

# annabelles. BAR & BISTRO.

Dinner.

## Starters.

- soup of the day 8  
half dozen oysters on the half shell 14  
baked oysters rockefeller · spinach · bacon · parmesan aioli 16  
caesar salad · petite hearts of romaine · pecorino romano · garlic croutons 9 · *add white italian anchovies 3*  
mixed greens · cara cara orange segments · honey spiced walnuts · Laura Chenel goat cheese ·  
mint citrus vinaigrette 9  
spinach & arugula salad · strawberries · pickled onions · roasted chioggia beets · cabernet vinaigrette ·  
pistachios · blue cheese mousse 9  
· *add to any salad · herb grilled chicken breast 5 · sautéed prawns 6*  
grilled asparagus · frisée salad · smoked paprika oil · béarnaise sauce 12  
moules frites · steamed PEI mussels · pernod white wine broth · shoestring fries 12  
bacon wrapped prawns · chipotle aioli · blood orange frisée salad 13  
fennel dusted crab cakes · apple fennel slaw · orange gastrique · smoked paprika aioli 13  
fritto misto · calamari · onion · fennel · garlic · lemon 10 **calamari only 10**  
beef carpaccio · whole grain mustard aioli · rocket salad · pickled red onions · parmesan 13  
smoked baby back ribs · habañero lime bbq sauce · mango jicama slaw · avocado cilantro coulis 12  
house made italian sausage pizza · smoked roma tomato sauce · mozzarella · caramelized onions ·  
oregano · chili flake · pecorino romano 15  
prosciutto pizza · roasted garlic béchamel · crimini mushrooms · mozzarella · goat cheese · basil 15  
bbq chicken pizza · rotisserie pulled chicken · chipotle bbq sauce · asparagus · cheddar · mozzarella ·  
green onions · tarragon 15

## Entrees.

- seafood linguini · shrimp · calamari · clams · mussels · fish · tomatoes · white wine butter sauce · herbs 23  
· *add house made sausage 5*  
lobster "thermidor" ravioli · brandy & whole grain mustard cream sauce · gruyere toast 25  
rigatoni pasta · creamy sun dried tomato sauce · crimini mushrooms · broccoli rabe 18  
· *add rotisserie chicken 5 · add house made sausage 5 · add sautéed prawns 6*  
root vegetable gratin · butternut squash · fennel · yams · goat cheese · lemon leeks · rainbow chard ·  
romesco sauce 18  
beef burgundy · pappardelle pasta · pearl onions · mushrooms · carrots · red wine demi glace 22  
grilled king salmon · braised lentils · sautéed spinach · saffron cream sauce · fried leeks 24  
sesame crusted ahi tuna · seared rare tuna · carrot ginger broth · sweet shitake mushrooms · red rice ·  
grilled asparagus · orange miso butter 27  
herb roasted half chicken · garlic grilled asparagus · roasted garlic parmesan mashed potatoes 19  
braised lamb shank · herbed polenta gnocchi · fresh fava beans · bacon lardons · roasted mushrooms ·  
sage brown butter 28  
grilled angus steaks · 6 oz *Filet Mignon 32* · 8 oz *Flat Iron 26* · 8 oz *New York Strip 29*  
gruyere potato gratin · sautéed haricot verts & mushrooms · Jack Daniels jus  
grilled pork tenderloin · maple sweet potato puree · braised kale · bourbon jus · coriander gaufrettes 26  
freshly ground cheese burger · lettuce · tomato · red onion · house made pickles · garlic fries 13  
· *add bacon · avocado · grilled onions · sautéed mushrooms · fried egg 2 each*

## Sides.

- garlic fries · sweet potato fries · sautéed spinach · haricot verts & mushrooms · braised kale 5 each  
grilled asparagus · gruyere potato gratin · roasted garlic parmesan mashed potatoes · maple sweet potato puree 6 each  
mac & cheese 8 · *add truffle oil 2 · add kurobuta ham 3 · add lobster 5*

Executive Chef Matthew Metcalf

An 18% gratuity will be added to any party of 5 or more.

Annabelle's Bar & Bistro is proud to be a San Francisco certified Green Business.

We strive to use organic & local ingredients and our meat & fish are raised in a sustainable environment.

Annabelle's Bar & Bistro is a supporter of *Healthy San Francisco*, a program which provides health care to our employees.