

🌀 Appetizers 🌀

Seared Rare Fragrant Pepper Crusted Hawaiian #1++ Big Eye Tuna on Lemon Orzo with a Kalamata Olive Salad	17
Maiale Tonnato: Extra Virgin Olive Oil Poached Rosemary Cured Heritage Hog Pork Tenderloin on a Classic Tuna Sauce with Capers and Extra Virgin Olive Oil	16
Smoked and Confit'd Local Hog Belly served on a Roasted Pumpkin Risotto Cake with a Sorghum Cinnamon Caramel Glaze	15
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	14
Red Wattle Hog Rilette, House Smoked Duck Breast and Local Goat Pine Nut Sausage, with House Made Chutney, Horseradish Mustard and Grilled Irish Soda Bread	14
House Made Angel Acres Veal Meatballs on Creamy Corn Polenta with Local Heirloom Tomato Sauce and Crave Brothers Mascarpone (Cow, WI)	13
Roasted Portabella Carpaccio with Marinated Local Dasher Tomatoes, Fontina Fontal (Cow, Italy) and Local Radish Sprouts	12
Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces and Celery	11
Hickory Smoked Peppered Slab Bacon on a Yukon Gold Potato Pancake with House Made Pear Chutney and Fresh Chives	11
Irish Chips with Salemville Bleu Dip or House Made Salsa	9

🌀 Platters to Share 🌀

<u>House Smoked Seafood Sampler:</u> Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, Troutdale Farm Missouri Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye	20
<u>Chef Lou's Cheese Presentation Featuring a Selection of Artisanal and Domestic Farmstead Cheeses:</u> A Daily Selection of Four presented by server with House Made Quince Butter, Imported Olives, House Made Spiced Nuts, Seasonal Fruit and Warm Baguette	20

🌀 Salads 🌀

Local Spinach, Crimson Pears, Annie Gunn's Slab Bacon, Sweet Onion with Funk's Grove (IL) Maple Vinaigrette, Candied Pecans and Point Reyes Blue (Cow, CA)	Large 12	Small 8
Pecan Crusted Goat Cheese (WI) on Sweet Gem Lettuce with Golden Raisins, Sweet Onions and Tomato Chutney Dressing	Large 12	Small 8
Traditional Caesar Prepared with Parmigiano-Reggiano (Cow, Italy) and Garlic Croutons	Large 12	Small 8
Sweet Gem Lettuce, Local Tomatoes, Sweet Onion, Adam Puchta Norton (Hermann, MO) Verjus Vinaigrette, Myzithra (Sheep, Greece) and Garlic Croutons	Large 8	Small 5
<i>Variations:</i> Grilled Marinated Breast of Chicken 4.50, Smoked Jumbo Shrimp 4.50 per Piece, Smoked Chicken 4.50, Roquefort (Sheep, France) 4, Reserve Angus Tenderloin 7		

🌀 Soups 🌀

Annie Gunn's Incredibly Famous Potato Soup	Bowl 6	Cup 4
Annie Gunn's Chili with Wisconsin Cheddar and Sweet Onion	Bowl 6	Cup 4

🌀 Dinner Entrées 🌀

Chef Lou's Daily Seafood Specialties Presented by Server	Quoted Daily
Sautéed Angel Acres (MO.) Veal Medallions and Butter Poached Maine Lobster with Grilled Wild Mushrooms, Asparagus, Serrano Ham and Whipped Yukon Gold Potatoes	39
Grilled Marinated Marcho Farms Lamb Loin Chops (Three Six Ounce Chops) with an Ozark Forest Mushroom Chutney and Salemville Blue Yukon Gold Potato Gratin	38
Grilled Heritage Hog Chop (MO.) and Fried Veal Sweetbreads with Maker's Mark Bourbon Roasted Pecan Pan Sauce and Whipped Local Sweet Potatoes	37
Plancha'd Muscovy Duck Breast with a Poached Local Pear Honey Ginger Butter Sauce, and Local Long Grain White Rice Pilaf	35
Roasted Natural Amish Half Chicken (Gerber Farm, Ohio) with Roasted Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	29
Sautéed Calves Liver with Caramelized Sweet Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	28

🌀 Annie Gunn's Steaks 🌀

Grilled 100% Natural Piedmontese Filet Mignon (10 ounce, Montana) with Plugra Butter and Whipped Yukon Gold Potatoes	45
Grilled USDA Prime Aged New York Strip Steak with Cabernet Cracked Pepper Butter and Champ (Irish Style Whipped Yukon Gold Potatoes with Extra Butter and Chives)	42
Grilled Angus Reserve Aged Filet Mignon with Cabernet Cracked Pepper Butter and Whipped Yukon Gold Potatoes	Ten Ounce 42 Six Ounce 32
Grilled USDA Prime Aged Ribeye with Cabernet Cracked Pepper Butter and Hand Cut Fries	42

Since we hand-cut all of our steaks, we will gladly accommodate any requests for larger specialty cuts.

🌀 Succulent Accompaniments to your Entrée at Annie Gunn's 🌀

Sautéed Wild Mushrooms with House Made Guanciale and Fresh Thyme	10
Red Curry and Local Honey Glazed Carrots (St. Isidore Farm)	8
Braised Local Greens with Pecan Wood Smoked Bacon and Sherry Vinegar	8
Sautéed Ozark Forest Mushrooms, Toasted Garlic and Roasted Peppers	6
Sautéed Champignons with Toasted Garlic, Lemon, Extra Virgin Olive Oil and Italian Parsley	6
Hand Cut Fries with Chef Lou's Special Seasoning Blend	5

Annie Gunn's will try to accommodate all special requests. Please inform your server of dietary needs.

