



www.cafeannice.com

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**Café Annice** proudly features steaks, chops, pastas, and seafood, with an innovative blend of ingredients, substance and techniques for captivating flavor. Diners at Café Annice will take pleasure in a contemporary atmosphere highlighted by unique and vibrantly colored decor, fresh flowers, candlelight, and the soft sounds of Jazz accented with an exceptionally friendly and efficient staff.

Our cuisine offers culinary magic to the menu. Using time tested recipes along with the latest fusion techniques, our creations deliver innovative, taste tempting delights to the increasing number of satisfied diners that visit our establishment. Café Annice offers delicious surprises to almost every taste preference imaginable. Everyone will find something that will top of their list of favorites.

Our bar serves great cocktails, including their collection of great wines and signature Martinis.

Our catering service offers our fabulous menu and custom food items. Give us a call today!

## APPETIZERS

### Shrimp Remoulade

Plump gulf shrimp, dressed with our classic creole sauce

### Texas Blue Crab Cocktail

Elegantly layered lump crab, avocado, & pico de gallo

### Ahi Tuna

Cajun seasoned and seared rare served with house made Teriyaki sauce

### Artichoke and Spinach Dip

Topped with diced tomatoes, & shiitake mushrooms served with fresh pasta chips

### Cornmeal Crusted Oysters

Wasabi tarter sauce garnished with mixed greens in a red chili vinaigrette

### Filet Mignon Stack

Beef medallions, grilled pears, portobello mushrooms, roma tomatoes & maytag blue cheese drizzled with a cabernet reduction

### Pot Stickers

Dumplings stuffed with pork and wild mushrooms served with Asian dipping sauce

### Fresh Mussels

Steamed white corn, cream, garlic, olive oil, & fresh herbs

### Coconut Shrimp

Served with house made honey mustard dip

### Texas Blue Crab Cakes

Served with roasted red pepper cream sauce

## SOUPS & SALADS

### Tortilla Soups

A hearty soups made with ancho chilies, tomatoes, fresh vegetables, corn tortillas, cilantro, grilled chicken, jack cheese, rice and a rich chicken stock.

### Gulf Coast Gumbo

House recipe with oysters, shrimp, crab and andouille sausage

### Chipotle Chicken Ranch Salad

Mixed lettuce, topped with guacamole, pico de gallo, tortilla chips, black beans, roasted corn, monterrey jack cheese, diced peppers, cilantro and grilled chicken

### Caesar Salad

Crisp romaine, homemade pesto croutons and our own caesar dressing

### House Mixed Greens - w/chicken

With apples, carrots, cantaloupe, honey dijon dressing and warm goat cheese

### Spinach Salad - w/chicken

Baby spinach, blue berries, mandarin oranges, strawberries, sliced eggs, feta cheese, crumbles bacon, red onion & poppy seed dressing topped

### Mixed Field Greens - w/chicken

With oranges, sun dried figs, fresh mozzarella, roasted sweet peppers tossed with balsamic vinaigrette

### Strawberry Salad - w/chicken

Mixed with greens, fresh strawberries, candied pecans, red onions, bacon, and crumbled blue cheese tossed with a strawberry vinaigrette

## STEAKS & CHOPS

### Certified Angus Ribeye (16 oz.)

Richly marbled, this steak bastes itself during the cooking process. Served with a brandied demi-glaze and mushrooms, "all-the-way" mashed potatoes, house vegetables, and fried onions.

### Certified Angus Strip Steak (16 oz.)

The steak lovers choice and our house specialty! Served with "all-the-way" mashed potatoes, house vegetables, and fried onions.

### 8 Ounce Black Angus Filet

The most tender of all steaks. Lean and flavorful. Hand-carved from the heart of the beef tenderloin. Served with cabernet reduction, "all-the-way" mashed potatoes, house vegetables, and fried onions.

### Two 8 Ounce Center Cut Pork

With mashed sweet potatoes, grilled vegetables, and a balsamic reduction

### Cafe Annice Meatloaf

Served with garlic mashed potatoes, sautéed spinach and topped with red wine mushroom gravy and grilled onions

## CHICKEN

### Chicken Fontina

Grilled chicken breast topped with prosciutto ham and melted fontina cheese topped with sautéed mushrooms in a lemon butter sauce served with fresh green beans and garlic mashed potatoes

### Grilled Chicken Breast

With fresh roma tomatoes, basil and warm goat cheese served with fresh green beans and garlic mashed potatoes

### Chicken Parmesan

Breaded chicken breast topped with the marinara and melted mozzarella served over fettuccine alfredo

