Mulestens

STEAKHOUSE

| APPETIZERS | | |
|------------------------------|--|----|
| Tenderloin Sliders | Seared Beef Tenderloin, Fois Gras, Sharp White Cheddar, and Truffle Mayonnaise | 24 |
| Duck Eggrolls | Duck Confit with Sautéed Cabbage, Carrots and Ginger served with Sweet and Spicy Chili Dipping Sauce | |
| BBQ Shrimp & Grits | Large Gulf Shrimp tossed with a New Orleans Style BBQ Sauce served over Stone Ground Grits | |
| Crab Cakes | Original Creamy Cakes filled with Jumbo Lump Crabmeat served over Sauce Beurre Blanc | |
| Poached Shrimp | Chilled Jumbo Shrimp with Cocktail or Remoulade | 20 |
| Stuffed Mushrooms | Mushroom Caps filled with Jumbo Lump Crabmeat Stuffing topped with Parmesan Cheese and Chardonnay Butter Sauce | 24 |
| S O U P S Corn & Crab Bisque | House-Made Crab Stock fortified with Cream, garnished with Jumbo Lump Crabmeat | 12 |
| 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 and Artichoke Hearts over Butter Lettuce with White Balsamic Vinaigrette | 19 |
| Fresh Field Greens | Fresh Field Greens with Julienned Cucumbers, Tomatoes, Mushrooms, and Shaved Red Onions | 9 |

| STEAKS & CHOPS | | |
|---|---|---------|
| *New York Strip 18 oz. | | |
| *Pepper Crusted Bone-In Ribeye 20 oz. | | |
| *Pepper Crusted Ribeye 14 oz. | | |
| *Chateaubriand for Two 20 oz. | | 80 |
| *Filet 12 oz. | | 48 |
| *Filet 8 oz. | | 38 |
| *Porterhouse for Two 24 oz. | | 75 |
| *Root Beer Pork Chops | | 27 |
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| SEAFOOD | | |
| *Blackened Ahi Tuna Steak 10 oz. | | 32 |
| *Sweet Chili-Glazed Salmon | | 32 |
| Lemon Garlic Broiled Shrimp | | 30 |
| | | |
| ADDITIONS | | |
| ADDITIONS Built-later Tail | | 20 |
| Broiled Lobster Tail | | 39 |
| Sautéed Lump Crabmeat | | 14 |
| Fried or Sautéed Crawfish Tails | | 8 |
| Three Bacon-Wrapped Shrimp Seafood Au Gratin | | 12 |
| | | 12 5 |
| Bleu Cheese Crumbles Black Truffle Compound Butter | | 5 4 |
| 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 |
| Lyonnaise Potatoes | 6 | 10 |
| Baked Potato | | 10 |
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| VEGETABLES | | |
| *One Pound Grilled Asparagus Hollandaise | 7 | 13 |
| Sautéed Mushrooms | 6 | 10 |
| Broccoli Casserole | 6 | 10 |
| Marinated Grilled Vegetables | 6 | 10 |
| Creamed Spinach | 6 | 10 |
| Buttermilk Fried Onion Rings | 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.