

THE PRIME ROOM

AT CAFE ANNIE

Hors d'oeuvres \$18

GULF SHRIMP COCKTAIL & SHRIMP RILLETTE
W| REMOULADE & COCKTAIL SAUCE
& TOASTED BRIOCHE

EAST COAST OYSTERS ON THE HALF SHELL
W| CREAMY AVOCADO & SHISITO PEPPER SAUCE
& HOUSEMADE CRACKERS

HOUSE SMOKED SALMON
CAPERS ONIONS CHOPPED EGG CREAM CHEESE
& PRETZEL ROLLS

Salad & Soup \$10

CAESAR SALAD
W| SOUR DOUGH CROUTONS & PARMESAN

CREAMY ONION SOUP
W| BEEF CRACKLING & CREAMY POTATOES

Slow Roasted Prime Rib [USDA prime]

w| Butter Pan Juice Sauce & Popovers

Horseradish Cream | Prime Room Sea Salt | Prime Room Exotic Pepper Blend

THE PAILLARD CUT 10 oz. \$30

THE PRIME ROOM CUT 14 oz. + SLOW ROAST RIB BONE [LIMITED] \$45

Sides

ASPARAGUS W| LEMON & HERBS \$14

SAUTÉED SPINACH W| GARLIC \$12

WHIPPED POTATOES 'ALIGOT' \$12

CARROTS WITH GINGER HONEY & VINEGAR \$10

ROASTED MUSHROOMS GLAZED W| STEAK SAUCE \$14

BROCCOLINI W| OLIVE OIL, GARLIC & LEMON \$10

The Parallel Alternate:

ROASTED SALMON \$28

Desserts \$12

CHOCOLATE CAKE
W| CHOCOLATE MOUSSE
& MILK CHOCOLATE ANGLAISE

PECAN PIE
W| BUTTERED PECAN ICE CREAM

CHEESE CAKE
W| STRAWBERRIES
& STRAWBERRY ROMANOFF