

## OYSTERS & SHELLFISH

East Coast Oysters on the Half Shell\* • ½ Dozen • \$21

Shrimp Cocktail • w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$22

King Crab • Served cold or warm • \$52

Lobster Cocktail • \$42

## CAVIAR

w/ traditional accoutrements

The Annie Reserve\* • \$95

Petrossian Classic Daurenki\* • \$95

Petrossian Royal Ossetra\* • \$150

Petrossian Tsar Imperial Baika\* • \$195

## STARTERS

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche • \$14

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$12

The House Salad | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese • \$14

Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts, Parmesan & Lemon Vin • \$16

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

The Annie Steak Tartare | w/ Mustard Sauce & Toast\* • \$22

Jumbo Lump Crab Cake | Charred Chile Remoulade • \$26

Ahi Tuna Ceviche | w/ Mango, Onions, Chilies, Jicama & Citrus Broth\* • \$22

Roasted Shrimp | Creamy Avocado & Crispy Fontina Flauta • \$24

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$26

Bacon Wrapped Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$25

## ENTRÉES

Gulf Red Snapper | w/ Blue Crab & a la Veracruzana • \$46

Scallops | Pan Roasted w/ Gulf Shrimp & Corn Chowder • \$42

Scottish Salmon | w/ Shiitake, Napa Cabbage & Mustard Ginger Sauce • \$39

Seared Ahi Tuna | Gulf Shrimp Cabbage Slaw w/ Ginger Dressing • \$48

Dover Sole | w/ Forest Mushrooms & Lobster Sauce • \$76

Heritage Chicken | Fricassée of Mushrooms, Cipollinis & Grilled Bacon • \$34

Lamb Chops | Wood Grilled w/ Pulled Lamb, Roasted Hominy & Guajillo Chili Sauce • \$62

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$24

Coffee Crusted Filet Mignon | w/ Mushroom Duxelle & Aligot Potatoes • \$54

Alaskan King Crab Legs | w/ French Fries & Drawn Butter • \$82

Wood Grilled Quail | w/ HC Venison Sausage Gravy & Creamy Cheddar Grits • \$38

The 30 Count Burger | w/ TX Wagyu & Fries - 30 a night...until we're out! • \$20

## DAILY SPECIALS



**TUESDAY** RDG's Chef Special • MKT

**WEDNESDAY** The Post Oak Gumbo • \$38

**THURSDAY** Prime Beef Tacos • \$32

**FRIDAY** Chicken Fried TX Wagyu • \$78

**SATURDAY** Prime Rib • \$58

**SUNDAY** Fried Chicken & Scratch Biscuits • \$32

## BEN'S CUTS

PRIME STEAKS ON A PLATE

TX Wagyu Ribeye 20oz • \$78 | TX Wagyu Filet Mignon 8oz • \$72

Prime Bone-In Ribeye 22oz • \$66 | Wagyu Skirt Steak 8oz • \$42



## SIDES

Roasted Potatoes & Onions • \$10 | French Fries • \$10 | Jalapeño Cheddar Grits • \$10 | Sautéed Spinach • \$14  
Asparagus • \$14 | Baby Carrots • \$12 | Roasted Corn w/ Queso Cotija • \$14 | Brussels Sprouts w/ Bacon & Blue Cheese • \$14

## THANK YOU FOR DINING WITH US!

Scan the QR code to view all our current dine-in menus plus our new take-out/delivery packages!  
Don't forget our entire lunch, dinner & Sunday brunch menus are available for curbside pickup & delivery.



**EXECUTIVE CHEF - ROBERT DEL GRANDE**  
**CHEF DE CUISINE - JOSE VALENCIA**

\*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.

