



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Sautéed LaBelle Farms Foie Gras, Jumbo Lump Crab Andouille Sausage Cakes, Braised Rabbit Gnocchi, Crispy Fried Chicken Wings, and Yukon Gold Potato Pancake with prices.

Salads

Table listing salads such as Pecan Crusted Baetje Farm Goat Cheese, Traditional Caesar, and Gem Lettuce with prices for Large and Small portions.

Customize your salad:

Table listing salad customization options like Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout, and various meats with prices.

Soups

Table listing soups such as Annie Gunn's Famous Potato Soup, Annie Gunn's Chili, and Annie Gunn's Soup of the Day with prices for Bowl and Cup.



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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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

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
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	28
Grilled Four Ounce CAB Tenderloin Medallion with Ozark Forest Mushroom Roasted Tomato Cabernet Pan Sauce and Whipped Yukon Gold Potatoes	26
Dublin Lawyer: Roasted Florida Pink Shrimp with Shellfish Mustard Cream Sauce and Long Grain White Rice Pilaf	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
Heritage Hog Sugo Rigatoni with Mascarpone	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 65
USDA Prime Aged Ribeye (16 Ounce) Morgan Ranch, Nebraska	65	
USDA Prime Aged New York Strip Steak (16 Ounce) Morgan Ranch, Nebraska	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

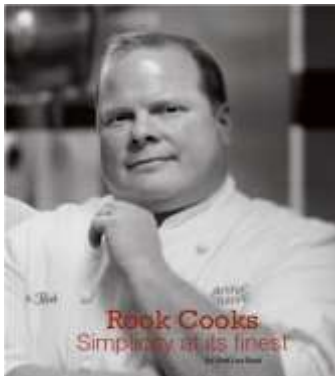
Clementine’s Creamery Ice Creams:

Madagascar Vanilla Bean, Chocolate, Cinnamon	Scoop 3	Bowl 8
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☞ 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” (“ Best Gourmet Burger ” 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
“Simplicity at its finest”

**160 pages of food, wisdom and inspired wine suggestions
from Annie Gunn’s Executive Chef Lou Rook III
Just ask your server for a signed copy.
Chef Lou will be happy to personalize it for you.**

Special price for our Annie Gunn’s friends and family \$25 plus tax



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