

## 🌀 Appetizers 🌀

Sautéed Foie Gras with Roasted Sweet Potatoes, Maker’s Mark Bourbon Mustard Sauce and Toasted Pecans	20
Certified Angus Beef Tenderloin Carpaccio with Roasted Ozark Forest Mushrooms, Sherry Aioli and Ricotta Salata (Sheep, Italy)	18
Florida Pink Shrimp Classic Creole Style with Long Grain White Rice Pilaf	17
Avocado Guinness Rye Toast with House Smoked Rainbow Trout, Sweet Onion and Hard Boiled Egg	16
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	15
Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney	13
Crispy Fried Chicken Wings with Chef Lou’s Seasoning Blend, Dipping Sauces, Carrots and Celery	12
Irish Chips with Salemville Bleu Dip or House Made Salsa	9

## 🌀 Family Style 🌀

Chef Lou’s “WOW” Board: A selection from the Chef of fresh daily products from our kitchen. Sit back, relax and enjoy the Chef’s choices “a la minute”. Just have fun!	28
Smoked Seafood Sampler: Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, House Smoked Farm Raised Ruby Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye	22
Chef Lou’s Cheese Presentation Featuring a Selection of Artisanal and Domestic Farmstead Cheeses: 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 🌀

Fire Roasted Delicata Squash, Mixed Lettuces, Poached Pears, Watermelon Radish and Sweet Onions with Creamy Buttermilk Dressing and Toasted Hazelnuts	Large 14	Small 10
Pecan Crusted Baetje Farm Goat Cheese (Missouri) on Gem Lettuce with Golden Raisins, Sweet Onion and Tomato Chutney Dressing	Large 12	Small 8
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons	Large 12	Small 8
Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami	Large 12	Small 8

### Customize your salad:

Grilled and Marinated Beef Tenderloin (Four Ounces)	14
Smoked Ruby Trout	10
Grilled Herb Marinated Natural Breast of Chicken	7
House Smoked Chicken Breast	7
House Smoked Jumbo Shrimp (per Piece)	5
Roquefort (Sheep, France)	5

## 🌀 Soups 🌀

Annie Gunn’s Incredibly Famous Potato Soup	Bowl 8	Cup 5
Annie Gunn’s Chili with One Year Old Widmer Cheddar and Sweet Onion	Bowl 8	Cup 5

Dinner Entrées ❧

**“Chef Lou’s Daily Seafood Specialties Presented by Server”** **Quoted Daily**

Roasted Bandera Farm (Texas) Quail with a Toasted Barley Wild Rice Foie Gras Stuffing and Fresh Local Black Currant Glaze	42
Grilled Marcho Farms Lamb Loin Chops (Two Eight Ounce Chops) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	40
Grilled Marinated Newman Farm Berkshire Hog Rib Chop and Confit’d Hog Tongue, with House Made Kimchee, Sake Soy Caramel and Japanese Potato Salad	38
Steak Frites: Grilled and Carved USDA Prime Striploin with Classic Port Maillot (France) Sauce and Hand Cut Fries	35
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	32
Calves Liver: Sautéed with Caramelized Sweet Onions, Annie Gunn’s Slab Bacon, Jameson Irish Whiskey Sauce and Horseradish Whipped Yukon Gold Potatoes	30

❧ Annie Gunn’s Steaks ❧

Certified Angus Beef Aged Filet Mignon, Northern Plains	Six Ounce 35	10 Ounce 48
USDA Prime Aged Ribeye (16 oz.) Northern Plains		52
USDA Prime Aged New York Strip Steak (16 oz.) Northern Plains+		50
Certified Angus Beef Aged Bone-in Filet Mignon (14 oz.) Northern Plains		68

All Steaks (unless otherwise noted) are served with Whipped Yukon Gold Potatoes, Farmer Vegetables and Cabernet Cracked Pepper Butter

❧ Take your steaks and chops to the next level ❧

Ozark Forest Mushroom Cabernet Pan Sauce	8
Pecan Wood Smoked Bacon Chutney	5



**#SUPPORTSONOMA Dinner at Annie Gunn’s**

It has been a horrible few weeks for our many winery friends in California’s Sonoma County. Fire damage is significant, but business disruption and loss of tourism have been monumental. Annie Gunn’s is part of a locally organized effort named **#SUPPORTSONOMA** promoting the amazing wines of Sonoma County.

