ANNIE CAFÉ & BAR
Thanksgiving 2026 *Menu*

90/adult & 35/child (ages 11 & under)

ADD-ON APPETIZERS

Grilled Sour Dough Bread 9
Stone Crab | mustard aioli 1/30, 3/85, 6/165
Prosciutto Wrapped Quail | fried legs, hot honey gastrique, apple & pecan arugula salad 28
Oysters on the Half Shell | cucumber mignonette ½ dozen 24
Shrimp Cocktail | marie rose, avocado 24
Crab Tostadas | avocado salsa, cabbage slaw, fresno chile sauce 38
Salt and Pepper Fried Calamari | smoked paprika aioli, negi onion, olive 19
BB Lemon Lobster roll | maine lobster served either maine style or connecticut style, spiced corn ribs, house made potato chips 48

1ST COURSE

(Choice of one)

Sweet Potato Soup | feta cheese, chives, crème fraîche
Caesar Salad | herb croutons, parmesan
Avocado Cucumber Salad | arugula, julienne cucumber, pickled red onion, cherry tomatoes, avocado, shaved ricotta, pedro ximénez
Beet Salad | whipped ricotta, pistachios, saba vinaigrette, basil
Prime Beef Tips | gorgonzola polenta, wild mushroom jus
Wedge Salad | fourme d'ambert blue cheese, heirloom tomatoes, tableside bacon

2ND COURSE

(Choice of one)

Roast Breast of Heritage Turkey | roasted turkey breast, cranberry sauce, stuffing, gravy
Prime Rib Roast | melted mediterranean herb butter, potato purée
Coffee Roasted Tenderloin | mushroom duxelle, creamy potatoes, pasilla chile sauce
Sea Scallops | romesco sauce, roasted asparagus, lemon confit, basil oil
Mushroom & Goats Cheese Strudel | spinach neapolitan, brandy cream sauce
Grilled Fillet Gulf Red Snapper | lemon, capers, kalamata olives, parsley, olive oil
Atlantic Salmon | piquillo pepper & fennel ragout, capers, agrumato oil

BEN'S CUTS

Wagyu Filet Mignon 8oz 35
Prime Bone-In Ribeye 22oz 10

SIDES

Scallion Garlic Potato Purée 14
Brussels Sprouts 14
Green Bean Casserole | creamy wild mushrooms 12
Sweet Potato Purée 12

DESSERT

(Choice of one)

Pumpkin Pie | vanilla whipped cream
Apple Galette | vanilla ice cream, caramel sauce
Philadelphia Lemon Cheesecake | philadelphia cream cheese, lemon ginger cookie crust
Warm Sticky Date Pudding | bourbon caramel apples, butterscotch sauce, vanilla ice cream
Pecan Pie | crème fraîche





A 3% Restaurant Operations Fee has been added to your check. This fee helps offset rising operational costs. We appreciate your understanding and continued support.