

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.

COME TO CHEESES - ALL HOUSE-MADE... BY US - 15

Our Award Winning, Truffle & Calvados Camemberts plus our Maverick - a Rogue river tomme de vache, and 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.



PROSCIUTTO PLATE - ALL HOUSE-MADE... BY US - 19

Duck prosciutto with Bartlett pear; lamb prosciutto with cucumber; bundnerfleisch with radish slices.

CREAM OF TOMATO, SOUP - KILLER 8
Please note this soup is not suitable for vegetarians.

SPECIAL SALAD 12
Campari tomato wedges, peeled & seeded cucumbers, red bell pepper, marinated lemon slices and avocado. Dressed with, Maldon salt flakes and kalamata infused, olive oil.

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.

SOFT BEVERAGES & BEER

Because of our limited scullery, we serve water in biodegradable, plastic cups. Bottled beverages are served in their original containers, for the same reason.

HOUSE-MADE, HONEY LEMONADE - Oregon blackberry flower honey, & rosewater 5

ANCHOR, ROOT-BEER - in the bottle. 5

SCRIMSHAW PILSNER - in the bottle. A beer of subtlety and finesse from the wonderful North Coast Brewing Company 6

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.

DESSERTS: I hate making desserts. It is fussy work! We have a great selection of after dinner spirits and wines that make fine desserts including our, Killer, rum, root-beer, float. Cheese is also lovely after dinner, and how many other places make their own cheese?

IF YOU MUST HAVE AN AFTER DINNER SWEET: THE AMAZING, RUM, ROOT-BEER, FLOAT - KILLER 12
Barbanccourt, eight year rum, Haagen-Daz, vanilla ice cream and a bottle of Anchor root beer. A revelatory experience.

IF WE PAY YOU THE COMPLIMENT OF REQUESTING PROOF OF AGE, PLEASE ACCEPT IT GRACIOUSLY
CORKAGE FEE IS TWENTY-FIVE DOLLARS

FOR DINNER


PASTRAMI, FRENCH DIP 17
Our house cured & smoked pastrami on our crusty baguette with beef broth for dipping. Best pastrami this side of the Hudson? You be the judge.

CRISPY-BAKED, CHICKEN 19
Chanterelle & celery root stew with a little wild rice, topped with a trio of crispy-baked chicken thighs - Yum. Chenin blanc.

LOCALLY CAUGHT, BLACK ROCKFISH 24
Poached in a saffron, white wine, broth with vegetables and the tiniest potatoes. Ladled over a toasted crouton & sprinkled with parsley. Cotes du Rhone blanc.

SMOKY, CERTIFIED ANGUS BEEF, EIGHT OUNCE, FLATIRON STEAK 24
Drizzled with black truffle oil. Browned, baked mashed potatoes, & vegetable. My favorite cut of steak. Any red wine. 

QUACK - BREAST OF DUCK 29
Pan & oven-seared to medium-rare. Browned, baked mashed potatoes, & vegetable. Burgundy.

WAGYU - RANCH ROAST - FOR TWO 59
Gold Beach's own, Pacific Rogue Wagyu, raises some of the finest Wagyu beef in the country. We are delighted to be able to offer it. The flavor of Wagyu lingers hauntingly on the palate long after the meat is chewed and swallowed; much like, perhaps in overstatement, the kiss of a favored lover. Browned, baked mashed potatoes, our crispy baked, crunchy, mac & cheese, plus vegetable. Wagne? Wagyu! A Burgundy.  Serves Two

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.

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.

Our credit card processor no longer allows us to accept cards that are not chip enabled.
We apologize for any inconvenience. We accept, Visa, Mastercard and cash.

WINES, BY THE GLASS - UNLESS OTHERWISE NOTED, POURS ARE 140 ML.

WE DO HAVE A FULL WINE LIST. ASK IF YOU WOULD LIKE TO SEE IT.

NV ERIC BORDELET, POIRE AUTHENTIQUE, PEAR CIDER 10
A delicious sparkling beverage from the king of cider.

NV A SPLIT (187 ML) OF FRANCOIS MONTAND BRUT 14
We make it extra special by adding just a little, pamplemousse rose (pink grapefruit) liqueur.

2015 DOMAINE DE LA BERGERIE, CHENIN BLANC, LES PIERRES GIRARD 12
This wine rocks.

2016 JABOULET, PARALLEL 45, COTES DU RHONE, BLANC 10
A lot of bang for the buck here.

2013 BALLOT-MILLOT, BOURGOGNE BLANC 14
Made from Meursault fruit, this Chardonnay drinks way above its price point.

2012 CH. POITEVIN, CRU BOURGEOIS 12
A rock solid blend of 55% Cabernet Sauvignon, 40% Merlot & 5% Petit Verdot.

2015 LOUIS LATOUR, MARSANNAY 14
Real depth of fruit, and character in this Pinot Noir. Delicious

2015 GD VAJRA, LANGHE, NEBBIOLO 12
There is so much to like here.

2006 CH. COUTET, BARSAC - 70 ML 10
A thoroughbred.

NV Ferriera, 20 Year, Tawny Port - 60 ml 14
The finest Tawny Port I have tasted.