



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
Fresh Ahi Tuna Poke with Avocado and Cucumber	22
Sautéed Foie Gras (La Belle Farm, NY) on Pumpkin Bread with Smoked Funks Grove Maple Sirup (Illinois) and Toasted Local Walnuts	20
Grilled Chipotle Cranberry and Cheddar Bratwurst Sausages, with Gruene Oorsprong Aged Gouda (Cow, Netherlands), Pickled Vegetables, House Made Apple Golden Raisin Chutney, Horseradish Mustard and Irish Soda Bread	18
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	16
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
Annie Gunn's Corned Beef on Toasted Rye with Emmi Swiss (Cow, WI), Caramelized Sweet Onions, Horseradish Mustard and Hand Cut Fries	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, Wisconsin), 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 ☞

Herb Crusted Genuine Black Bass with Lemon Basil Butter, Whipped Yukon Gold Potatoes and Farmer Vegetables	20
Grilled Tequila Marinated Emerald Basin Swordfish Kabob on Cilantro Rice with Housemade Salsa and Farmer Vegetables	18

☞ Lunch Entrées ☞

Grilled Four Ounce Medallion of Beef Tenderloin with Fresh Italian Black Truffle Nebbiolo Pan Sauce, Creamy Corn Polenta and Farmer Vegetables	30
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	18
Sautéed Beef Tenderloin, Hen of the Woods Mushrooms and Sweet Onion on Whipped Yukon Gold Potatoes with Grilled Local Broccoli	16

☞ 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