



Food & wine inspired by the richness of country life.

Lunch Menu

Lunch Menu Available from 11:00 until 4:00

Curbside Carryout Available, including wine, beer and cocktails

Please call 636-532-7684 to place your orders

www.anniegunns.com

Gift Cards Available

☞ Appetizers ☞

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	24
Grilled Kielbasa and Cheddar Bratwurst Sausages, with Bayley Hazen Blue (Raw Milk Cow, Vermont), Pickled Vegetables, House Made Apple Golden Raisin Chutney, Horseradish Mustard and Hard Crusted Bread	18
Garlic Braised and Grilled Helix Snails on Ozark Forest Mushroom Toast	17
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	16
Roasted Florida Pink Shrimp on Pulled Heritage Hog Cream Cheese Grits with Epazote Broth	15
Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces, Carrots and Celery	14
Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney	13

☞ Salads and Soups ☞

Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons	Large 14	Small 9
Pecan Crusted Baetje Farm Goat Cheese (Missouri) on Gem Lettuce with Golden Raisins, Sweet Onion and Tomato Chutney Dressing	Large 14	Small 9
Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami	Large 14	Small 9
Annie Gunn's Incredibly Famous Potato Soup	Bowl 8	Cup 5
Annie Gunn's Chili with One Year Old Widmer Cheddar and Vidalia Onion	Bowl 8	Cup 5
Annie Gunn's Soup of the Day	Bowl 8	Cup 5

☞ Sandwiches ☞

Roasted Smoke House Market Marinated Beef Tenderloin on French Baguette with Balsamic Ozark Forest Mushrooms, Gorgonzola Verde Dolce (Cow, Italy) and Whipped Yukon Gold Potatoes	19
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chip	18
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	18
Crispy Fried Eggplant on Ciabatta with Bufala Mozzarella, House Made Tomato Sauce, Parmigiano-Reggiano (Cow, Italy) and Local Summer Fruit	16
“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	14
Cheeses: Widmer One Year Old Cheddar (Cow, WI), Emmi Swiss (Cow, Wisconsin), Havarti (Denmark), Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American Gorgonzola (Cow, Italy)	2 3

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☞ Daily Lunch Seafood Specials ☜

Roasted Northern Lakes Walleye with Ozark Forest Mushroom White Wine Lemon Butter Sauce, Whipped Yukon Gold Potatoes and Farmer Vegetables	26
Chili Rubbed and Roasted Costa Rica Mahimahi with Summer Fruit Salsa, Long Grain White Rice Pilaf and Fresh Green Beans	18

☞ Lunch Entrées ☜

Grilled Four Ounce Medallion of Beef Tenderloin with an Ozark Forest Mushroom Sherry Sweet Pepper Pan Sauce, Whipped Yukon Gold Potatoes and Farmer Vegetables	24
Grilled Marinated Chicken Breast on Fried Spaghetti with Italian Sausage Sweet Heirloom Pepper Pan Sauce and Grilled Asparagus	20
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	18

☞ Annie Gunn's Steaks ☜

Certified Angus Beef Aged Filet Mignon, Northern Plains	Six Ounce 35	10 Ounce 52
USDA Prime Aged Ribeye (16 oz.) Northern Plains		52
USDA Prime Aged New York Strip Steak (16 oz.) Northern Plains		52

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

Lou Rook III, Executive Chef



Chef Lou's Special Menu for all of our guests 12 years of age or younger

Classic American Grilled Cheese on White Bread with French Fries	4
Roasted All Beef Hot Dog on Top Loader Bun with French Fries	4
Crispy Fried Chicken Tenders with French Fries	8
Buttered Rigatoni Noodles with Parmigiano-Reggiano	8