



★ 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 & 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, Cippolinis & 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 • \$38

Lobster Cocktail • \$28

★ 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

Daily Butcher's Cut • MKT

★ 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.*

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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

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
Four Roses 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 Thévenet, 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