



STARTERS

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche • \$12

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco • \$10

The House Salad | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese • \$12

Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts & Lemon Vin • \$14

Caesar Salad | w/ Sourdough Croutons & Parmesan • \$12

The Annie Steak Tartare | w/ Mustard Sauce & Toast* • \$18

Jumbo Lump Crab Cake | Charred Chile Remoulade • \$24

Ahi Tuna Ceviche | w/ Mango, Onions, Chilies, Jicama & Citrus Broth* • \$18

Roasted Shrimp | Creamy Avocado & Crispy Fontina Flauta • \$22

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile • \$22

Bacon & Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch • \$24



OYSTERS & SHELLFISH

East Coast Oysters on the Half Shell*

½ Dozen • \$18

Shrimp Cocktail

w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade • \$18

King Crab

Served cold or warm • \$38

Lobster Cocktail • \$28



BEN'S CUTS

PRIME STEAKS ON A PLATE

TX Wagyu Ribeye 20oz • \$78

TX Wagyu Filet Mignon 8oz • \$69

Prime Bone-In Ribeye 22oz • \$58

Wagyu Skirt Steak 8oz • \$42

Daily Butcher's Cut • MKT

SIDES FOR TWO

Roasted Potatoes & Onions • \$10

Hand-Cut French Fries • \$8

Jalapeño Cheddar Grits • \$8

Sautéed Spinach • \$10

Asparagus • \$10

Baby Carrots • \$10

Roasted Corn
w/ Queso Cotija • \$12

Brussels Sprouts
w/ Bacon & Blue Cheese • \$14



ENTRÉES

Gulf Red Snapper | w/ Blue Crab & a la Veracruzana • \$38

Scallops | Pan Roasted w/ Gulf Shrimp & Corn Chowder • \$36

Scottish Salmon | w/ Shiitake, Napa Cabbage & Mustard Ginger Sauce • \$32

Seared Ahi Tuna | Avocado & Onion Salad w/ Tomato Salsa • \$38

Dover Sole | w/ Forest Mushrooms & Lobster Sauce • \$68

Heritage Chicken | Fricassée of Mushrooms, Cipollinis & Grilled Bacon • \$28

Lamb Chops | Wood Grilled w/ Pulled Lamb, Roasted Hominy & Guajillo Chili Sauce • \$56

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta • \$18

Coffee Crusted Filet Mignon | w/ Mushroom Duxelle & Aligot Potatoes • \$48

Alaskan King Crab Legs | w/ French Fries & Drawn Butter • \$75

Wood Grilled Quail | w/ HC Venison Sausage Gravy & Creamy Cheddar Grits • \$34

The 30 Count Burger | w/ TX Wagyu & Fries - 30 a night...until we're out! • \$18

DAILY SPECIALS



TUESDAY

RDG's Chef Special • MKT

WEDNESDAY

The Post Oak Gumbo • \$38

THURSDAY

Prime Beef Tacos • \$28

FRIDAY

Chicken Fried TX Wagyu • \$72

SATURDAY

Prime Rib • \$52

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 dinner menu is available for curbside pickup & delivery on Tuesday-Saturday from 4-9pm.



EXECUTIVE CHEF - ROBERT DEL GRANDE

**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
Hendrick's Gin, Fresh Cucumber, Lime, Mint

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

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

Post Oak Boulevardier • \$15
Bulleit Bourbon, Hibiscus-Infused Campari, Cocchi Torino Vermouth

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

Borderline Martini • \$16
St. George Green Chile Vodka, Green Chartreuse, Chateau Aloe

My Tie • \$16
Clément Rhum Agricole, Smith & Cross Rum,
Dry Curaçao, Toasted Almond Orgeat, Lime

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

Our Daiquiri • \$15
Smith & Cross Rum, Plantation Dark Pineapple Rum, Lime

Don't Slip • \$15
Bumbu Rum, Tempus Fugit Crème de Banane, Lime

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

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

The Top Crusta • \$14
Pierre Ferrand 1840 Cognac, Curaçao, Lemon,
Luxardo Maraschino, Ango Bitters

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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
Art Car	IPA	7.2	\$8
Yellow Rose	IPA	6.8	\$8
Love Street	Kolsch	4.9	\$8
St. Arnold Amber	Red Ale	5.5	\$8
Hitachino White Ale	Witbier	5.5	\$10
Magners Irish Cider	Cider	4.5	\$8
Michelob Ultra	Light Lager	4.2	\$7
Bud Light	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$8

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WINES BY THE GLASS

← **APERITIF** →

*Aromatized wines & other offerings to be enjoyed before your meal.
To be served neat or on the rocks.*

	2oz.
Poe Winery 'D'Sange' Blood Orange Vermouth Napa, NV	\$10
Matthiasson 'No. 3' Barrel Aged Vermouth Napa, NV	\$14
C. N. Kopke 10 Year White Port Oporto, Portugal, NV	\$10

← **CELEBRATE WITH BUBBLES** →

	6oz.
Paladin 'Millesimato', Glera Prosecco, Italy, 2017	\$12
Argyle, Brut Blanc de Blanc Willamette Valley, Oregon, 2016	\$18
Robert Serol 'Turbulent' Rosé of Gamay Roannaise, France, NV	\$13
Ruinart, Brut Blanc Reims, France, NV	\$27
Veuve Clicquot 'Yellow Label', Brut Blanc Epernay, France, NV	\$29
Laherte Frères 'Ultradition', Rosé of Pinot Noir Chavot-Courcourt, France, NV	\$26

← **WHITE & ROSÉ** →

Chateau de la Ragotière, Melon de Bourgogne Muscadet, Loire, France, 2018	\$8
Thomas Fogarty, Gewürztraminer Willamette Valley, Oregon, 2018	\$13
Abbazia di Novacella, Pinot Grigio Alto Adige, Italy, 2018	\$14
Dagueneau, Sauvignon Blanc Pouilly-Fume, France, 2017	\$15
Presqu'île, Chardonnay Santa Barbara County, California, 2018	\$16
David Ramey, Chardonnay Russian River Valley, California, 2017	\$21
Lioco 'Indica', Rosé of Carignan Mendocino County, California, 2018	\$13
Domaine Gassier 'Esprit', Rosé of Grenache Provence, France, 2018	\$12
Whispering Angel Rosé* Provence, France, 2019	\$13

← **RED** →

Anthony Thevénet, Gamay Noir Morgon, France, 2016	\$14
Dashe 'Les Enfants Terribles, Zinfandel Mendocino County, California, 2016	\$14
Sokol Blosser, Pinot Noir Willamette Valley, Oregon, 2016	\$18
Domaine Matrot, Pinot Noir Burgundy, France, 2016	\$21
Peciña 'Reserva' Tempranillo Rioja, Spain, 2014	\$19
Ar.Pe.Pe. 'Rosso di Valtellina' Nebbiolo Valtellina, Italy, 2014 1.5L	\$14
Achaval-Ferrer, Malbec Mendoza, Argentina, 2018	\$16
Trefethen 'Double T', Cabernet Blend Oak Knoll, California, 2017	\$19
Moulin de Tricot 'Haut-Médoc', Bordeaux Blend Bordeaux, France, 2016	\$19
Jonata 'Todos', Syrah Blend Ballard Canyon, California, 2015	\$25
Inglennook '1882', Cabernet Sauvignon Rutherford, California, 2015	\$26



****Rosé Special****

Join us every Tues-Fri from 4-9pm
for 1/2 off Whispering Angel
by the glass & bottle.

See below for special pricing!

Whispering Angel | \$6.50/glass • \$26/bottle