



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: Tomme de Chataigneraie (Goat, Auvergne, France), Sapore del Piave (Cow, Veneto, Italy), Old Quebec 7 Year Aged Cheddar (Raw Cow Milk, Quebec, Canada) with House Made Spicy Hog Sausage, Heritage Hog Ham, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread 22
Sautéed Hudson Valley Foie Gras on Toasted Pain Perdu with Italian Pruning Plum Funk's Grove Maple "Sirup" 20
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 20
Florida Pink Shrimp Louie on Charred Avocado with Lime Gremolata and Serrano Chili 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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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 ☞

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| 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 Kobe Chopped Steak with Autumn Wild Mushrooms and Irish Champ | 32 |
| 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 |
| 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 |
| Penne Fiorentina: Fire Roasted ‘CAB’ Beef Tenderloin, Toasted Garlic, Rosemary, Lemon, Extra Virgin Olive Oil and Parmigiano-Reggiano (Cow, Italy) | 14 |

All Entrées are served with Local Farmer Vegetables unless otherwise noted

☞ Annie Gunn’s Steaks and Chops ☞

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| 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 ☞

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| 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 |

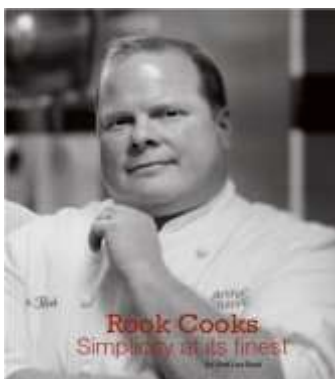
Clementine’s Creamery Ice Creams:

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

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| 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 Toasted Sourdough with Roasted Garlic Aioli, Bibb Lettuce, Local Tomato, Roasted Peppers, Jalapeño Jack Cheese 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, 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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