

Mr. Lester's

STEAKHOUSE

APPETIZERS

Tenderloin Sliders	Seared Beef Tenderloin, Foie Gras and White Sharp Cheddar with Truffle Mayonnaise with crispy Shallots	18
Duck Eggrolls	Duck Confit with sautéed Cabbage, Carrots and Ginger served with Sweet and Spicy Chili dipping Sauce	15
BBQ Shrimp & Grits	Large Gulf Shrimp tossed with a New Orleans Style BBQ Sauce over Stone Ground Grits	11
Crab Cakes	Our original creamy Cakes filled with jumbo Lump Crabmeat served over Sauce Beurre Blanc	19
Poached Shrimp	Chilled jumbo Shrimp served with Cocktail or Remoulade	20
Stuffed Mushrooms	Jumbo Lump Crabmeat Stuffing filled Mushroom Caps, with Parmesan Cheese and our Chardonnay Butter sauce	20

SOUPS

Corn & Crab Bisque	House made Crab Stock fortified with Cream for a rich Soup, garnished with jumbo Lump Crabmeat	12
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SALADS

*Classic Caesar	Chopped Romaine, house made Dressing and Croutons	9
Iceberg Wedge	Iceberg, Crisp Bacon, Red and Yellow Tomatoes, Red Onion, grated Blue Cheese and Roquefort Dressing	8
Crab Salad	Marinated Blue Point Crab & Artichoke Hearts served Over Butter Lettuce with our White Balsamic Vinaigrette	18
Fresh Field Greens	Fresh Field Greens with Julienned Cucumbers, Tomatoes Mushrooms and shaved Red Onions	9

SPECIALTIES

*Root Beer Pork Chops	French cut Pork Chop set atop Garlic Whipped potatoes with an Abita® Root Beer Demi-glaze	23
*Ribeye 14 oz.	Pepper Crusted and served with jumbo Gulf BBQ Shrimp	50
*Tenderloin Oscar 8 oz.	Sautéed Lump Crabmeat, grilled Asparagus Spears and Sauce Béarnaise	49
*Duck Breast 8 oz.	Honey Thyme Balsamic Demi-glaze Duck with Praline Sweet Potatoes	25
*Filet Mignon 8 oz.	Black Truffle Compound Butter and jumbo Bacon Wrapped Gulf Shrimp	44
Crab Cakes	Our creamy Cakes with jumbo Bacon Wrapped Shrimp	29

ENTREES

* New York Strip 18 oz.	54
* Pepper Crusted Bone-In Ribeye 20 oz.	54
* Pepper Crusted Ribeye 14 oz.	41
* Chateaubriand for Two 20 oz.	69
* Filet 12 oz.	45
* Filet 8 oz.	35
* Porterhouse 24 oz.	61

STEAK ADDITIONS

Broiled Lobster Tail	MKT
Sautéed Lump Crab	12
Fried or Sautéed Crawfish Tails	8
Black Truffle Compound Butter	4
Grilled or Fried Shrimp	10
Seafood Au Gratin	9
Bleu Cheese Crumbles	5

SEAFOOD

* Blackened Ahi Tuna Steak 10 oz.	29
Lemon Garlic Broiled Shrimp	28
* Sweet Chili Glazed Salmon	29

STARCHES

	Half Order	
Four Cheese au Gratin	6	10
Twice Baked Potato	6	10
Praline Sweet Potatoes	6	10
Garlic Whipped Potatoes	5	9
Fire-Roasted Corn Grits	4	7
Baked Potato		10
Lyonnais Potatoes	5	9

VEGETABLES

	Half Order	
* One Pound Grilled Asparagus Hollandaise	7	13
Sautéed Mushrooms	5	9
Broccoli Casserole	6	10
Marinated Grilled Vegetables	6	10
Creamed Spinach	6	10
Onion Rings	5	9

20% gratuity will be added to parties of 6 or more.
Service gratuity is not included in complimentary totals.

*Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.