



FEATURED WINE SPECIALS:

Caymus Estate, Cabernet Sauvignon,
Napa Valley, California, 2018 1L • \$145

Domaine Clos de la Chapelle 'En Carelle',
Pinot Noir, Volnay 1er Cru, Burgundy,
France, 2017 • \$135

HOUSTON RESTAURANT WEEKS 2020 \$45 DINNER MENU*

Now offered through Wednesday, September 30th



STARTERS

The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco

Caesar Salad | w/ Sourdough Croutons & Parmesan

The Annie Steak Tartare | w/ Mustard Sauce & Toast*

Shrimp Cocktail | w/ Smoked Chile Cocktail Sauce & Charred Chile Remoulade

Ahi Tuna Ceviche | w/ Mango, Onions, Chilies, Jicama & Citrus Broth* (+\$10/order)

Bacon & Quail | w/ Jalapeño & Buttermilk Fried Legs & Spicy Ranch (+\$12/order)

Crab Tostadas | w/ Avocado Salsa, Cabbage Slaw & Fresno Chile (+\$15/order)

ENTRÉES

Scottish Salmon | w/ Shiitake, Napa Cabbage & Mustard Ginger Sauce

Heritage Chicken | Fricassée of Mushrooms, Cipollinis & Grilled Bacon

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta

Coffee Crusted Filet Mignon | w/ Mushroom Duxelle & Aligot Potatoes*

Prime Bone-In Ribeye 22oz* (+\$25/order)

Dover Sole | w/ Forest Mushrooms & Lobster Sauce (+\$35/order)

TX Wagyu Filet Mignon 8oz* (+\$35/order)

DESSERT

Flourless Chocolate Cake | Chocolate Coffee Mousse w/ Candied Orange

Vanilla Bean Cheesecake | Candied Pecans, Chocolate Fudge & Dulce de Leche

Lemon Cake | Lemon Curd & Blueberry Compote

**(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available Tues-Thurs for dine-in guests & Tues-Sat for curbside pickup.)*

The Annie Café & Bar will donate \$1 from each \$45 HRW dinner sold.

THANK YOU FOR DINING WITH US!

*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.

REV.08.10.2020