

Mr. Lester's STEAKHOUSE



Appetizers

PRIME RIB WELLINGTONS
Puff pastry filled with sautéed mushrooms, prime rib black truffle and boursin cheese set in au poivre sauce

TUNA PICCATA
Seared tuna over angel hair pasta, finished with a lemon caper cream

BBQ SHRIMP & GRITS
Large Gulf shrimp tossed with a New Orleans style BBQ sauce served over stone ground grits

CRAB CAKES
Our original creamy cakes filled with jumbo lump crabmeat served over sauce beurre blanc

POACHED SHRIMP
Chilled jumbo Gulf shrimp served with cocktail or remoulade sauce

STUFFED MUSHROOMS
Jumbo lump crabmeat stuffing filled mushroom caps, with parmesan cheese and our chardonnay butter sauce

Soups

CORN & CRAB BISQUE
House made crab stock fortified with cream for a rich soup garnished with jumbo lump crabmeat

CHEF'S CHOICE SOUP
Chef's choice of soup

Salads

CLASSIC CAESAR
Chopped romaine, house made dressing and croutons

TRADITIONAL WEDGE
Iceberg, crisp bacon, red and yellow tomatoes, red onion, grated bleu cheese and roquefort cheese dressing

FRESH FIELD GREENS
Fresh baby field greens with julienned cucumber, tomatoes, mushrooms and shaved red onions

SHRIMP MOLD TOWER
Shrimp mould with grilled and chilled shrimp, mixed greens red & yellow teardrop tomatoes finished with a ranch remoulade and crouton spears

CRAB SALAD
Marinated blue point crab & artichoke hearts served over butter lettuce with our white balsamic vinaigrette

Specialties

ROOT BEER PORK CHOPS
French cut pork chops set atop garlic whipped potatoes with Abita® Root Beer demi-glaze

RIBEYE 12oz
Pepper crusted and served with jumbo gulf BBQ'd shrimp

TENDERLOIN OSCAR 8oz
Sautéed lump crabmeat, grilled asparagus spears and sauce béarnaise

DUCK BREAST 8oz
Honey thyme balsamic demi-glaze with Orzo jambalaya

FILET MIGNON 8oz
Black truffle compound butter and jumbo bacon wrapped Gulf shrimp

CRAB CAKES
Our creamy cakes with jumbo bacon wrapped shrimp

DOMESTIC LAMB
Double-cut chops with Marchand de Vin

Steaks

PEPPER CRUSTED RIBEYE 12oz

FILET MIGNON 8oz

PORTERHOUSE 24oz

FILET MIGNON 12oz

CHATEAUBRIAND FOR TWO 20oz

NEW YORK STRIP 18oz

PEPPER CRUSTED BONE-IN RIBEYE 20oz

Steak Additions

BLEU CHEESE CRUMBLES

GRILLED OR FRIED SHRIMP

FRIED OR SAUTÉED CRAWFISH TAILS

BLACK TRUFFLE COMPOUND BUTTER

SAUTÉED LUMP CRAB

SEAFOOD AU GRATIN

BROILED LOBSTER TAIL 9oz

Seafood

BLACKENED AHI TUNA STEAK 10oz

LEMON GARLIC BROILED SHRIMP

SWEET CHILI GLAZED SALMON

MAINE LOBSTER 2½ - 3 lbs

KING CRAB LEGS 1½ lbs

Starches

TWICE BAKED POTATO

FIRE-ROASTED CORN GRITS

BAKED POTATO

LYONNAISE POTATOES

GARLIC WHIPPED POTATOES

FOUR CHEESE AU GRATIN POTATOES

PRALINE SWEET POTATOES

ORZO PASTA JAMBALAYA

Vegetables

ONION RINGS

CREAMED SPINACH

SEASONAL GRILLED VEGETABLES

1 POUND ASPARAGUS HOLLANDAISE (GRILLED OR STEAMED)

SAUTÉED WILD MUSHROOM MEDLEY

BROCCOLI CASSEROLE