



annabelle
BRASSERIE

HOUSTON RESTAURANT WEEKS 2025 \$55 DINNER MENU

COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18 | Vanilla Bean Patrón Reposado Tequila, Coffee Coffee Liqueur, Cold Brew
GOLD FASHIONED | 18 | WhistlePig PiggyBack Rye 6 Year, Jameson Irish Whiskey, Cabernet Simple Syrup
ENTOURAGE, ROSE, COTE DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA | 68
BELLE GLOS 'BALADE' PINOT NOIR, RUSSIAN RIVER VALLEY | 85
EHLERS, CABERNET SAUVIGNON, NAPA | 125
ALTAMURA, CABERNET SAUVIGNON, NAPA | 175

APPETIZERS | CHOOSE ONE

CHILLED GRILLED ASPARAGUS SALAD | grated egg, sauce gribiche
• add 2 oz. jumbo lump crab +12
CAESAR DRIP SALAD | boquerones, garlic pudding, croutons, parmesan
BEET SALAD | red and golden beets, burrata, black truffle
FRENCH ONION SOUP | toasted baguette, Emmental, gruyere
DEVILED EGGS | trout caviar, lemon dijonnaise

ENTRÉES | CHOOSE ONE

BEEF SHORT RIB BOURGUIGNON | peewee potatoes, pearl onions, carrots
BRANZINO | provençale vegetables, parsley oil
ROASTED BREAST OF CHICKEN | pomme aligot, seared mushroom, truffle chicken jus
PARISIAN STEAK FRITES | 12 oz. hanger steak, herb butter
PASTA PROVENCALE | asparagus, zucchini, squash, tomato, roasted eggplant
• add chicken +10 | shrimp +15
SEARED NORTH ATLANTIC SALMON | spring pea & mushroom ragout, lemon zest, beurre blanc
LE BERGER | house-ground beef, brioche bun, bacon, caramelized onions, tableside raclette
GRILLED 14 OZ. NY STRIP +15
SAUCES + 5 | bearnaise | au poivre | bordelaise | steak sauce | oscar

DESSERTS | CHOOSE ONE

PROFITEROLES | pate a choux, vanilla ice cream, warm chocolate sauce
CREME BRULEE | vanilla bean, crisp sugar crust
BLUEBERRY PARFAIT | frozen crème fraiche parfait, blueberry compote

ANNABELLE BRASSERIE WILL DONATE \$5 FROM EACH DINNER SOLD.

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.