



Featured Wine Specials:

J. de Villebois, Pouilly-Fume  
Loire | \$65

Sokol Blosser 'Redland Cuvée', Pinot Noir  
Willamette Valley | \$70

Far Niente 'Post & Beam', Cabernet Sauvignon  
Napa Valley | \$90

## HOUSTON RESTAURANT WEEKS 2023

### \$25 LUNCH MENU\*

Offered Tuesday, August 1<sup>st</sup> - Monday, September 4<sup>th</sup>

#### 1ST COURSE

(Choice of 1)

- The Annie Tortilla Soup | w/ Avocado Relish & Queso Fresco
- Wild Mushroom Soup | Duck Prosciutto w/ Huitlacoche Duxelles & Truffle Cream
- Caesar Salad | w/ Herb 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
- The Annie Steak Tartare\*\* | w/ Mustard Sauce, Fried Capers & Toast (+\$15/order)
- Ahi Tuna Ceviche\*\* | w/ Avocado, Mango, Pico de Gallo, Jicama, Citrus Broth & Tortillas (+\$12/order)

#### 2ND COURSE

(Choice of 1)

- Cobb Salad | Heritage Chicken, Avocado, Bacon, Crumbled Blue Cheese & Ranch Dressing
- The "Annie Grind" Burger\*\* | Challah Bun, Lettuce, Tomatoes, Onion, Pickles & Chipotle Mayonnaise w/ Fries
- Shaved Prime Beef Sandwich | Ciabatta Roll, Horseradish Sauce & Arugula w/ Chips
- Fried Chicken Sandwich | Cabbage Slaw, Chipotle Ranch Dressing, w/ Fries
- Scottish Salmon\*\* | w/ Green Chile Mole, Zucchini, Green Onions & Pumpkin Seeds
- Mushroom Rigatoni | Homemade Pasta w/ Vegetarian Bolognese & Ricotta
- Chicken Paillard | w/ Marinated Tomatoes, Avocado, Red Onion & Arugula
- Filet Mignon 6oz\*\* | w/ The Annie Steak Sauce & French Fries (+\$20/order)

#### DESSERT

(Choice of 1 +\$5)

- 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 for dine-in guests only.)*

#### THANK YOU FOR DINING WITH US!

**The Annie Café & Bar will donate \$3 from each \$25 HRW lunch sold.**

\*\*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.

Prices listed on our menu reflect our cash price; a 3.5% surcharge will be added to all non-cash sales.