

Cafe

Annie LUNCH

Celebrating 35 years

FOR THE TABLE

EAST COAST OYSTERS • Oysters on the Half Shell (6) Heritage Ham & Dried Apple Fritters House Cocktail Sauce	18
MAKI ROLL • Ahi Tuna & Sea Scallop Avocado Wasabi Sauce Ginger Soy Sauce	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

3 Course Prixé Fixe

\$26

First Course

Creamy Onion Soup
w| Smoked Cheddar Potatoes
& Green Onion

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

Main Course

Back Country Gumbo
w| Snapper, BBQ Shrimp, Crab Meat,
Rabbit, Venison Sausage & Corn Bread

Berkshire Pork Chop
w| 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

FIRST COURSES

CAFE ANNIE TORTILLA SOUP • Avocado Relish Queso Fresco Crisp Tortillas	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	12
ICEBERG SALAD • Fourme d'Ambert Blue Cheese Bacon Grape Tomatoes	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	16
MEXICAN STYLE BEEF TACOS • Chiles Avocado Salsa Slaw Cotija	16
RDG BURGER [USDA PRIME] • Cheddar Sauce Lettuce Pickle Onion Tomato Fries	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

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 Rolled 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

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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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

