad- Fresh mixed lettuce greens tossed with intensely flavorful cherries, candied pecans, goat cheese, yellow pear tomatoes & fresh herb-balsamic vinaigrette...6.25

Caesar Salad- Crisp Romaine lettuce tossed with croutons, parmesan cheese & Headliners' Caesar dressing...4.95

***Indicates a new item on the menu**

Headliners Club a la Carte Menu- July 2010

Dessert Menu

Chocolate Peanut Butter Mousse Tart

Creamy Mousse Topped with Rich Chocolate Ganache served in a Crunchy Tart Shell Placed atop Chambord Anglaise

\$6.95

Texas Pecan Ball

Tasty Vanilla Bean Ice Cream Rolled in Toasted Pecans & Finished with Hot Chocolate Fudge Sauce

\$5.25

Elegant Sorbet

Your Choice of Mango, Orange or Raspberry Sorbet Served Over Fresh Mixed Berries & Orange Sections Accented with a Hazelnut Crème Filled Wafer

\$5.95

English Toffee Cake

Moist Dark Brown Sugar Date Cake Floating on Toffee Sauce, Finished with Coffee Ice Cream & Garnished with Caramelized Cocoa Nibs

\$5.95

Rum Crème Brûlée

A Classic French Dessert Made of Delicious Creamy Custard Accented with Dark Rum & Topped with a Crisp Caramelized Turbinado Sugar Crust

\$5.50

May 2010

Our Next Generation Menu

Gulf Coast Fish Planks

Fresh Deep-Fried Fish Planks, Pulled from the Gulf, Specially Breaded & Served with Red or Tartar Sauce & Lemon Wedge

8.95

Grilled Chicken & Cheese Quesadilla

Grilled Chicken Breast with Jack Cheese Sandwiched Between Two Four Tortillas & Cooked Golden Brown

8.50

Hill Country Chicken Fingers

These Golden Fried Chicken Fingers Come from the Plumpest Chickens We Can Find in those Hills Outside of Austin, Served with Ketchup &/or Cream Gravy

8.50

Butterfly Fried Shrimp

Three Golden Fried Shrimp Ready to Fly Off Your Plate and into Your Mouth, Served with Red or Tartar Sauce & Lemon Wedge

10.50

4 Ounce Beef Tenderloin Fillet

Choice Beef Cooked to Your Liking Served with French Fried & Ketchup

18.95

Old Fashioned Miniature Hamburgers

Three 2 Ounce Chuck Hamburgers, Seasoned & Griddled, Served on Fresh Buns with Chopped Lettuce, Tomato, Pickle Relish, Onion & Mustard

6.95

Accompaniments

French Fries.....1.95

Vegetable of the Day.....2.50

Baked Potato with Condiments.....2.95

Rice Pilaf.....2.25

Buttered Pasta.....2.25

All Entrées are Served with Fresh Fruit, Hot Rolls & Muffins.

This Menu is for Ages Twelve & Under