### Chicken Annice

Breaded chicken topped with artichokes, mushrooms, roma tomatoes and capers sautéed with marsala wine served with grilled asparagus and garlic mashed potatoes

## SEAFOOD

### Pesto Crusted Salmon

Pan seared filet topped with Mediterranean sauce (diced tomato, capers, kalamata olives, extra virgin olive oil and balsamic vinegar) served with shrimp risotto and sautéed vegetables

### Stella's

Pan seared fillet topped with crawfish and lump crab in an herb white wine sauce served with citrus rice and grilled vegetables

### Tommy's

Pan-broiled fillet topped with lump crab, shrimp and scallops in a rich seafood sauce served with rice pilaf and grilled vegetables

### Shrimp Brochette

Jumbo shrimp stuffed with peppers and wrapped with apple smoked bacon then grilled, served with smoked red chili fettuccine, sautéed vegetables and fried onions

### Wild King Salmon

Wrapped with shaved prosciutto ham and pan seared. Topped with shiitake mushrooms in a pinot noir sauce. Served over creamy polenta with sautéed spinach

### Fried Coconut Shrimp

Served with basmati herb rice and fresh sautéed vegetables and two dipping sauces

### Grilled Yellow Fin Tuna

Topped with roma tomatoes, garlic, and shrimp in a basil butter sauce over pesto fried potatoes with grilled vegetables

### Pan Fried Mahi-Mahi

Topped with artichoke hearts, mushrooms, diced tomatoes and toasted almonds in a lemon butter sauce served with garlic mashed potatoes and sautéed vegetables

### Shrimp Annice

Nearly bursting with Texas blue crab stuffing and potato crusted. Topped with a chipotle aioli served over chili pasta with fresh vegetables

## PASTAS

### Pasta Rustica

Fettuccine pasta served with a sauce made from wild mushrooms, white wine, leeks, and cream, topped with grilled chicken, crumbled gorgonzola, a toasted pine nut pesto, and a grilled asparagus

### Tenderloin Pasta

Penne pasta with beef filet medallions, andouille sausage, black beans, and Texas goat cheese in a charred tomato cream sauce

### 3 Pepper Pasta

Grilled chicken, Italian sausage, mushrooms, sun dried tomatoes and sweet basil in a three pepper cream sauce

### Sautéed Shrimp

Served with penne pasta tossed in a sun dried tomato cream sauce and garnished with crumbled apple smoked bacon

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**Penne Pasta & Basil Pesto Cream Sauce**

Topped with grilled vegetables, caramelized onions, grilled chicken

**Spaghetti & Meatballs**

Spaghetti pasta topped with hand made meatballs and hearty marinara sauce

**Penne Shiitake**

Kalamata olives, roasted garlic, basil, artichoke hearts, shiitake mushrooms in a creamy alfredo sauce

**Grilled Chicken Fettuccine**

With peas and mushrooms in a creamy alfredo sauce

**Texas Blue Crab Cake**

Over smoked red chili fettuccine with corn, spinach, and shoestring potatoes

**Pasta Caliente**

Sautéed shrimp with fresh tomatoes, onions, and fresh Mexican herbs served over fettuccine

**DESSERTS**

**Tiramisu**

A layer of espresso soaked spongecake served with rich billowy cream and topped with whipped cream

**Chocolate Butter Cream**

Layers of moist delicious chocolate cake especially for chocolate lovers

**Italian Cream Cake**

A family recipe of moist coconut and pecan cake layered with the ultimate cream frosting

**Tres Leches**

A traditional family recipe of homemade cake infused and dripping with three creamy milks topped with fluffy white icing

**German Chocolate Cake**

Homemade chocolate cake layered thick, gooey coconut pecan filling

**Humming Bird Cake**

Sweet layers of cake filled with bananas and pineapples and covered in cream cheese frosting

**Bananas Dynamite**

Rich creamy cheesecake layered with chunks of banana and real caramel wrapped in a flaky pastry served warm with vanilla ice cream

**Texas Sheet Cake**

A perfect example of Texas hospitality translated into dessert

**Chocolate Mousse Cake**

Over the top dense flourless chocolate cake

**Crepe Brule**

Deliciously creamy custard with a delicate sugar crust served with an almond cookie

**Oreo Cheese Cake**

Our original cheesecake with a center layer of crushed Oreo cookies on an Oreo cookie crust

**New York Cheese Cake**

My mother's recipe of a velvety smooth, rich cheese cake baked in a hand-formed Graham cracker crust

**Snickers Cheese Cake**

Homemade cheesecake loaded with chopped Snickers bars

**Carrot Cake**

Moist spiced carrot cake filled and frosted with rich cream cheese icing

**Key Lime Pie**

The ultimate sweet and tart smooth and creamy sunburst of flavor

**MARTINI'S & BAR**

All alcoholic beverages are available for dine in only.

