



HOUSTON RESTAURANT WEEKS 2026

DINNER MENU • 55

COCKTAILS & WINE SPECIALS

Gold Fashioned • 18

house blend of whistlepig piggyback rye six year, jameson irish whiskey, house-made cabernet simple syrup

Cosmobelle • 18

absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice

Aperol Spritz • 16

aperol, sparkling brut, fever-tree club soda

Telmont, “Réserve Brut” | Épernay • 120

Domaine De La Chezatte, Sancerre Rosé | Loire • 95

Neal Family Rutherford Dust, White Blend | Napa Valley • 85

Alexana Mosaic, Pinor Noir | Willamette Valley • 80

Caymus, Cabernet Sauvignon | California • 100

Altamura, Cabernet Sauvignon | Napa Valley • 135

FIRST COURSE (CHOOSE ONE)

The Annie Tortilla Soup

avocado relish, queso fresco, tortilla chips

Romaine Caesar Salad

herb croutons, parmesan, boquerones

Beet Salad

whipped ricotta, pistachios, saba vinaigrette, basil

The House Salad

young lettuces, cucumber, pickled tomato & onion, olives, marinated feta

Pita & Dip Trio

charred eggplant, white bean purée, labneh & fennel pollen

SECOND COURSE (CHOOSE ONE)

Atlantic Salmon

piquillo pepper & fennel ragout, capers, agrumato oil

Coffee Roasted Tenderloin

mushroom duxelles, creamy potatoes, pasilla chile sauce

Grilled Whole Branzino

charred lemon, cucumber & black olive relish, olive oil

Mushroom & Goats Cheese Strudel

spinach neapolitan, brandy cream sauce

Grilled Fillet Gulf Red Snapper

lemon, capers, kalamata olives, parsley, olive oil

Wagyu Filet Mignon 8 oz • 30

simply grilled

Prime Bone-in Rib Eye • 25

simply grilled

DESSERT (CHOOSE ONE)

Gianduja Chocolate Gateau

frosted hazelnuts, vanilla ice cream

Pistachio Paris Brest

choux pastry, macerated strawberries, pistachio dragees

Philadelphia Lemon Cheesecake

philadelphia cream cheese, lemon ginger cookie crust

Telluride Flatliner • 18

grey goose vodka, kahlúa, black irish cream, espresso



**The Annie Will Donate \$5
From Each Dinner Sold.**

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.