

🌀 Appetizers 🌀

Sautéed Foie Gras on Fried Chicken Tender with Local Sorghum Mustard Sauce	20
USDA Prime Beef Tenderloin Tartare Classically Presented with CVAP'd Egg Yolk and Toasted Irish Soda Bread	18
Avocado Guinness Rye Toast with House Smoked Ruby 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 🌀

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

Braised Marcho Farms Veal Shank on Creamy Corn Polenta with a Fresh Italian Black Truffle Charred Cherry Tomato Gravy	44
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 Newman Farm Berkshire Hog Rib Chop with Maker’s Mark Pineapple Chutney and Wild Rice Stir Fry	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 50
USDA Prime Aged Ribeye (16 oz.) Northern Plains		52
USDA Prime Aged New York Strip Steak (16 oz.) Northern Plains+		52
Certified Angus Beef Aged Bone-in Filet Mignon (14 oz.) Northern Plains		68
USDA Prime 35 Day Dry Aged New York Strip (12 oz.) Northern Plains		60

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



**Annie Gunn’s Premier Dinner with Rombauer Vineyards
in our Atrium, Thursday, 12 March 2020 at 6:30
with our guest
Reagan Rombauer Blackwood**



Rombauer Vineyards was established in 1980 in the Napa Valley by Reagan’s grandparents Koerner and Joan Rombauer. Joining her family’s business in 2016, Reagan was the first of the family’s third generation to work in the winery. In addition to their amazingly popular Chardonnay, their reds are treasures of their own. Cabernet Sauvignon, Merlot and Zinfandel will be featured at our dinner including the Zin from their other location in the Sierra Foothills.

**The cost for this memorable night will be \$175 per person
Not including tax or gratuity
Please call 636-532-7684 for reservations**

☞ Sandwiches ☞

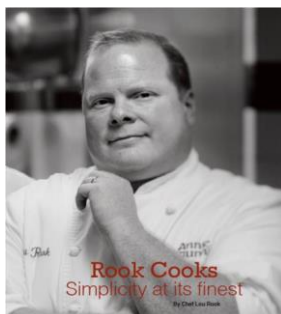
Beef and Blue: Grilled Blu di Langa (Cow/Goat/Sheep, Italy) and ‘CAB’ Tenderloin Sandwich with Poached Pears and French Fries	19
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	18
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	17
Grilled Chicken Breast and Roasted Portabella Mushroom on Brioche Bun with Herbed Cream Cheese and Irish Potato Salad	16
Roasted Breast of Turkey on Sourdough with Cranberry Relish, Bibb Lettuce, Jalapeño Jack Cheese and Irish Chips	14
Smoke House Market Braunschweiger on Seeded Rye with Spicy Mustard, Bibb Lettuce, Sweet Onion and Irish Potato Salad	12

-☞ 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” (“ Best Gourmet Burger ” 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 (Quarter Pound) 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 an Annie Gunn’s Cabernet Slab Bacon Pan Sauce and Cream Cheese Grits	24
Roasted Newman Farm Berkshire Hog Chop with House Made Pear Chutney, Toasted Pecans and Blue Cheese Mac n’ Cheese	20
Chicken Fried Steak: Deep Fried USDA Prime Aged Sirloin with Classic Cream Gravy, Farmer Vegetables, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	18
Rigatoni with Certified Angus Beef Tenderloin, Ozark Forest Mushrooms, Rosemary Balsamic Cream and Parmigiano-Reggiano (Cow, Italy)	16
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	15

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