



Foods & wines inspired by the richness of country life.

Dinner Menu

Served from 4:00 until 9:00

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
- A Selection of Cheeses: Dalmatinac (Cow and Sheep, Croatia), Monte Enebro (Goat, Spain) and Pierre Robert (Cow, France), with Heritage Hog Roasted Chili Sausage, Smoked Duck Breast, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread 22
- 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 15
- Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney 14

Salads

- Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons 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

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
- Annie Gunn's Soup of the Day Bowl 8 Cup 5

Sandwiches

- 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 18
- Grilled Marinated Chicken Breast on Brioche Bun with Fried Green Tomatoes, Widmer One Year Cheddar (Cow, WI), Alabama White BBQ and French Fries 16
- Smoked Trout Horseradish Dill Salad on Toasted New York Rye with Bibb Lettuce, Local Tomato, Crispy Fried Onions and Irish Chips 15
- "The Classic" ("Best Gourmet Burger" as featured in *St. Louis Magazine*): with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries 14

Cheeses:

- Widmer One Year Old Cheddar (Cow, WI), Emmi Swiss (Cow, WI), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, WI) or American Gorgonzola (Cow, Italy) 2
- 3

Chef Lou's Prix Fixe – let Chef Lou's culinary team plan your dinner:

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

We bring the food and wine, you just enjoy! Have some fun tonight **250 per person**
(We ask that all diners participate)

∞ **Entrées** ∞

Roasted Columbia River King Salmon (Oregon) with Fresh Summer Black Truffle Nebbiolo Pan Sauce, Pomodoro Fresco Spaghetti and Grilled Asparagus (Eckert's Farm, Illinois)	50
BBQ Rubbed and Roasted #1++ Hawaiian Big Eye Tuna with Maker's Mark BBQ Glaze, House Made Sauerkraut and Pulled Heritage Hog Grits	48
Herb Crusted Alaskan Halibut with Lemon Basil Butter, Sautéed Local Spinach and Creamy Corn Polenta Cake	44
Braised Heritage Hog Shank on Cheddar Grits with Pan Gravy, Fried Green Tomatoes, Grilled Asparagus and Local Apple Chutney	38
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34

All Entrées are served with Local Farmer Vegetables

∞ **Annie Gunn's Steaks and Chops** ∞

Certified Angus Beef Aged Filet Mignon, Northern Plains	Six Ounce 35	Ten Ounce 54
USDA Prime Aged Ribeye (16 Ounce) Morgan Ranch, Nebraska	54	
USDA Prime Aged New York Strip Steak (16 Ounce) Morgan Ranch, Nebraska	54	
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	44	

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

∞ **Annie Gunn's Desserts** ∞

Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce	10
House Made "Top of the Hill Farm" Honey Vanilla Bean Crème Brulée with Fresh Berries	10
Warm Sticky Toffee Pudding Topped with Clementine's Vanilla Bean Ice Cream	10
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	6

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 3	Bowl 8
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Lou Rook III, Executive Chef

04/30/21

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