Headliners Club  Since 1954
“Haute Cuisine with Texas Personality”
Hours: 5:30-9:30 M-Thur. & 5:30-10 F-Sat.
*For a light dinner choose one or more items on this page or select several plates to share*

**Salads & Soup**

*Salad Menu*

**Cranberry Walnut Salad** Bibb lettuce, orange segments, avocado & gorgonzola…10

**Crispy Avocado Salad** Romaine & Iceberg lettuce, bacon, celery, cherry tomato, blue cheese dressing topped with fried avocado & Buffalo sauce drizzle…11

**Headliners Crab & Shrimp Salad** with avocado, mixed greens tossed with champagne vinaigrette, Roma tomatoes, cucumbers & croutons…13

**Headliners Caesar Salad** with roasted cherry tomatoes, herb croutons…9

**House Salad** mixed field greens, champagne vinaigrette, herb croutons, & pears (v/gf)…10

**Small Batch Soup** changes regularly; see your waiter for details…cup 6…bowl…8

**Small Plates**

**Smoked Beef Stroganoff**, lemon dill crema & buttered egg noodles…28

**Tender Smoked Boneless Beef Short Ribs**, soy gastrique, shitake mushroom, & sticky rice…20

**Creole Étouffée**, chicken & andouille sausage with steamed rice…17

**Crispy Herb Crusted Fried Shrimp**, served with pickled shallot-coriander dipping sauce & chipotle cocktail sauce…four…18, six…27, eight…36

**Veal Parmesan**, grilled cluster tomatoes, herbed mozzarella…21

**Crispy Brussels Sprouts** with mirin garlic chile drizzle, scallions & citrus (v/gf) …8

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v= vegetarian & gf= gluten free
Large Plates

Please speak to your waiter about nightly specials

*Niman Ranch 12 oz. Prime Charbroiled Ribeye* center cut with roasted shallot tarragon chive butter, gorgonzola whipped Yukon potatoes, seasonal vegetables- (gf)…50

*Grilled Niman Ranch 6 oz. Prime Beef Tenderloin* charbroiled with cipollini onion marmalade, classic béarnaise, gorgonzola whipped Yukon potatoes, seasonal vegetables- (gf)…47

**Governor Shivers’ Chicken Fried Steak**, Niman Ranch 4 oz. Beef tenderloin with creamy peppercorn gravy, buttermilk mashed potatoes, seasonal vegetables…38

*Sautéed Gulf Redfish* with walnut sage butter, smoked sundried tomato, spinach risotto…32

*Jumbo Lump Blue Crab Cakes* with oyster cracker crust, chipotle orange beurre blanc, seasonal vegetable…36

*Texas Style Shrimp & Grits* four jumbo gulf shrimp sautéed, spicy cheese grits, andouille sausage & fried seasoned kale…28

*Market Seafood*—always fresh, delivered daily, with Tasso shitake risotto, seasonal vegetables…market price

*Tonight’s Special*—Chef selected nightly special of either Seafood, Lamb, Veal, Pork or Poultry…market price

March 2020

*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 Dessert Menu

$8.00 each

Bourbon Fig Ice Cream

Pumpkin Ginger Snap Cheesecake

Rum Crème Brûlée
topped with Raspberries

World famous pies by Headliners Club
Headliners Key Lime, Coconut, Chocolate Fudge, or Pecan Pie

Texas Pecan Ball – *A Headliners Favorite!*
vanilla ice cream rolled in toasted pecans & finished with hot fudge sauce
Our Next Generation Menu

Crispy Fried Gulf Coast Fish
Four pieces of the freshest fish, fried golden brown, served with red or tartar sauce & lemon wedge
13.75

Grilled Chicken & Cheese Quesadilla
Grilled chicken breast & jack cheese between two flour tortillas & griddled golden brown
12.50

Hill Country Chicken Fingers
Four crispy chicken fingers served with ketchup or cream gravy
12.50

Headliners Famous Fried Shrimp
Four golden fried shrimp, served with red sauce or tartar sauce & lemon wedge 17.75

Creamy Traditional Mac and Cheese 12.50

Old Fashioned Miniature Hamburgers
One 3-oz. burger seasoned & griddled served on fresh brioche bun with chopped lettuce, tomato, pickle relish, onion & mustard
9.95

All entrées are served with fresh fruit, hot rolls & muffins. This menu is for ages twelve & under.

Accompaniments
French Fries.......................................................3.50
Vegetable of the Day.............................................4.50
Buttered Pasta...................................................3.50