



FEATURED WINE SPECIALS:

Jordan Chardonnay
Russian River Valley 2018 \$62

Peju Cabernet Sauvignon
Napa Valley 2018 \$105

Elk Cove 'Mount Richmond'
Pinot Noir Willamette Valley \$85

HOUSTON RESTAURANT WEEKS 2021 \$20 LUNCH MENU*

Offered Sunday, August 1st - Monday, September 6th



1ST COURSE

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

Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche

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

Caesar Salad | w/ Sourdough Croutons & Parmesan

The House Salad | Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Cotija Cheese

Kale Salad | Shaved Fennel, Grilled Bacon, Dried Apples, Walnuts, Parmesan & Lemon Vin

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

2ND COURSE

Cobb Salad | Avocado, Bacon & Blue Cheese

Post Oak Burger | White Cheddar & Applewood Smoked Bacon w/ Fries

TX Chili Burger | Beef Chili, Chopped Cheddar & Onions w/ Fries

Fried Chicken Sandwich | Blue Cheese Slaw w/ Fries

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

Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta

Chicken Paillard | w/ Marinated Tomatoes, Avocado & Arugula

Filet Mignon 8oz* | w/ The Annie Steak Sauce & French Fries **(+\$30)**

**(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in guests only.)*

The Annie Café & Bar will donate \$1 from each \$20 HRW lunch 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.06.24.2021