

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

FRIED GULF SHRIMP
w| Avocado Slaw & Jalapeño Tartar Sauce \$16

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

GRILLED ASPARAGUS & EGG SALAD
w| Wood Grilled Bacon & Parmesan Cheese \$15

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, Bacon, Walnuts, Dried Apples, Parmesan & Lemon Dressing \$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 Mexican Chorizo, Avocado & White Onion Salad
Buttermilk Sauce \$42

TEXAS SIGNATURES

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

ROASTED PHEASANT
w| Wood Grilled Bacon & Cippolini Onions | Fried Sage \$42

ROASTED CHICKEN BREAST
w| Seared Avocado, Crisp Fennel & Guajillo Orange Peel Salsa \$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 LOUIE COCKTAIL
w| Avocado & Jicama | Louie Dressing (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 NEW YORK STRIP STEAK (12 oz.)
USDA Prime 30 Day Wet Aged + 30 Day Dry Aged \$55

THE CLASSIC RIBEYE (14 oz.)
USDA Prime 30 Day Wet Aged + Air Dried \$45

THE FILET MIGNON (8 oz.)
30 Day Wet Aged + Air Dried \$39

THE BONE IN RIBEYE (24 oz.)
USDA Prime 30 Day Wet Aged + 30 Day Dry Aged \$125 (for 2)

THE COFFEE ROASTED TENDERLOIN (22 oz.)
Establish 1992 30 Day Wet Aged \$125 (for 2)

THE FLAT IRON STEAK (24 oz.)
USDA Prime 30 Day Wet Aged \$75 (for 2)

THE SIRLOIN STEAK (8 oz.)
USDA Prime 30 Day Wet Aged \$35

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, Jalapeños + 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