

CafeAnnie

Celebrating 36 Years

LUNCH

FOR THE TABLE

EAST COAST OYSTERS • Oysters on the Half Shell (6) Heritage Ham & Dried Apple Fritters House Cocktail Sauce (GF)	18
MAKI ROLL • Ahi Tuna & Sea Scallop Avocado Wasabi Sauce Ginger Soy Sauce (GF)	18
SHRIMP MEATBALLS • Shrimp & Mexican Chorizo w Buttermilk Drop Biscuits & Remoulade Sauce	18
CAFE ANNIE NACHOS • Red Chile Beef Guacamole Black Beans Cheese Crème Fraîche	18
SKEWERED QUAIL • Bacon Wrapped Quail w Jalapenos Buttermilk Dressing & Molasses Cornbread Muffins	20
CHEESES • Fourme d'Ambert Mount Tam Tarantaise Texas Cheddar Smoked Cheddar Ossau Iraty Sottocenere	each 8.5



\$20 HRW 2017 LUNCH MENU

FIRST

Cup of Cafe Annie Tortilla Soup (GF)
avocado relish, queso fresco, tortilla strips

Romaine Salad (GF / V)
smoked cheddar dressing & avocado slices

Cucumber & Fresh Mint Salad (GF / V)
fourme d'ambert blue cheese
& toasted walnuts

SECOND

Elliott's Back Woods Gumbo
bbq redfish, venison sausage, rabbit
& grilled cornbread

Rigatoni Pasta with Tomato Basil Sauce (V)
creamy ricotta & parmesan

Slow Roasted Pork Enchilada (GF)
guajillo sauce & fried egg 'santa fe style'

THIRD

Complimentary! • Choice of one.
Vanilla Short Bread Cookie (V)
Chewy Chocolate Cookie (V)
Housemade Macaron (GF / V)
chocolate, coffee or berry

Restaurant will donate \$3 to the Houston Food Bank
from each \$20 HRW lunch sold. Houston Food Bank
will generate 9 meals from this donation.

Thank you for dining with us!
Tax & gratuity are not included.

FIRST COURSES

CAFE ANNIE TORTILLA SOUP • Avocado Relish Queso Fresco Crisp Tortillas (GF)	12
MUSHROOM SOUP • Huitlacoche Salsa Truffle Croutons Crème Fraîche	12
HOUSE SALAD • Young Lettuces Tomatoes Cotija Pine Nut Vinaigrette	10
KALE SALAD • Roasted Bacon Shaved Fennel Walnuts Parmesan (GF)	12
ICEBERG SALAD • Fourme d'Ambert Blue Cheese Bacon Grape Tomatoes (GF)	11
CAESAR SALAD • Romaine Croutons Parmesan Dressing	10

NEIGHBORHOOD LUNCH

FRIED CHICKEN SANDWICH • Cabbage Slaw Black Pepper Ranch & Apple Celery Salad	16
CHICKEN TOSTADA • Spicy Chicken Tinga Avocado Chipotle Cotija & Cabbage Slaw (GF)	16
MEXICAN STYLE BEEF TACOS • Chiles Avocado Salsa Slaw Cotija (GF)	16
GREEN CHILE BURGER (USDA PRIME) • Grilled Poblano Chile Cheese Slaw Fries	18
GULF SHRIMP BURGER • Hand Ground Chorizo Slaw Remoulade Sweet Potato Fries	18
RIGATONI PASTA • Italian Style Beef Short Rib Black Olive Sauce Parmesan Cheese	18

MAIN COURSES ALL MAIN COURSES ARE GLUTEN FREE

STEAK SALAD • Smoked Cheddar Dressing Potatoes Cippolini Onions & Greens	24
COBB SALAD • Chicken Blue Cheese Tomato Bacon Avocado & Chopped Egg	18
CRAB SALAD • BBQ Crab Seared Avocado Watercress & Belgian Endive	26
AHI TUNA SALAD • Roasted Beets Frisee Serrano Chiles & Truffle Salsa	24
SALMON • Roasted Salmon w Creamy Avocado Tomatillo Salsa & Zucchini Salad	32
RED FISH • Red Fish 'Caldo' w Avocado Chile Cilantro Carrots Onions & Potatoes	29
RAINBOW TROUT • Pomodoro Sauce Creamy Polenta Fennel & Asparagus Salad	28
SEA SCALLOPS • Creamy Mashed Potatoes Crispy Kale & Buttermilk Lime Dressing	28
ENCHILADAS • Smoked Brisket Tomatillo Salsa Cabbage Slaw Crème Fraîche	18
CHILE RELLENO • Wood Grilled Poblano Chiles BBQ Pork Avocado & Cheese	24
CHICKEN TACOS • Crispy Chicken Tacos Avocado Crema Frisee & Watercress Salad	18
SHRIMP TOSTADA • Black Beans Cheese Avocado Cabbage Slaw	22
CHICKEN PAILLARD • Avocado Onion Tomato Arugula Salad	22
SKIRT STEAK • Grilled Poblano Chile w Cheese & Salsa Mexicana	28
CHICKEN FRIED STEAK • w Mashed Potatoes Beef Cracklings & Cream Gravy	26
SWEET POTATO ENCHILADAS • Spinach Cabbage Slaw & Tomatillo Salsa (V)	16

SIDES

HANDMADE FRENCH FRIES	6
SWEET POTATO FRIES	7
DELUXE MASHED POTATOES	6
ASPARAGUS	9
CREAMED SPINACH	7

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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