

Mr. Lester's STEAKHOUSE



Appetizers

STUFFED MUSHROOMS

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

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

LOBSTER RAVIOLI

Homemade pasta filled with butter-poached lobster meat, Boursin cheese and seasonings in a tomato and sherry lobster reduction

CORN & CRAB BISQUE

House made crab stock fortified with cream for a rich soup garnished with jumbo lump crabmeat

THREE ONION SOUP

Leeks, red and white onions sautéed and blended with our house made hearty beef stock, topped with crouton and melted Swiss

Salads

CLASSIC CAESAR

Chopped Romaine, house made dressing and croutons

TRADITIONAL WEDGE

Iceberg, crisp bacon, red and yellow tomatoes, red onion and bleu cheese dressing

CRAB SALAD

Marinated blue point crab & artichoke hearts served over butter lettuce with our white balsamic vinaigrette tomato and soft mozzarella layered with fresh basil, red and yellow mozzarella tomatoes, basil vinaigrette and balsamic reduction

Specialties

DOMESTIC LAMB

Double-cut chops with Marchand de Vin

DUCK BREAST 8oz

Truffled balsamic reduction and fried crawfish tails

TENDERLOIN OSCAR 8oz

Sautéed lobster, grilled asparagus and sauce béarnaise

RIBEYE 12oz

Pepper crusted and served with jumbo gulf BBQ'd shrimp

FILET MIGNON 6oz

Sherried crawfish compound butter and jumbo bacon wrapped gulf shrimp

HOUSE MADE BREADS

Our house-made breads, gift boxed to go, are baked fresh daily, from scratch, here in our bakery using the finest ingredients

Steaks

NEW YORK STRIP 18oz

PEPPER CRUSTED RIBEYE 12oz

PEPPER CRUSTED BONE-IN RIBEYE 20oz

PORTERHOUSE 24oz

FILET MIGNON 6oz

FILET MIGNON 8oz

FILET MIGNON 12oz

CHATEAUBRIAND FOR TWO 20oz

Steak Additions

SAUTÉED LUMP CRAB

GRILLED OR FRIED SHRIMP

SEAFOOD AU GRATIN

FRIED OR SAUTÉED CRAWFISH TAILS

BLEU CHEESE CRUMBLES

MAITRE D' COMPOUND BUTTER

BROILED LOBSTER TAIL 9oz

Seafood

LEMON GARLIC BROILED SHRIMP

BLACKENED AHI TUNA STEAK 10oz

SWEET CHILI GLAZED SALMON

MAINE LOBSTER 2½ - 3 lbs

Starches

FOUR CHEESE AU GRATIN

TWICE BAKED POTATO

PRALINE SWEET POTATOES

TASSO MAC AND CHEESE

GARLIC WHIPPED POTATOES

FIRE-ROASTED CORN GRITS

BAKED POTATO

Vegetables

GRILLED ASPARAGUS HOLLANDAISE

SAUTÉED MUSHROOMS

BROCCOLI CASSEROLE

HARICOT VERTS

GRILLED VEGETABLES

CREAMED SPINACH

ONION RINGS