

CafeAnnie

Celebrating 36 Years

DINNER

Bar Annie

East Coast Oysters	Half Shell Oysters (6) Heritage Ham & Dried Apple Fritters Cocktail Sauce (GF)	20
Shrimp Meatballs	Shrimp & Mexican Chorizo Buttermilk Drop Biscuits Remoulade Sauce	18
Gulf Crab 'Pot Pies'	Gulf Crab in Tart Shells (6) Avocado Remoulade Sauce	25
Maki Roll	Ahi Tuna & Sea Scallop Avocado Wasabi Sauce Ginger Soy Sauce (GF)	18
Bar Annie Nachos	Red Chile Beef Guacamole Refried Black Beans Cheese & Crema Fresca	24
Skewered Quail	Bacon Wrapped Quail Jalapeños Buttermilk Sauce Molasses Cornbread Muffins	20
Cheeses	Sottocenere Mount Tam Tarantaise Ossau Iraty Fourme d'Ambert Texas Cheddar	each 8.5
Tortilla Soup	Avocado Relish Queso Fresco Crisp Tortilla Chips (GF)	13
House Salad	Young Lettuces Grape Tomatoes Cotija Cheese Pine Nut Dressing	13
Steak Tartar	Prime Beef Onions Capers Smoked Chiles Egg Yolk & Toast	24
Bar Annie Burger	USDA Prime Smoked Cheddar Sauce Lettuce Tomato Onions Pickles Housemade Fries	18
Fried Fish Tacos	Fresh Fried Fish Avocado Slices Lettuce Slaw Chile Arbol Salsa	18
Chicken Tacos	Crispy Rolled Tacos Avocado Slices Crema Fresca Frisee & Watercress Salad (GF)	19
Beef Enchiladas	Slow Smoked Brisket Cotija Cheese Salsa Mexicana Cabbage Slaw (GF)	19
Fried Chicken	1/2 Chicken (Bone-In) Buttermilk Marinated Deluxe Mashed Potatoes Red Chile Vinegar (GF)	26
Skirt Steak	USDA Prime Wood Grilled Skirt Steak Poblano Chile Cheese Relleno Salsa Mexicana (GF)	35
Chicken Fried Steak	Filet Mignon Tips Creamy Mashed Potatoes Beef Cracklings & Cream Gravy (GF)	28
Sweet Potato Enchiladas	Spinach Cabbage Slaw Tomatillo Salsa (V) (GF)	16

Table Side Wood Grilled Steaks

INCLUDES TWO SIDES

Prime Flat Iron Steak	24 oz Flat Iron Steak Red Wine & Black Peppercorn Sauce Beef Cracklings	for 2	70
Coffee Roasted Filet	24 oz Tenderloin of Beef Roasted Coffee Rub & Adobo Pasilla Chile Sauce (GF)	for 2	120
The Ultimate Rib Steak	Bone-In 'Eye of the Ribeye' & Ribeye Cap Steak House Steak Sauce (GF)	for 2	115

Cafe Annie

FIRST

Crab Meat Tostada	Gulf Crab Avocado Relish Cabbage Slaw Tortilla Chips (GF)	28
Black Bean Terrine	Goat Cheese w Avocado & Spicy Roasted Tomato Salsa	18
Rabbit Enchilada	Red Chile Mole Sauce Avocado Cabbage Slaw (GF)	16
Tuna & Beet Salad	Ahi Tuna Roasted Beets & Truffles Frisee Salad Beet Sauce (GF)	24
Octopus Salad	Grilled & Marinated Octopus Adobo Sauce & Beef Cracklings	16
Carpaccio of Beef	Ancient Grain Salsa Cippolini Onions Truffle Ricotta Salata (GF)	18
Mushroom Soup	Huitlacoche Salsa Duck Prosciutto Brioche Croutons Truffle Cream	16
Romaine Spears	Truffle Cheese Parmesan Dried Figs Croutons Balsamic Syrup	18
Kale Endive Salad	Wood Grilled Bacon Dried Apples Walnuts Parmesan Lemon Dressing (GF)	18

SECOND

Gulf Snapper	Red Snapper Salad of BBQ Crab Meat Avocado Remoulade (GF)	39
Branzino	Branzino Creamy Grits Dried Apples Heritage Ham Cider Sauce	49
Salmon	Roasted Salmon Creamy Avocado Tomatillo Salsa Zucchini Salad (GF)	39
Ahi Tuna	Ahi Seared Rare Spicy Coconut Cream Seaweed BBQ Sauce Shrimp Slaw (GF)	48
Surf & Turf	Seared Sea Scallops & BBQ Beef Short Ribs Tomato Butter Sauce (GF)	48
Rabbit	Wood Grilled Rabbit Loin & Rabbit Leg Adobo Sauce in Banana Leaf (GF)	39
Pheasant	Cinnamon Roasted Pheasant Breast & Pheasant Leg Confit 'Forestiere' Sauce (GF)	49
Ribeye (usda prime)	Wood Grilled Ribeye Fingerling Potatoes & Beef Cracklings Red Wine Sauce (GF)	52
Filet Mignon	Poached Garlic Sauce Deluxe Mashed Potatoes Smoked Cheddar (GF)	49
NY Strip (usda prime)	Wood Grilled NY Strip Steak Huitlacoche Mushrooms Balsamic Steak Glaze (GF)	54
Cocoa Roasted Chicken	Chicken Breast Charred Sweet Potatoes Sarsaparilla Sauce	26

SIDES

Creamed Spinach 9 | Fingerling Potatoes 8 | Deluxe Mashed Potatoes 8 | Fries 7
Huitlacoche Mushrooms 9 | Asparagus 9

Allergies • Vegetarian • Gluten Free; notify your waiter • A 20% gratuity will be added to parties of 6 or more.
Equally divided checks are welcome. Please no split checks.

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