

Cafe Annie DINNER

Celebrating 35 years

Bar Annie

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| East Coast Oysters | Half Shell Oysters (6) Heritage Ham & Dried Apple Fritters Cocktail Sauce | 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 | 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 | Sottocenero Mount Tam Tarantaise Ossau Iraty Fourme d'Ambert Texas Cheddar | each 8.5 |
| Tortilla Soup | Avocado Relish Queso Fresco & Crisp Tortilla Chips | 13 |
| House Salad | Young Lettuces Grape Tomatoes Cotija Cheese Pine Nut Dressing | 13 |
| Steak Tartar | [Prime Beef] w Onions Capers Smoked Chiles Egg Yolk & Toast | 24 |
| Bar Annie Burger | USDA Prime w Smoked Cheddar Sauce Lettuce Tomato Onions Pickles Housemade Fries | 18 |
| Fried Fish Tacos | Fresh Fried Fish w Avocado Slices Lettuce Slaw & Chile Arbol Salsa | 18 |
| Chicken Tacos | Crispy Rolled Tacos w Avocado Slices Crema Fresca Frisee & Watercress Salad | 19 |
| Beef Enchiladas | Slow Smoked Brisket w Cotija Cheese Salsa Mexicana & Cabbage Slaw | 19 |
| Fried Chicken | 1/2 Chicken [Bone-In] Buttermilk Marinated Deluxe Mashed Potatoes & Red Chile Vinegar | 26 |
| Skirt Steak | USDA Prime Wood Grilled Skirt Steak Poblano Chile Cheese Relleno & Salsa Mexicana | 35 |
| Chicken Fried Steak | Filet Mignon Tips w Creamy Mashed Potatoes Beef Cracklings & Cream Gravy | 28 |

Table Side Wood Grilled Steaks

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

*includes 2 sides

Cafe Annie

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| Crab Meat Tostada | Gulf Crab w Avocado Relish Cabbage Slaw & Tortilla Chips | 28 |
| Black Bean Terrine | Goat Cheese w Avocado & Spicy Roasted Tomato Salsa | 18 |
| Rabbit Enchilada | Red Chile Mole Sauce Avocado Cabbage Slaw | 16 |
| Tuna & Beet Salad | Ahi Tuna w Roasted Beets & Truffles Frisee Salad & Beet Sauce | 24 |
| Octopus Salad | Grilled & Marinated Octopus w Adobo Sauce & Beef Cracklings | 16 |
| Carpaccio of Beef | Ancient Grain Salsa Cippolini Onions & Truffle Ricotta Salata | 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 | 18 |
| Gulf Snapper | Red Snapper Salad of BBQ Crab Meat Avocado Remoulade | 39 |
| Branzino | Branzino w Creamy Grits Dried Apples Heritage Ham & Cider Sauce | 49 |
| Salmon | Roasted Salmon w Creamy Avocado Tomatillo Salsa & Zucchini Salad | 39 |
| Ahi Tuna | Ahi Seared Rare w Spicy Coconut Cream Seaweed BBQ Sauce Shrimp Slaw | 48 |
| Surf & Turf | Seared Sea Scallops & BBQ Beef Short Ribs Tomato Butter Sauce | 48 |
| Rabbit | Wood Grilled Rabbit Loin & Rabbit Leg w Adobo Sauce in Banana Leaf | 39 |
| Pheasant | Cinnamon Roasted Pheasant Breast & Pheasant Leg Confit w 'Forestiere' Sauce | 49 |
| Ribeye [usda prime] | Wood Grilled Ribeye w Fingerling Potatoes & Beef Cracklings Red Wine Sauce | 52 |
| Filet Mignon | Poached Garlic Sauce Deluxe Mashed Potatoes w Smoked Cheddar | 49 |
| NY Strip [usda prime] | Wood Grilled NY Strip Steak Huitlacoche Mushrooms & Balsamic Steak Glaze | 54 |

3 Course Prix Fixe

\$38

First Course

Creamy Onion Soup
w| Smoked Cheddar Potatoes
& Green Onion

Poblano Chile & Cabbage Salad
w| Queso Fresco, Avocado, Tortillas
& Chopped Egg

Main Course

Pecan Crusted Rainbow Trout
w| Crab Meat & Shrimp
& Creamy White Grits

Berkshire Pork Chop
w| BBQ Pork Ribs, Wood Grilled Sweet Potato
& BBQ Sauce

Cantina Ribeye Steak
w| Steak Fries & Smoked Cheddar Dipping Sauce

Dessert

Pecan Square
w| TX Grapefruit Sauce & Candied Grapefruit

Double Chocolate Brownie
w| Fudge Frosting, Marcona Almonds
& Cocoa Nibs

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 check
1800 Post Oak Blvd | Houston, Tx 77056 | 713.840.1111 | www.cafeanniehouston.com

Celebrating 35 years

The Story of Cafe Annie

Is it all just a tall tale? If memory has its way, with its knack for adding shimmering embellishments, then maybe so. But somewhere at the core there must be at least a modicum of the truth. So here's the truth, maybe with just a few flourishes.

I moved to Houston in 1981. Everything I owned was in my car. I was young, so that circumstance seemed fitting. But I was much more than just moving to Houston. I was chasing a girl. At the time, she just happened to coincide with the geography. I had no plans to stay for very long, but long enough to test the shimmering waters of love. And, as a side note, I thought I should test the depth of my curiosity for cooking. I had just finished my PhD in Biochemistry at the University of California at Riverside. During those academic days, my childhood love of cooking continually grew and, given my acquired skills for reading and research, I had expanded my knowledge of cooking to all that was available in the literature. Bookstores were my library. My early reputation was that I was the cook who always had a book under his arm. The bookish moniker stuck and I'm still stuck on the girl. We've been married for nearly 35 years. And she would figure prominently in the fame of the restaurant. I suppose her side of the story would sound much the same with the exception that she would possibly be more emphatic about the point that without her, I would be nowhere. So, given that locality is circumstance and she is my locality, I'm here.

At that time, now decades gone, Nouvelle French cuisine was at its height and everyone felt that it was a trend that had to be mastered. So I followed suit experimenting with novel combinations and eccentric ideas and ingredients and intricate plate presentations. But sometimes the novel is just a gimmick and a gimmick can hardly be deemed authentic. In the end, I always felt that simple meals realized with a direct approach and a sense of tradition was what good cooking was all about. 'A meal is a measure of the locality' was an idea that appealed to me. And the locality was Texas and, more precisely, Houston.

I strived to develop a cooking style that incorporated the many local influences of Houston. Texas BBQ traditions and lore had an immediate allure, as did Mexican cooking; but Thai and Vietnamese cooking had by that time established a strong foothold in Houston. Along with some other Texas chefs, this pursuit of Texas cooking became recognized as Southwest Cuisine. It was celebrated all over the country (as well as copied all over the country). I suppose we should all be flattered.

Some nice dishes came out of those years that gained national acclaim – the Crab Tostada, the Black Bean Terrine, the Coffee Roasted Filet of Beef, the Cilantro Mussel Soup, the Rabbit Enchilada. The catalogue is even longer now. And all the awards – from a James Beard Award to Who's Who in American Cooking to, just recently, being named #53 on the 101 best restaurants in the US by The Daily Meal – are wonderful. But still, a nice piece of beef or a fillet of fish and a glowing wood fire is all I really need. Some coarse salt and a wedge of lime would be nice.

- Mimi & Robert Del Grande