

CAFE ANNIE

WOOD GRILLED STEAKS
& OYSTER BAR

STARTERS

GULF COAST CRAB CAKE

w| Charred Chile Remoulade & Lime Butter Sauce \$16

MARINATED WOOD GRILLED OCTOPUS

w| Edamame & Seaweed Salad | Miso Dressing \$16

SHRIMP MEAT BALLS in Tomato Clam Sauce

w| Creamy Polenta \$18

STEAK TARTAR

w| Egg Yolk & Green Peppercorn Dressing | Toasts \$24

BEEF CARPACCIO

w| Shaved Mushroom Salad Truffle Powder & Parmesan \$20

SOUPS & SALADS

TORTILLA SOUP

w| Avocado Relish & Queso Fresco \$13

MUSHROOM SOUP

w| Huitlacoche & Duck Prosciutto \$16

CREAMY ONION SOUP

w| Bacon & Cheese Whipped Potatoes & Green Onions \$13

CAESAR SALAD

w| Parmesan & Sour Dough Croutons \$13

KALE SALAD

w| Endive Wood Grilled Bacon Walnuts Dried Apples & Parmesan \$18

HOUSE SALAD

w| Grape Tomatoes, Pine Nut Vinaigrette & Cotija Cheese \$13

FRESH SEAFOOD

SALMON with Charred Japanese Cucumbers & Edamame Puree | Shishito Peppers & Miso Sauce \$39

RED FISH with Shrimp & Guajillo Chile Chilaquiles | Avocado & Herb Butter \$34

SEA SCALLOPS with Poblano Chile & Pumpkin Salsa | Chopped Eggs & Toasted Pumpkin Seeds \$39

GULF RED SNAPPER with Fisherman's Style Crab & Tomato Broth | Saffron Aioli \$39

AHI TUNA with Avocado White Onion & Cilantro Salsa | Red Kampot Pepper \$42

TEXAS SIGNATURES

WOOD GRILLED RABBIT

w| Garlic Rosemary & Extra Virgin Olive Oil | Berry Mustard \$39

ROASTED PHEASANT

w| Wood Grilled Bacon & Cipolini Onions | Fried Sage \$42

ROASTED CHICKEN BREAST

w| Cocoa Rub & Sarsaparilla Salsa | Toasted Cocoa Nibs \$26

WOOD GRILLED BRACE OF QUAIL

w| Hill Country Venison Sausage | Juniper & TX Honey \$28

VEGETABLES

MUSHROOMS

Glazed with Steak Sauce | Crème Fraiche & Cotija Cheese \$13

ASPARAGUS

w| Lemon & Herbs \$14

CARROTS

w| Ginger Honey & Vinegar \$10

SPINACH

Sautéed w| Garlic \$14

SWEET CORN

Pan Roasted w| Epazote & Lime \$10

BROCCOLINI

w| Extra Virgin Olive Oil, Garlic & Lemon \$10

OYSTERS & SEAFOOD BAR

EAST COAST OYSTERS

w| Creamy Avocado Salsa (6 for \$18)

GULF COAST OYSTERS

w| Gulf Coast Cocktail Sauce (6 for \$12)

WILD GULF SHRIMP COCKTAIL

w| Remoulade & Gulf Coast Cocktail Sauce (1 dozen for \$20)

AHI TUNA SASHIMI

w| Truffle Beet Salsa (6 for \$15)

GULF CRAB BARBECUED IN BANANA LEAF

w| Creamy Corn Mayonnaise (4 for \$20)

MAINE LOBSTER COCKTAIL

w| Edamame & Seaweed Salad (6 for \$35)

SEA SCALLOP WITH HUITLACOCHÉ

w| Buttermilk Sauce (6 for \$15)

YELLOW TAIL SASHIMI

w| Sushi Rice, Dashi Dressing, Edamame Puree & Seaweed Salt (6 for \$14)

GULF CRAB TOSTADAS

w| Avocado & Cabbage Slaw (4 for \$28)

MAKI ROLL WITH AHI TUNA & SCALLOPS

w| Avocado Wasabi Dressing (8 for \$18)

HAND CUT CEVICHE

w| Grapefruit Chiles & Avocado | Tortilla Chips (\$12)

WOOD GRILLED STEAKS

SOURCING OUR STEAKS

We source our steaks from the finest steakhouse purveyors in the country. Our dry aged beef comes from state of the art aging rooms. And of course, our wood burning grill makes all the difference.

THE SIRLOIN STEAK (8 oz.)

USDA Prime 30 Day Wet Aged \$35

THE FLAT IRON STEAK (24 oz.)

USDA Prime 30 Day Wet Aged \$75 (for 2)

THE FILET MIGNON (8 oz.)

30 Day Wet Aged + Air Dried \$39

THE COFFEE ROASTED TENDERLOIN (22 oz.)

Establish 1992 30 Day Wet Aged \$125 (for 2)

THE CLASSIC RIBEYE (14 oz.)

USDA Prime 30 Day Wet Aged + Air Dried \$45

THE BONE IN RIBEYE (24 oz.)

USDA Prime 30 Day Wet Aged + 30 Day Dry Aged \$125 (for 2)

THE NEW YORK STRIP STEAK (12 oz.)

USDA Prime 30 Day Wet Aged + 30 Day Dry Aged \$65

SAUCES

House Made Steak Sauce

Red Chile Garlic Steak Sauce

Aromatic Steak Butter

Green Peppercorn Sauce

SALTS: Fleur de Sel

Seaweed Salt

Beef Crackling Salt

PEPPERS: Timiz

Voatsiperifery

Red Kampot Pepper

POTATOES & STARCHES

CREAMY POLENTA

w| Fontina Cheese & Tomato Sauce + Parmesan \$12

WHITE ARTISAN GRITS

w| Bacon, Cheese & Jalapenos + Egg Yolk \$12

WHIPPED POTATOES ALIGOT

Cheese & Green Onions & Beef Cracklings \$12

STEAK FRIES & ONIONS

w| Smoked Cheddar Dipping Sauce \$12

HAND CUT FRENCH FRIES OR SWEET POTATO FRIES

w| Handmade Ketchup \$6

FINGERLING POTATOES

w| Rosemary Garlic & Lemon \$10

WOOD GRILLED SWEET POTATOES

w| Crème Fraiche & Cotija Cheese \$10