**BEVERAGES**

**Soft Drinks**

Coke, Diet Coke, Dr. Pepper, Sprite, Orange Fanta, & Minute Maid Lemonade.

**Iced Tea**

Black Currant and plain

**Coffee**

**Cappuccino**

**Espresso**

**Bottled Water, San Pellegrio**

**Orange Juice, Cranberry Juice**

**Gift Certificates Available!**

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**Our lunch menu offers smaller portions of our fabulous dinner menu along with some lighter selections as well. These items are available Monday thru Saturday from 11:00 a.m. to 2:00 p.m.**

**LUNCH ENTREES**

THE FOLLOWING ENTREES ARE LUNCH SIZE AND SERVED WITH A PETITE CAESAR SALAD

**CHICKEN FLORENTINE**

Grilled chicken breast topped with spinach and artichoke topping with melted mozzarella cheese served with fresh green beans and garlic mashed potatoes

**GRILLED CHICKEN BREAST**

With fresh roma tomatoes, basil and warm goat cheese served with fresh green beans & garlic mashed potatoes

**CHICKEN ANNICE**

Breaded chicken topped with artichokes, mushrooms, roma tomatoes, and capers sautéed with marsala wine served with grilled asparagus and garlic mashed potatoes

**CAFÉ ANNICE MEATLOAF**

Served with garlic mashed potatoes, sautéed spinach and topped with red wine mushroom gravy and grilled onions

**LUNCH PASTAS**

THE FOLLOWING PASTAS ARE LUNCH SIZE AND SERVED WITH A PETITE CAESAR SALAD

**SHRIMP ASIAGO**

Penne pasta with shrimp, prosciutto ham, green onions & asparagus tossed in an Asiago cream sauce

**PASTA ANNICE**

Spaghetti pasta with fresh roma tomatoes, basil, shiitake mushrooms, and roasted garlic tossed with a light chicken broth and extra virgin olive oil

**PASTA RUSTICA**

Fettuccine pasta served with a sauce made from wild mushrooms, white wine, leeks, and cream. grilled chicken, crumbled gorgonzola, a toasted walnut pesto, and grilled asparagus

**PENNE PASTA WITH CHICKEN**

Sundried tomato cream sauce with sautéed roma tomatoes topped with grilled chicken or shrimp and sprinkled with apple smoked bacon.

**CHICKEN FETTUCCINE**

Grilled chicken with fettuccine, peas and mushrooms in a creamy Alfredo sauce

**PENNE PASTA & BASIL PESTO CREAM SAUCE**

Topped with sautéed vegetables, caramelized onions and grilled chicken

**SPAGHETTI & MEATBALL**

Spaghetti pasta topped with a hand made meatball and hearty marinara sauce

**LUNCH SANDWICHES**

**SOUTHWEST CHICKEN SALAD CROISSANT**

A homemade family recipe a Café Annice classic

**HALF & HALF**

One-half of the club croissant served with a cup of our Tortilla soup and petite Caesar salad

**GRILLED VEGETABLE SANDWICH**

With zucchini, squash, roasted sweet peppers, and melted goat cheese with sundried tomato mayonnaise on toasted Ciabatta

**ANNICE RUEBEN**

Thinly sliced corned beef, melted Swiss cheese, sauerkraut and Russian dressing served on toasted Ciabatta bread with chips and kosher dill pickle spears... Leonard's favorite!

**CAESAR WRAP**

Chicken breast, romaine lettuce, carrots, red onions, roma tomatoes and our own Caesar dressing wrapped in a roasted garlic & herb tortilla served with chips

**CLUB CROISSANT**

smoked ham, roasted turkey, apple smoked bacon, American and Swiss cheese with sundried tomato mayonnaise, fresh lettuce and tomatoes

**SHREDDED ROAST BEEF**

A comfort classic slowly simmered for that rich beefy flavor, topped with sweet caramelized onions and melted Fontina cheese on a Rustic French Roll served with fries

**SMOKED TURKEY SANDWICH**

With apple smoked bacon, Swiss cheese, leaf lettuce, red onion, tomato and Dijon mayonnaise on a Rustic French Roll served with chips

**APPLE PECAN TUNA**

Without a doubt the best tuna sandwich around. Served on thick sliced Wheatberry bread with chips