

OYSTERS & SHELLFISH

East Coast Oysters on the Half Shell* • ½ Dozen • \$22

Shrimp Cocktail • w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$24

King Crab • Served cold or warm • \$120/pound

Lobster Cocktail • w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$48

CAVIAR

w/ traditional accoutrements

The Annie Reserve* • \$155

Petrossian Royal Daurenki* • \$135

Petrossian Royal Ossetra* • \$175

Petrossian Royal Sevruga* • \$215

STARTERS

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche Duxelles & Truffle Cream • \$16

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$14

Caesar Salad | w/ Herb Croutons & Parmesan • \$16

Baby Kale Salad | Endive, Bacon, Fennel, Dried Apples, Walnuts, Parmesan & Lemon Vinaigrette • \$18

The Annie Steak Tartare* | w/ Mustard Sauce, Fried Capers & Toast • \$28

Jumbo Lump Crab Cake | Charred Chile Remoulade • \$38

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$38

Bacon Wrapped Quail | w/ Jalapeño & Buttermilk Fried Legs, Molasses & Spicy Ranch • \$28

ENTRÉES

Gulf Red Snapper* | w/ Crab, Asparagus, Trout Caviar & Asparagus Lemon Cream Sauce • \$56

Sea Scallops | w/ Cauliflower Purée, Roasted Cauliflower & Pistachio Nut Pesto • \$54

King Crab Legs | w/ French Fries & Garlic Parsley Butter • \$135/pound

Wood Grilled Quail | w/ Seared Poblano Chile, Walnuts, Queso Fresco, Dried Apple Salad, Sarsaparilla Sauce & Garlic Butter • \$38

Coffee Roasted Tenderloin | w/ Mushroom Duxelle, Creamy Potatoes & Pasilla Chile Sauce • \$56

Grilled Double Lamb Chops | w/ Lamb Lasagna, Parmesan Fonduta & Italian Salsa Verde • \$78

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$26

BEN'S CUTS

Prime Steaks on a plate

Wagyu Ribeye 20oz • \$96

Wagyu Filet Mignon 8oz • \$88

Prime Bone-In Ribeye 22oz • \$68

Wagyu Skirt Steak 6oz • \$48

A THANKSGIVING FEAST PRIX-FIXE MEAL

\$90/Adult & \$35/Child (Ages 11 & Under)

FOR THE TABLE

Rustic Ravioli | Puff Pastry filled w/ Herb Cream Cheese, Spinach, Caramelized Vegetables & Truffle Foam

1ST COURSE

(Choice of 1)

Kabocha Squash Soup | Roasted Kabocha, Fried Leeks, Citrus Crème Fraîche & Roasted Pumpkin Seeds

Avocado Cucumber Salad | Arugula, Julienne Cucumber, Red Onion, Cherry Tomatoes, Avocado, Shaved Ricotta, Pedro Jimenez Dressing

Shrimp Tempura | Creamy Gorgonzola Polenta, Microgreens

2ND COURSE

(Choice of 1)

Roast Breast of Heritage Turkey | Roasted Turkey Breast, Cranberry Sauce, Stuffing & Gravy

Prime Rib Roast | Melted Foie Gras Butter

Pan Seared Red Snapper | Quinoa, Dried Cranberries, Almonds, Butternut Squash w/ Sage Beurre Blanc Sauce

SIDES

(All 3 Served Tableside)

Scallion Garlic Potato Purée | Roasted Cauliflower
Green Bean Casserole

DESSERTS

(Choice of 1)

Apple Tarte Tatin | Pecan Pie | Pumpkin Beignets

SIDES

Fingerlings w/ Rajas & Cheese • \$10 | French Fries • \$10 | Jalapeño Cheddar Grits • \$10 | Sautéed Spinach • \$14

Asparagus • \$14 | Baby Carrots • \$12 | Roasted Corn w/ Cotija • \$14 | Brussels Sprouts w/ Bacon & Blue Cheese • \$14

STAY IN THE KNOW!

Scan the QR code to view all our upcoming events & holiday happenings.
Don't forget our entire lunch, dinner & weekend brunch menus are available for curbside pickup & delivery.



