



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Jumbo Lump Crab Andouille Sausage Cakes, Sautéed LaBelle Farms Foie Gras, Fresh Jumbo Lump Crab Louis, 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, Grilled Herb Marinated Natural Breast of Chicken, House Smoked Chicken Breast, House Smoked Jumbo Shrimp, and Roquefort with prices.

Soups

Table listing soups such as Annie Gunn's Incredibly 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
Bacon Wrapped and Grilled Four Ounce CAB Tenderloin Medallion with Classic Bordelaise, Two Farmer Eggs and Hash Browns	30
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	28
Grilled Heritage Hog Chop with an Ozark Forest Mushroom Sweet Onion Cream and Whipped Yukon Gold Potatoes	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
Fresh Pappardelle with Florida Rock Shrimp, Charred Cherry Tomatoes, Toasted Garlic, Capers, White Wine Lemon Butter Sauce and Mascarpone Cheese (Cow, Italy)	17

All Entrées are served with Local Farmer Vegetables unless otherwise noted

Annie Gunn's Steaks and Chops

Grilled Veal Tomahawk Chop (16 ounce) with Classic Bordelaise	65
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

Funk's Grove Maple "Sirup" Maker's Mark Bourbon Crème Brûlée with Candied Bacon	10
Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce	10
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	6

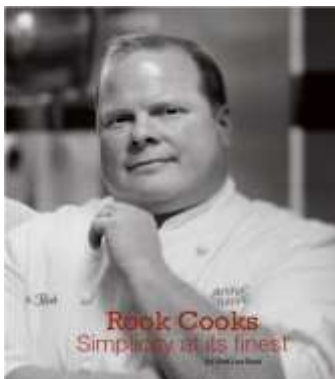
Clementine's Creamery Ice Creams:

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

Grilled CAB Tenderloin with Caramelized Peppers, Sweet Onions, Emmi Swiss (Cow, Wisconsin) and Irish Potato Salad	22
“Lou Burger”: A Blend of Japanese and American KOBE, Heritage Hog and Prime Brisket, Grilled to your liking on Brioche Bun with Widmer One Year Cheddar (Cow, Wisconsin), House Pickle Onion Tomato Relish and Hand Cut 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 Marinated Chicken Breast on Brioche Bun with Smoke House Market Ham, Emmi Swiss (Cow, Wisconsin), Aioli and French Fries	17
Roasted Turkey Breast and Double Smoked Smoke House Market Salami on Seeded Rye with Mustard Aioli, Bibb Lettuce, Beefsteak Tomato, Sweet Onion and Irish Potato Salad	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 Gorgonzola (Cow, Italy)	2 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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