



Foods & wines inspired by the richness of country life.

Dinner Menu

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
Poached Cold Water Lobster, Scrambled Local Eggs, White Sturgeon Caviar, Crème Fraiche and Chives	22
Grilled Polish and Smoked Pork Sausages, with Rogue Caveman Blue (Cow, Oregon), 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 Brioche with Crispy Fried Portabella, Emmi Swiss (Cow, WI), Aioli and French Fries	20
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 Chicken Breast on Brioche with One Year Widmer Cheddar (Cow, Wisconsin), Bread and Butter Pickles, Comeback Sauce and French 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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Chef Lou's Prix Fixe – let Chef Lou's culinary team plan your dinner:

Five Courses with wine pairings. Selections change nightly, sometimes hourly.

We bring the food and wine, you just enjoy! Have some fun tonight

200 per person

(We ask that all diners participate)

☞ Daily Dinner Seafood Specials ☜

Roasted #1++ Hawaiian Big Eye Tuna with Local Black Pearl Mushroom Spinach Sauté,
Whipped Yukon Gold Potatoes and Farmer Vegetables 48

Viking Village Jumbo Sea Scallops a la Plancha
with Roasted Local Chili Salsa, Avocado Cream, Long Grain White Rice Pilaf
and Farmer Vegetables 44

Hazelnut Crusted Nova Scotia Halibut on Braised Red Cabbage
with Sorghum Citrus Glaze, Poached Pears and Whipped Yukon Gold Potatoes 42

☞ Dinner Entrées ☜

Grilled Marcho Farms Lamb Loin Chops (14 oz.) with an Ozark Forest Mushroom Chutney,
Danish Blue Yukon Gold Potato Gratin and Farmer Vegetables 42

Smoked and BBQ Braised Heritage Hog Shank on Cheddar Grits with Pan Gravy,
Local Jonathan Applesauce and Fried Green Tomatoes 36

Sautéed Veal Calves Liver
with Roasted Sweet Onion Annie Gunn's Slab Bacon Irish Whiskey Pan Gravy,
Horseradish Whipped Yukon Gold Potatoes and Farmer Vegetables 34

Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted
and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes 32

☞ 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