Local Farmer Products Include:

Jones Heritage Farm (Cape Girardeau, MO)	Pilgrims Acres (Warren County, MO)
St. Isidore Farm (Lincoln County, MO)	Funk Grove Farm (IL)
Claverach Farm (Eureka, MO)	Eckert's (IL)
Turkey Hill Grange (Belleville, IL)	Sunshine Farm (Collinsville, IL)
Brubaker's Apiary Honey (IL)	Northern Pecan Growers Association (Nevada, MO)

☞ Sandwiches ☞

BLT: Pecan Wood Smoked Bacon on Ciabatta with Local Tomatoes, Bibb Lettuce, Mustard Aioli and Irish Chips	17
French Dip: Smokehouse Market Roasted Top Round of Beef on Baguette with Havarti (Cow, Denmark), au Jus and French Fries	16
House Roasted Turkey Breast on Toasted Multi-Grain with Jalapeño Jack Cheese (Cow, WI) Local Apple Sauce, Moscatel Pickled Onions and Irish Potato Salad	16
Tilapia Reuben: Roasted Fresh Tilapia on Toasted Rye with Jarlsberg (Cow, Norway), Caramelized Onion, Sauerkraut, Thousand Island Dressing and French Fries	15
Grilled Marinated Chicken Breast on Brioche with Pennsylvania Dutch BBQ, Fried Pickles, Tillamook Cheddar (Cow, Oregon) and French Fries	14
Grilled House Made Red Wattle Hog Sausage on Hoagie Roll with Sautéed Local Cabbage, Pear Mustard, Local Horseradish and Hand Cut Fries	14

☞ Annie Gunn’s “Half Pound” Hamburgers ☞

Annie Gunn’s Hamburger “Special Blend” of: USDA Prime Striploin, Ribeye, Angus Tenderloin and Brisket, Freshly Ground Daily in our Kitchen: Simply the best, grilled as you prefer and served with French Fries	9
“The Classic” (“ Best Gourmet Burger ” as featured in <i>St. Louis Magazine</i>): “Our Special Blend” with Annie Gunn’s Brown Sugar Cured House Smoked Local Hog Belly, Mustard Aioli and Fries	10
Chef Lou’s Ultimate Burger: Lou’s Special Blend of USDA Prime Striploin, Ribeye, Tenderloin, American Wagyu Beef and Berkshire Heritage Pork, Grilled with House Pickled Jalapeno Relish, Havarti (Cow, Denmark), Mole Rojo and Hand Cut Fries	16
Annie Gunn’s “Mini” Hamburger (Quarter Pound) with Bibb Lettuce, Sweet Onion, Local Tomato, Kosher Pickle and French Fries	5
With Choice of Cheese	6

☞ Succulent Variations to your Annie Gunn’s Burger ☞

Cheeses:	
Tillamook Cheddar (Cow, Oregon), Jarlsberg (Cow, Norway)	2
Havarti (Denmark) Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American	3
Maytag Blue (Cow, Iowa)	3
Natural Pecan Wood Smoked Bacon	2
Sautéed Ozark Forest Shiitake Mushrooms	2



**Think of us for all of your holiday gift needs.
A beautiful gift basket or a box of our amazing steaks makes an outstanding gift,
especially when you include a bottle of wine from our award winning wine list.**

☞ Lunch Entrées ☞
Available from 11:00 until 4:00

Chef Lou's Daily Seafood Specialties Presented by Server	Quoted Daily
Braised Piedmontese Short Rib with a Roasted Vegetable Pan Gravy and Yukon Gold Potatoes	18
Muscovy Duck Confit with Duck Fat Fried Potatoes, Poached Pears, Sunny Side Up Farmer Egg, Local Lettuces and Cranberry Walnut Vinaigrette	18
Troutdale Farm "Rainbow Trout a la Plancha" with Herb Butter and Local Sweet Potato Ozark Forest Mushroom Hash	18
Rigatoni with Local Goat Sugo, Pecorino (Sheep, Italy) and Extra Virgin Olive Oil	16
Chicken Fried Steak: Pan Fried Medallions of USDA Prime Aged Strip Loin with Classic Cream Gravy, Farmer Vegetables, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	16
Sautéed House Made Chicken Meatballs on Whipped Yukon Gold Potatoes with a Wild Mushroom Local Apple Cider Leek Cream Gravy	15
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	14

A selection of our hand cut steaks is also available. Please ask your server.

☞ Succulent Accompaniments to your Entrée at Annie Gunn's ☞

Sautéed Ozark Forest Mushrooms, Toasted Garlic and Roasted Peppers	6
Sautéed Champignons with Toasted Garlic, Lemon, Extra Virgin Olive Oil and Italian Parsley	6
Hand Cut Fries with Chef Lou's Special Seasoning Blend	5

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Turkey Hill Grange (Belleville, IL)	Sunshine Farm (Collinsville, IL)
Brubaker's Apiary Honey (IL)	Northern Pecan Growers Association (Nevada, MO)

Holiday party?

Office celebration?

Birthday or Anniversary?

Home, office or anywhere!

Let Annie Gunn's make your occasion even more memorable.

Call Chef Lou and arrange for a customized catering event.

For all of your catering needs,

Call 636-532-7684 or e-mail

lrook@anniegunns.com

www.smokehousemarket.com

www.anniegunns.com