



## STARTERS

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

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

**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

**The Annie Steak Tartare** | w/ Mustard Sauce & Toast\* • \$18

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

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

**Roasted Shrimp** | Creamy Avocado & Crispy Fontina Flauta • \$22

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

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



## 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



## 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

**Hand-Cut 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



## ENTRÉES

**Gulf Red Snapper** | w/ Blue Crab & a la Veracruzana • \$38

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

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

**Seared Ahi Tuna** | Avocado & Onion Salad w/ Tomato Salsa • \$38

**Dover Sole** | w/ Forest Mushrooms & Lobster Sauce • \$68

**Heritage Chicken** | Fricassée of Mushrooms, Cipollinis & Grilled Bacon • \$28

**Lamb Chops** | Wood Grilled w/ Pulled Lamb, Roasted Hominy & Guajillo Chili Sauce • \$56

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

**Coffee Crusted Filet Mignon** | w/ Mushroom Duxelle & Aligot Potatoes • \$48

**Alaskan King Crab Legs** | w/ French Fries & Drawn Butter • \$75

**Wood Grilled Quail** | w/ HC Venison Sausage Gravy & Creamy Cheddar Grits • \$34

**The 30 Count Burger** | w/ TX Wagyu & Fries - 30 a night...until we're out! • \$18

## DAILY SPECIALS



### TUESDAY

RDG's Chef Special • MKT

### WEDNESDAY

The Post Oak Gumbo • \$38

### THURSDAY

Prime Beef Tacos • \$28

### FRIDAY

Chicken Fried TX Wagyu • \$72

### SATURDAY

Prime Rib • \$52

## 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 dinner menu is available for curbside pickup & delivery on Tuesday-Saturday from 4-9pm.



## 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  
Tequila, Canton Ginger, Coconut Milk, Kaffir Lime

**Meet Me on the Eastside** • \$14  
Hendrick's Gin, Fresh Cucumber, Lime, Mint

**Dreamsicle** • \$14  
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  
Bourbon, Ginger, Lemon, Honey

**The Top Crusta** • \$14  
Pierre Ferrand 1840 Cognac, Curaçao, Lemon,  
Luxardo Maraschino, Ango Bitters

★  
**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

★  
**WINES BY THE GLASS**

← **APERITIF** →

*Aromatized wines & other offerings to be enjoyed before your meal.  
To be served neat or on the rocks.*

	<b>2oz.</b>
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** →

	<b>6oz.</b>
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
Tremblay 'Petit Chablis', Chardonnay   Burgundy, France, 2018	\$14
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 Thévénat, 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	<b>1.5L</b> \$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
Inglénook '1882', Cabernet Sauvignon   Rutherford, California, 2015	\$26



**\*\*Summer Special\*\***

Join us every Tues-Fri from 4-9pm for  
1/2 off bottles of Château D'Esclans rosés  
& 1/2 off Whispering Angel by the glass.

*See below for special pricing!*

Whispering Angel | \$6.50/glass • \$26/bottle  
Rock Angel | \$37.50/bottle  
Les Clans | \$82.50/bottle • Garrus | \$97.50/bottle