



Foods & wines inspired by the richness of country life.

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: Agour Ahuntz Gazta (Goat, France), Dongè Hand Ladled Brie (Cow, France), Stompetoren Grand Cru (Cow, West Beemster, Netherlands) with House Made Spicy Hog Sausage, Chicken Liver Mousse, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread 22
Sautéed La Belle Farms Foie Gras on Toasted Brioche with Peanut Butter, Local Jalapeño Jelly and Pickled Onions 20
Grilled Veal Sweetbreads Ladolemono with Roasted Heirloom Tomatoes, Compressed Watermelon and Candied Lemon 17
Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces, Carrots and Celery 16
Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney 14

Salads

- Pecan Crusted Baetje Farm Goat Cheese on Gem Lettuce with Golden Raisins, Vidalia Onion and Tomato Chutney Dressing Large 16 Small 10
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons Large 16 Small 10
Gem Lettuce, Local Tomato, Vidalia Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami Large 16 Small 10

Customize your salad:

- Grilled and Marinated Beef Tenderloin (Four Ounces) 25
Smoked Ruby Trout or Irish Salmon 10
Grilled Herb Marinated Natural Breast of Chicken 8
House Smoked Chicken Breast 8
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
Annie Gunn's Soup of the Day Bowl 8 Cup 5



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Lou Rook III, Executive Chef
Jane, Thom and Liam Sehnert, Proprietors

16806 Chesterfield Airport Road
Chesterfield, MO 63005
636-532-7684
www.anniegunns.com



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# Lunch Menu

Served 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](http://www.anniegunns.com)

Gift Cards Available

## ☞ Entrées ☞

Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Calves Liver: Sautéed with Caramelized Sweet Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	34
Grilled Chili Marinated CAB Tenderloin Kabob on Long Grain White Rice Pilaf with Chimichurri and Home Grown Tomatoes	24
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	20
Fish 'n Chips: "Catch of the Day" with House Made Tartar and Cole Slaw	18
Rigatoni with Sautéed Beef Tenderloin, Roasted Heirloom Tomatoes, Ozark Forest Mushrooms and Gorgonzola Verde Dolce (Cow, Italy)	15

All Entrées are served with Local Farmer Vegetables unless otherwise noted

## ☞ Annie Gunn's Steaks and Chops ☞

Certified Angus Beef Aged Filet Mignon, Northern Plains	Six Ounce 42	Ten Ounce 64
USDA Prime Aged Ribeye (16 Ounce) Morgan Ranch, Nebraska	60	
USDA Prime Aged New York Strip Steak (16 Ounce) Morgan Ranch, Nebraska	55	
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	45	

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
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	6

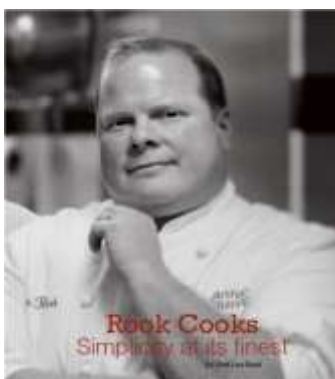
### Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Chocolate, Cinnamon	Scoop 3	Bowl 8
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☞ Sandwiches ☞

<u>Chef Lou's Burger</u> : Annie Gunn's Special Grind Smash Burger on Brioche Bun with One Year Widmer Cheddar (Cow, Wisconsin), Comeback Sauce, Tobacco Onions and French Fries	20
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 Cheese: Confit'd Chicken Breast on Toasted Sourdough with Fontina Fontal (Cow, Italy), Grilled Onions and Sweet Gem Salad	16
Roasted Turkey Breast on Toasted Sourdough with Roasted Garlic Aioli, Bibb Lettuce, Local Tomato, Roasted Peppers, Jalapeño Jack Cheese and Irish Chips	15
"The Classic" (" <b>Best Gourmet Burger</b> " as featured in <i>St. Louis Magazine</i> ): with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries	14
Fresh Braunschweiger on Seeded Rye with Horseradish Mustard, Bibb Lettuce, Local Tomato, Vidalia Onion, Emmi Swiss (Cow, WI) and Irish Chips	12
Cheeses:	
Widmer One Year Old Cheddar (Cow, WI), Emmi Swiss (Cow, WI),	
Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, WI) or American	2
Gorgonzola (Cow, Italy)	3

**Do you have your copy of Chef Lou's cookbook, "Rook Cooks"?**



**Rook Cooks**

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