



★ STARTERS

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

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

The Annie Steak Tartare | w/ Quail Egg, Green Peppercorn Sauce & Toast* • \$18

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

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

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

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

★ SALADS

Add Protein

Filet • \$16 | **Chicken** • \$7

Shrimp • \$12 | **Salmon** • \$14 | **Seared Tuna** • \$18

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

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

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

★ ENTRÉE SALADS

Lobster Salad | Shaved Asparagus, Frisée, Poached Eggs & Endive • \$34

King Crab Louie | Hearts of Palm, Chopped Egg, Ugly Tomato & Avocado • \$42

Cobb Salad | Roasted Chicken, Avocado, Bacon & Blue Cheese • \$16

Classic Tuna Salad | Romaine Spears, Radish, Avocado, & Chopped Egg • \$14

Steak Salad | Watercress, Fingerling Potatoes, Cipollinis & Cheddar Dressing • \$28

R.H. Clay Salad | Jumbo Shrimp, Blue Crab, Young Lettuces, Cucumber, Hearts of Palm, Tomatoes & Jicama w/ a Lemon Vin • \$26

BURGERS & SANDWICHES

POST OAK BURGER

White Cheddar & Applewood Smoked Bacon w/ Fries • \$18

TX CHILI BURGER

Beef Chili, Chopped Cheddar & Onions w/ Fries • \$19

FRIED CHICKEN SANDWICH

Blue Cheese Slaw w/ Fries • \$16

LOBSTER BLT

Challah, Applewood Smoked Bacon & Avocado w/ Chips • \$36

PRIME RIB SANDWICH

Shaved Prime Rib on Ciabatta, Horseradish Cream & Watercress w/ Chips • \$26

★ 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 • \$48

Lobster Cocktail • \$38

★ ENTRÉES

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

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

Filet Mignon 8oz | w/ The Annie Steak Sauce & French Fries • \$38

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

Chicken Paillard | w/ Marinated Tomatoes, Avocado & Arugula • \$18

Lamb Ragù | Homemade Rigatoni, Mushrooms, Crushed Red Pepper & Parmesan • \$22

★ 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

★ SIDES FOR TWO

Roasted Potatoes & Onions • \$10

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

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

**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.*

★
COCKTAIL LIST

Madame Butterfly • \$15

Espolòn Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

Meet Me on the Eastside • \$14

Hendrick's Gin, Fresh Cucumber, Lime, Mint

Dreamsicle • \$14

Plantation 3 Stars 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

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

Whatamelon Margarita • \$14

Espolòn Tequila, Fresh Watermelon, Lime, Mint

Dr. Feelgood • \$14

Four Roses 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
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
Michelob Ultra	Light Lager	4.2	\$7
Bud Light	Light Lager	4.2	\$7
Shiner Bock	Bock	4.4	\$8

★
WINES BY THE GLASS

← CELEBRATE WITH BUBBLES →

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

← WHITE & ROSÉ →

Jean Aubron 'Elegance', Melon de Bourgogne Muscadet-Sèvre et Maine - Loire Valley, France 2018	\$12
DO Ferreira Albariño Rias Baixas, Spain 2018	\$18
Leitz 'Dragonstone' Riesling Rheingau, Germany 2018	\$14
Vincent Delaporte 'Silex', Sancerre France 2019	\$18
Francois Carillon, Chardonnay Bourgogne Blanc Burgundy, France 2018	\$17
David Ramey, Chardonnay Russian River Valley, California 2017	\$21
DuMOL 'Wester Reach', Chardonnay Russian River Valley, California 2018	\$32
Château d'Esclans 'Whispering Angel', Rosé Grenache Blend Provence, France 2019	\$13
Dom. de Fontaine Rosé 'Gris di Gris' Corbières, Languedoc, France 2019	\$16

← RED →

The Calling, Pinot Noir Monterey, California 2018	\$15
Anne Amie, 'Winemaker's Selection', Pinot Noir Willamette Valley, Oregon 2018	\$18
Nuiton-Beaunoy Morey-St-Denis, France 2016	\$35
Alvaro Palacios 'Camins del Priorat', Cabernet/Garnacha/Syrah Priorat, Spain 2019	\$17
Numanthia 'Termes', Tempranillo Toro, Spain 2016	\$18
Achaval Ferrer, Malbec Mendoza, Argentina 2018	\$16
Darms Lane 'Fortune 1621', Cabernet Sauvignon Napa Valley, California 2018	\$20
Château Armens Saint Emilion Grand Cru, France 2016	\$23
Robert Foley 'Claret', Cabernet Blend Napa Valley, California 2015	\$33