EXECUTIVE CHEF - LUIGI SHIMAJ | CHEF EMERITUS - ROBERT DEL GRANDE

*Prices listed on our menu reflect our cash price; a 3% credit card surcharge will be added to all credit card payments.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.
Split entrées will be charged \$5. REV.11.23.2023



COCKTAIL LIST

Whatamelon Margarita • \$16

Patron Blanco Tequila, Fresh Watermelon, Lime, Mint

The Persephone • \$16

Ketel One Vodka, PAMA Liqueur, Cointreau, Cranberry, Lemon

Meet Me on the Eastside • \$16

Bombay Sapphire Gin, Fresh Cucumber, Lime, Mint

Not So Old Fashioned • \$16

Illegal Reposado Mezcal, Agave, Mole Bitters

Almost Famous • \$16

Montelobos Mezcal, Yellow Chartreuse, Aperol, Lime

The Annie Margarita • \$16

Espolon Tequila Blanco, Italicus Bergamot, Grand Marnier, Lime

Dr. Feelgood • \$16

Wild Turkey 101 Bourbon, Ginger, Lemon, Honey

Aperol Spritz • \$16

Aperol, Gambino Prosecco, Fever Tree Club Soda

Negroni • \$16

Bombay Sapphire Gin, Campari, Cinzano Sweet Vermouth

Manhattan • \$16

George Dickel Rye, Cinzano Sweet Vermouth

Paloma • \$16

Don Julio Tequila Blanco, Fever Tree Sparkling Pink Grapefruit

Martini • \$16

Tanqueray Ten Gin, Noilly Prat Dry Vermouth, Orange Bitters

Last Word • \$16

Citadelle Gin, Green Chartreuse, Luxardo Maraschino

Espresso Martini • \$16

Ketel One Vodka, Mr. Black Coffee Liqueur

Telluride Flatliner • \$16

Grey Goose Vodka, Kahlúa, Baileys Irish Cream, Espresso



WINES BY THE GLASS

SPARKLING



6oz.

Gambino 'Gold', Prosecco Superiore | Vealdobbiadene NV \$13

Graham Beck, Brut Rosé | South Africa NV \$16

Telmont 'Réserve Brut' Champagne | Épernay NV \$24

WHITE & ROSÉ



Gaierhof, Pinot Grigio | Trentino, Italy 2022 \$14

Robert Weil 'Tradition', Riesling | Rheingau, Germany 2021 \$17

Truchard, Chardonnay | Russian River Valley, California 2021 \$18

Vignoble Dauny 'Caillottes' Sauvignon Blanc | Sancerre, France 2022 \$20

Makmel 'Cuvée Peter' Sauvignon Blanc | Bekaa Valley, Lebanon 2019 \$14

Flowers, Chardonnay | Sonoma Coast, California 2022 \$24

Chateau d'Esclans 'Whispering Angel' Rosé | Provence, France 2022 \$16

RED



Fossil Point, Pinot Noir | Edna Valley, California 2020 \$16

Viña Cobos 'Felino', Malbec | Mendoza, Argentina 2021 \$15

Elk Cove, Pinot Noir | Willamette Valley, Oregon 2021 \$20

Amavi Cellars, Cabernet Sauvignon | Walla Walla, Washington 2019 \$20

Château Armens, Bordeaux-blend | Saint-Émilion Grand Cru, France 2019 \$26

Beaulieu Vineyard, Cabernet Sauvignon | Napa Valley, California 2019 \$25

DESSERT WINE



Alcyone, Late Harvest Tannat | Atlantida, Uruguay NV \$15

Henriques & Henriques 5-year Seco Tinta Negra | Madeira, Portugal NV \$12

Warre's Late Bottled Vintage | Porto, Portugal 2009 \$18



BEER LIST

BEER	TYPE	% ABV	PRICE
Stella Artois	Lager	4	\$10
Dos Equis	Lager/Pilsner	4.2	\$10
Bombshell Blonde	Blonde Ale	5.3	\$10
Saint Arnold Amber	Ale	6.2	\$9
Art Car	IPA	7.1	\$10
Love Street	Kolsch	4.9	\$10
Michelob Ultra	Light Lager	4.2	\$8
Miller Lite	Light Lager	4.2	\$8