

Mr. Lester's

STEAKHOUSE

APPETIZERS

Buttermilk Fried Quail	Buttermilk Battered Quail over Sweet Potato Beignets drizzled with Pecan Praline Sauce.	24
Crabmeat Au Gratin	Four Cheese Au Gratin Sauce with Jumbo Lump Crabmeat topped with toasted Parmesan Cheese and Bread Crumbs and served with toasted Crostinis for dipping.	24
BBQ Shrimp & Grits	Large Gulf Shrimp tossed with a New Orleans Style BBQ Sauce served over Stone Ground Grits.	16
Crab Cakes	Original Creamy Cakes filled with Jumbo Lump Crabmeat.	27
Poached Shrimp	Chilled Jumbo Shrimp with Cocktail or Remoulade.	25
Stuffed Mushrooms	Mushroom Caps filled with Jumbo Lump Crabmeat Stuffing topped with Parmesan Cheese.	28

SOUP

Corn & Crab Bisque	House-Made Crab Stock fortified with Cream, garnished with Jumbo Lump Crabmeat.	15
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SALADS

*Classic Caesar	Chopped Romaine, House-Made Dressing, and Croutons.	12
Iceberg Wedge	Iceberg Lettuce, Crisp Bacon, Red and Yellow Tomatoes, Red Onion, Grated Blue Cheese and Roquefort Dressing.	10
Strawberry Fields	Fresh Field Greens, Strawberries, Toasted Almonds, Red Onions and Feta Cheese Crumbles accented with a Raspberry White Balsamic Dressing.	10
Fresh Field Greens	Fresh Field Greens with Julienned Cucumbers, Tomatoes, Mushrooms, and Shaved Red Onions.	10

THE Story Behind THE NAMESAKE

Lester Darden was the oldest tribal member at the time that **Cypress Bayou Casino Hotel** opened.

In accordance with the tradition of tribes honoring their elders, **Mr. Lester's** was chosen as the name for the new steakhouse.

He was a WWII veteran, served in Tribal Government, helped draft an early version of the Tribal Constitution, and was a well-respected man in the tribe.

TURF

*New York Strip 18 oz.	75
*Pepper Crusted Bone-In Ribeye 20 oz.	70
*Pepper Crusted Ribeye 14 oz.	50
*Chateaubriand for Two 20 oz.	95
*Filet 12 oz.	55
*Filet 8 oz.	43
*Root Beer Pork Chops	48
*Bone In Veal Chop 16 oz.	50
Herb Marinated Roasted Chicken	28



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SURF

*Blackened Ahi Tuna Steak 10 oz.	37
*Pink Peppercorn Beurre Blanc Salmon	35
Lemon Garlic Broiled Shrimp	35
Truffle Seafood Pasta	38

ADDITIONS

Broiled Lobster Tail	50
Sautéed Lump Crabmeat	17
Fried or Sautéed Crawfish Tails	12
Three Bacon-Wrapped Shrimp	14
Seafood Au Gratin	16
Bleu Cheese Crumbles	5
Black Truffle Compound Butter	4

STARCHES

Four Cheese Au Gratin	6	10
Twice Baked Potato	6	10
Praline Sweet Potato	6	10
Garlic Whipped Potatoes	6	10
Fire-Roasted Corn Grits	6	10
Lyonnais Potatoes	6	10
Truffled French Fries	6	10
Baked Potato		10

VEGETABLES

*One Pound Grilled Asparagus Hollandaise	8	14
Sautéed Mushrooms	6	10
Broccoli Casserole	6	10
Creamed Spinach	6	10
Brussels Sprouts with Bacon	6	10

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 for food borne illness, especially if you have certain medical conditions.