



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: Fourme aux Moelleux (Raw Cow, injected with Vouvray, Loire, France), Jasper Hill Cabot Clothbound Cheddar (Cow, Vermont), Jacquin Buche De Lucay (Goat, Loire, France) with House Made Autumn Spiced Bratwurst, Heritage Hog Ham, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread 22
Sautéed LaBelle Farms Foie Gras on Scallion Yukon Gold Potato Pancake with French Mustard, Poached Pears and Pickled Onions 20
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 20
Braised Rabbit Gnocchi with Forest Mushroom Fricassee and Parmigiano-Reggiano (Cow, Italy) 18
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, Sweet 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, Sweet 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



Since 2003
19 Consecutive Years



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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# Dinner Menu

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

**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 ☞

- Annie Gunn's Shore Dinner: Crispy Fried "Catch of the Day" with Whipped Yukon Gold Potatoes, Grilled Asparagus, Creamy Cole Slaw and Tartar Sauce **40**
- Steak Frites: Grilled and Carved USDA Prime Strip Loin with Sauce Port Maillot and Hand Cut Fries **38**
- Grilled Heritage Hog Rib Chop (16 Ounce) with Local Apple Cider Dijon Pan Sauce, Jonathan Applesauce and Gorgonzola (Cow, Italy) Whipped Sweet Potatoes **38**
- 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**

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 65**
- USDA Prime Aged Ribeye (16 Ounce) Northern Plains **65**
- USDA Prime Aged New York Strip Steak (16 Ounce) Northern Plains **57**
- 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**

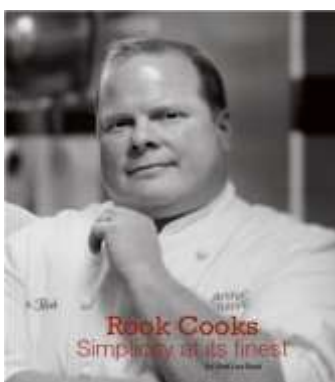
### Clementine's Creamery Ice Creams:

- Madagascar Vanilla Bean, Chocolate, Cinnamon **Scoop 3    Bowl 8**

## 🌀 Sandwiches 🌀

Grilled USDA Prime New York Strip with Caramelized Peppers, Sweet Onions, Emmi Swiss (Cow, Wisconsin) and Irish Potato Salad	22
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 Charred Tomato Chutney, Baetje Farm Goat Cheese and Hand Cut French Fries	17
Roasted Turkey Breast on Sourdough with Cranberry Port Relish, Smoked Gouda (Cow, Wisconsin) Braised French Horn Mushrooms 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, Sweet Onion, Emmi Swiss (Cow, Wisconsin) and Irish Chips	12
Cheeses:	
Widmer One Year Old Cheddar (Cow, Wisconsin), Emmi Swiss (Cow, Wisconsin), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) 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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