**Thursday, January 16, 2020 at 6:30 pm in our Atrium**  
**Representing Pinnacle Imports, and to guide us through our tour of Sonoma,**  
**our guest for the evening will be**  
**Amy Simpson**

Wines being featured with Chef Lou’s Five Course Dinner:

*Bedrock Sauvignon Blanc 2018 Sonoma Valley*  
*Ramey Chardonnay 2016 Russian River Valley*      *Peay Pinot Noir 2017 Sonoma Coast*  
*Marietta ‘Game Trail’ Estate Grown Cabernet Sauvignon 2016 Yorkville Highlands*  
*Limerick Lane Estate Zinfandel 2016 Russian River Valley*

**The cost for this memorable night will be \$150 per person**  
**Not including tax or gratuity**

**Please call 636-532-7694 for reservations**  
**16806 Chesterfield Airport Road      Chesterfield, MO 63005**

☞ Sandwiches ☞

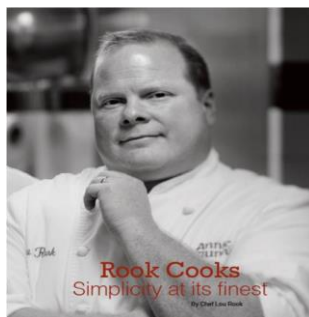
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	18
French Dip: Smokehouse Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	17
Grilled Chicken Breast on Brioche Bun with Pecan Wood Smoked Bacon, Danish Havarti, Mayonnaise, Roasted Sweet Peppers, Local Tomato, Sweet Onion, Hard Cooked Egg, Chimichurri and French Fries	16
Smoked and Fried Bologna Steaks on Mini Buns with Pannonia (Cow, Hungary), Mustard Aioli, Lettuce, Local Tomato and French Fries	16
Lemon Pepper Caper #1 Hawaiian Yellowfin Tuna Salad on Whole Wheat Baguette with Bibb Lettuce, Local Tomato, Avocado and Irish Chips	15
Roasted Breast of Turkey on Sourdough with Cranberry Relish, Bibb Lettuce, Jalapeño Jack Cheese and Irish Chips	14
Grilled Smoke House Market Ham on Toasted Sourdough with One Year Widmer Cheddar, Jonathan Applesauce, Grilled Onions and French Fries	14

☞ Annie Gunn's "Half Pound" Hamburgers ☞  
**Made daily with our Special Blend of USDA Prime Striploin, Ribeye,  
 Angus Tenderloin, Short Rib and Brisket**

"The Traditional" Hamburger on Toasted Brioche Bun served with French Fries	12
"The Classic" (" <b>Best Gourmet Burger</b> " as featured in <i>St. Louis Magazine</i> ): with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries	13
<u>Chef Lou's Burger</u> : Our Special AG Blend plus Local Heritage Hog and Kobe Beef, Grilled, on Brioche Bun with Pecan Wood Bacon Jam, One Year Widmer Cheddar and Hand Cut French Fries	18
Annie Gunn's "Mini" Hamburger ( <u>Quarter Pound</u> ) with Bibb Lettuce, Sweet Onion, Kosher Pickle and French Fries	7
With Choice of Cheese	8

☞ Succulent Variations to your Annie Gunn's Burger ☞

Cheeses:	
Widmer One Year Old Cheddar (Cow, WI), Pannonia Swiss (Cow, Hungary)	
Havarti (Denmark) Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American	2
Gorgonzola (Cow, Italy)	3
Natural Pecan Wood Smoked Bacon	2
Sautéed Ozark Forest Mushrooms	2
Gluten-Free Bread substituted on any sandwich	2



**Rook Cooks**

"Simplicity at its finest"

**160 pages of food, wisdom and inspired wine suggestions  
 from Annie Gunn's Executive Chef Lou Rook III**

**Just ask your server for a signed copy.**

**Chef Lou will be happy to personalize it for you.**

**New price for our Annie Gunn's friends and family \$25 plus tax**

∞ **Lunch Entrées** ∞  
Available from 11:00 until 4:00

**“Chef Lou’s Daily Seafood Specialties Presented by Server” Quoted Daily**

Grilled Certified Angus Beef Tenderloin Medallion (Four Ounces) with a French Mustard Cream, Gruyere (Cow, France) Yukon Gold Potato Gratin and Farmer Vegetables	24
Roasted Newman Farm Berkshire Hog Chop with Local Apple Maple Ginger Chutney, Whipped Yukon Gold Potatoes and Collard Greens	20
Rigatoni with Braised Lamb Shank, Spinach, Charred Cherry Tomatoes and Gorgonzola Verde Dolce (Cow, Italy)	19
Chicken Fried Steak: Deep Fried USDA Prime Aged Sirloin with Classic Cream Gravy, Farmer Vegetables, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	18
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	15

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