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**COCKTAIL LIST**

**Madame Butterfly** • \$15  
Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

**Meet Me on the Eastside** • \$14  
Gin, Fresh Cucumber, Lime, Mint

**Dreamsicle** • \$14  
White Rum, Dry Curaçao,  
Orange Mathilde XO, Vanilla, Cream, Lemon

**Campfire Old Fashioned** • \$18  
Brimstone Whiskey, St. George NOLA Coffee Liqueur, Cinnamon  
Demerara Syrup, Mole Orange Bitters

**Almost Famous** • \$15  
Mezcal, Yellow Chartreuse, Aperol, Lime

**The Annie Margarita** • \$15  
Tequila Blanco, Italicus Bergamot, Gran Gala, Lime

**Our Daiquiri** • \$15  
Rum, Dark Pineapple Rum, Lime

**Whatamelon Margarita** • \$14  
Tequila, Fresh Watermelon, Lime, Mint

**Dr. Feelgood** • \$14  
Bourbon, Ginger, Lemon, Honey

★  
**BEER LIST**

BEER	TYPE	% ABV	PRICE
Stella Artois	Lager	4	\$8
Dos Equis	Lager/Pilsner	4.2	\$7
Bombshell Blonde	Blonde Ale	5.3	\$8
Yellow Rose	IPA	6.8	\$8
Love Street	Kolsch	4.9	\$8
Michelob Ultra	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$8

★  
**WINES BY THE GLASS**

← **CELEBRATE WITH BUBBLES** →

	<b>6oz.</b>
<b>Paladin 'Millesimato - Extra Dry', Glera</b>   Prosecco - Veneto, Italy 2019	\$12
<b>Pierre Sparr, Brut Rosé Crémant d'Alsace</b>   Alsace, France NV	\$16
<b>Laurent Perrier Cuvée Rosé</b>   Tours-sure-Marne NV	\$32
<b>Chalres Heidsieck Blanc de Blanc</b>   Reims, France NV	\$29
<b>Krug 'Grande Cuvée', Brut</b>   Reims - Champagne, France MV 375ML	\$125

← **WHITE & ROSÉ** →

<b>Jean Aubron 'Elegance', Melon de Bourgogne</b>   Muscadet-Sèvre et Maine - Loire Valley, France 2018	\$12
<b>DO Ferreira</b>   Albariño Rias Baixas, Spain 2018	\$18
<b>Leitz 'Dragonstone' Riesling</b>   Rheingau, Germany 2018	\$14
<b>Bailly - Reverdy Chevignol, Sancerre</b>   France 2019	\$19
<b>Thibault Liger - Belair, Chardonnay</b>   Bourgogne Blanc Burgundy, France 2018	\$17
<b>Heitz Cellars, Chardonnay</b>   Napa Valley, California 2017	\$21
<b>DuMOL 'Wester Reach', Chardonnay</b>   Russian River Valley, California 2018	\$32
<b>Château d'Esclans 'Whispering Angel', Rosé Grenache Blend</b>   Provence, France 2019	\$13
<b>Dom. de Fontaine Rosé 'Gris di Gris'</b>   Corbières, Languedoc, France 2019	\$16

← **RED** →

<b>The Calling, Pinot Noir</b>   Monterey, California 2018	\$15
<b>Anne Amie, 'Winemaker's Selection', Pinot Noir</b>   Willamette Valley, Oregon 2018	\$18
<b>Nuiton-Beauvoy</b>   Morey-St-Denis, France 2016	\$35
<b>Alvaro Palacios 'Camins del Priorat', Cabernet/Garnacha/Syrah</b>   Priorat, Spain 2019	\$17
<b>Numanthia 'Termes', Tempranillo</b>   Toro, Spain 2016	\$18
<b>Viña Cobos "El Fino", Malbec</b>   Mendoza, Argentina 2017	\$15
<b>Darms Lane 'Fortune 1621', Cabernet Sauvignon</b>   Napa Valley, California 2018	\$20
<b>Château Armens</b>   Saint Emilion Grand Cru, France 2016	\$23
<b>Robert Foley 'Claret', Cabernet Blend</b>   Napa Valley, California 2015	\$33