

PARENTS, ANNA'S IS A SMALL PLACE, SO UNRULY CHILDREN TEND TO SPOIL A NICE EVENING OUT FOR OTHERS. IF YOU CAN'T BE SURE THAT YOUR CHILDREN WON'T BE NOISY OR OTHERWISE DISRUPTIVE, ANNA'S IS NOT FOR YOU. WE WANT A RELAXED EVENING FOR ALL OUR GUESTS AND WILL DO WHATEVER IS REQUIRED TO ENSURE IT.

IT IS ONLY FAIR TO NOTE THAT I AM BUILT FOR COMFORT, NOT FOR SPEED. COMMITMENT TO QUALITY PRECLUDES A RAPID RESULT. TRUTH BE TOLD, NOTHING VERY FAST REALLY EVER HAPPENS AT ANNA'S. RELAX, SIT BACK, AND ENJOY THE SHOW, YOU ARE, AFTER ALL, ON VACATION; LOCALS ARE ON A PERMANENT VACATION.

FIRST COURSES

COME TO CHEESES: ALL HOUSE-MADE

Truffle Camembert, Coastal caraway & our Curry county coriander.
 Sound food handling practice dictates that we keep our cheeses under refrigeration.
 Their flavors are more expressive when the cheeses are given a chance to warm up a little. *A white wine.*



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CREAM OF TOMATO SOUP - KILLER

Please note: this soup is not suitable for vegetarians. Riesling

8

SPECIAL SALAD*

Sugar Snap peas, roasted red bell pepper Campari tomatoes and avocado. Dressed with olive oil, marinated lemon slices and Maldon salt.

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ANNA'S, HOUSE-MADE, DELICACIES*

Pastrami, Smoked Beef Tongue, Albacore Lox and lamb prosciutto. *Riesling*

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NOT EVERY INGREDIENT FOR EVERY MENU ITEM IS LISTED IN THE DESCRIPTIONS. IF YOU HAVE AN ALLERGY OR AVERSION TO SOMETHING, PLEASE ENQUIRE WHETHER OR NOT IT IS INCLUDED IN THE PREPARATION FOR THE ITEM YOU ARE CONSIDERING.

SEPARATE CHECKS are a nightmare for waiters because, the considerable amount of time required to do the accounting is time taken away from caring for other guests. WE DO NOT OFFER SEPARATE CHECK SERVICE.

THERE IS NO TIPPING AT ANNA'S:
 A 20% SERVICE FEE WILL BE ADDED TO ALL BILLS.
 ROUNDED TO THE NEAREST DOLLAR. 59 CENTS AND LESS WILL BE ROUNDED DOWN; 60 CENTS AND MORE WILL BE ROUNDED UP.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

FOR DINNER

BREAST OF DUCK,* 34
 Pan-browned and oven roasted, medium rare. Browned-baked mashed potatoes & vegetable. *Red Burgundy.*

ALASKA, WEATHERVANE, SCALLOPS* 36
 Seared and served over pearl pasta. Drizzled with truffle oil & sprinkled with Maldon Salt. *Please note: these scallops are only seared, they will be cool & uncooked in their centers. White Burgundy.*

CERTIFIED ANGUS BEEF, RIBEYE STEAK* 39
 Sprinkled with salt then pan-browned & topped with a pat of truffle butter. Browned-baked mashed potatoes & vegetable. *Any red.*

VEAL RIB CHOP* 39
 Marinated with Sherry & sage. Browned-baked mashed potatoes & vegetable. *Red or white Burgundy.*

We use our own house-made sour cream for the mashed potatoes. Most dinners take twenty to thirty minutes to cook. If there is a crowd or if a bunch of people all show up at the same time, I can get backed up, and appreciate your patience, or pity - as the case may be - when it happens. Many think I am worth the wait; many also think the world is flat.

HOUSE CURED AND SMOKED, WAGYU PASTRAMI, FRENCH DIP

A half a pound, a half a baguette and a half a cup of beef broth.



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PEOPLE HAVE DIFFERENT TASTES. IF THE ITEM YOU SELECTED FOR DINNER DOESN'T SUIT YOURS, DON'T SUFFER! LET US CHEERFULLY REPLACE IT. YOU LEAVING ANNA'S HAPPY IS WHAT'S MOST IMPORTANT TO US.

ANNA'S OWN, HONEY-GRAND MARNIER, ICE CREAM*.....10

The only ingredients are cream, eggs, honey and Grand Marnier. Served with chocolate chips & a cookie.

Please note: because of its alcohol content, this ice cream can only be served to those over Twenty-one years of age.

WINES - BY THE GLASS, ARE ON THE BACK PAGE