

BAR ANNIE

Valentine's Day 2010

COMMUNITY DISHES

- RDG 'Canned Smoked Gulf Oysters' w/ Limes & Toast \$16
Crab Beignets w/ Green Apple Tartar Sauce \$18
Casserole of Mussels w/ Saffron & Fennel \$16
Bacon Wrapped Shrimp w/ Cocktail Sauce \$18
Lobster Meatballs w/ Remoulade Sauce \$22
Ahi Tuna Ceviche w/ Tropical Fruit & Citrus \$18
Bacon Wrapped Quail w/ Molasses & Buttermilk Dressing \$18

VALENTINE NACHOS

- Bar Nachos w/ Red Chile Beef & Guacamole & Crema Fresca \$18
Asian Nachos: Yellow Tail Sashimi on Jicama w/ Ginger \$18

VALENTINE TARTARS

- Prime Steak Tartar: the Valentine Mix \$24
Ahi Tuna & Yellow Tail Tartar w/ Asian Sea Weed Broth \$22

VALENTINE BAR SALADS & SOUPS \$12 ea

- Iceberg w/ Blue Cheese & Bacon || Mixed Greens w/ Vinaigrette || Caesar w/ Parmesan
Tortilla Soup w/ Avocado || Potato Soup w/ Smoked Cheddar

VALENTINE BURGERS

- RDG Hamburger w/ Black Truffle Cheese & French Fries \$20
Gulf Shrimp Burger w/ Applewood Bacon, Avocado & Remoulade Sauce \$22
Lobster Meat Ball Sandwich w/ Chopped Lobster Mayonnaise & Jicama Ginger Slaw \$24

VALENTINE BAR PLATES

- Gulf Coast Crab Cakes w/ Shrimp & Cabbage Slaw Salad \$24
TX Redfish w/ Avocado & Queso Fresco Salsa \$28
Wood Grilled Shrimp w/ Pineapple Cabbage Slaw & Pineapple BBQ Sauce \$26
Roasted Chicken Breast w/ Cheese Enchiladas & Hand Made Mole Sauce \$25
Steak & Fries: NY Steak [USDA Prime] w/ Hand Made Fries & Steak Sauce \$27
Petite Filet Mignon w/ Smoked Cheddar Mashed Potatoes & Parsley Herb Salsa \$35
Lamb Rib Chop & House Made Lamb Sausage w/ Black Olive Aioli \$27

menu subject to change depending on market conditions