



★ 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

← **CELEBRATE WITH BUBBLES** →

	6oz.
Paladin 'Millesimato - Extra Dry', Glera Prosecco - Veneto, Italy 2019	\$12
Argyle, Brut Blanc de Blancs Willamette Valley, Oregon 2016	\$18
Robert Serol 'Turbulent' Rosé of Gamay Roannaise, France NV	\$13
Veuve Clicquot 'Yellow Label', Brut Epernay - Champagne, France NV	\$29

← **WHITE & ROSÉ** →

Pascal Aubron 'Elegance', Melon de Bourgogne Muscadet-Sèvre et Maine - Loire Valley 2018	\$12
Jean Guiton Bourgogne Aligoté Burgundy, France 2017	\$16
Thomas Fogarty, Gewürztraminer Willamette Valley, Oregon 2016	\$13
Abbazia di Novacella, Pinot Grigio Alto Adige, Italy 2019	\$14
Château Graille Lacoste, Sauvignon Blanc Graves, Bordeaux, France 2019	\$15
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand 2020	\$18
Matthiasson, 'No. 1' Chardonnay Napa Valley, California 2019	\$15
David Ramey, Chardonnay Russian River Valley, California 2017	\$21
Château d'Esclans 'Whispering Angel', Rosé Grenache Blend Provence, France 2019	\$13

← **RED** →

Quentin Harel 'Charron', Gamay Noir Beaujolais, France 2018	\$14
Anne Amie, 'Winemaker's Selection', Pinot Noir Willamette Valley, Oregon 2018	\$18
Luigi Voghera, Nebbiolo Barbaresco - Piedmont, Italy 2014	\$16
Comte Clermont-Tonnerre 'Cuvee Patricia', Grenache Côtes-du-Ventoux - S. Rhone Valley, France 2013	\$13
Five Vinters 'Christie Vineyards', Zinfandel Dry Creek Valley - Sonoma County, California 2017	\$15
Achaval Ferrer, Malbec Mendoza, Argentina 2018	\$16
Alvaro Palacios 'Camins del Priorat', Cabernet/Garnacha/Syrah Priorat, Spain 2019	\$17
Trefethen 'Double T', Cabernet Blend Oak Knoll - Napa Valley, California 2017	\$19
Numanthia 'Termes', Tempranillo Toro, Spain 2016	\$18
Château Moulin de Tricot, Cabernet Blend Haut-Médoc - Bordeaux, France 2016	\$22

← **THE MUST HAVES...OUR VERY BEST IN A GLASS** →

Ruinart, Brut Blanc de Blancs Reims - Champagne, France NV	\$32
Jacques Bavard 'Sous la Château', Chardonnay Saint-Romain, Côte de Beaune - Burgundy, France 2017	\$28
Château Musar 'Jeune', Rosé of Cinsault & Mouvedre Bekaa, Lebanon 2017	\$15
Robert Foley 'Hudson Vineyard', Pinot Noir Los Carneros, California 2014	\$24
Sigaut, Pinot Noir Chambolle Musigny, Côte de Nuits - Burgundy, France 2017	\$35
Miner Family Winery 'Emily's Cuvée', Cabernet Sauvignon Napa Valley, California 2017	\$25