

Foods & wines inspired by the richness of country life.

∽ <u>Appetizers</u> ৵

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			
<u>A Selection of Cheeses</u> : Chabichou du Poitou (Goat, France) Fourme au Moelleux (Cow, France with Vouvray added) Barbers Vintage Reserve Cheddar (Cow, England) with House Made Milwaukee Beef and Bacon Sausage, Heritage Hog Ham,				
Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread	22			
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	20			
Sautéed LaBelle Farms Foie Gras on Scallion Yukon Gold Potato Pancake with French Mustard, Pear Chutney and Pickled Onions	20			
Fresh Jumbo Lump Crab Louis on Crispy Fried Green Tomato and Herb Salad	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			
అ <u>Salads</u> ఆ				

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) Smoked Ruby Trout or Irish Salmon Grilled Herb Marinated Natural Breast of Chicken House Smoked Chicken Breast House Smoked Jumbo Shrimp (per piece) Roquefort (Sheep, France)		25 10 8 8 5 5 5
ه <u>Soups</u> « 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





DISTINGUISHED RESTAURANTS OF NORTH AMERICA

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



Dinner Menu

Curbside Carryout Available, including wine, beer and cocktails Please call 636-532-7684 to place your orders 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 tonight250 per person(We ask that all diners participate)

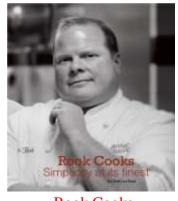
∽ <u>Entrées</u> ≪

Annie Gunn's Shore Dinner: Crispy Fried "Catch of the Day" with Whipped Y Grilled Asparagus, Creamy Cole Slaw and Tartar Sauce	'ukon Gold	Potatoe	es,	40
Grilled Heritage Hog Chop (16 Ounce) with Pecan Wood Smoked Bacon Bourt Dijon Mustard Cream and House Made Baked Beans	bon Jam,			38
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potato	ies			34
Calves Liver: Sautéed with Caramelized Sweet Onions, Hickory Smoked Baco Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	m,			34
All Entrées are served with Local Farmer Vegetables unle	ess otherwi	se notec	1	
ঞ্চ <u>Annie Gunn's Steaks and Chops</u> প্থ				
Grilled Veal Tomahawk Chop (16 ounce) with Classic Bordelaise				65
Certified Angus Beef Aged Filet Mignon, Northern Plains Six C	Dunce 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 Mus and Danish Blue Yukon Gold Potato Gratin	shroom Ch	utney		45
All Steaks (unless otherwise noted) are served with Whipped Yu Local Farmer Vegetables and Cabernet Cracked Peppe		Potatoes	>,	
అ <u>Annie Gunn's Desserts</u> «				
Funk's Grove Maple "Sirup" Maker's Mark Bourbon Crème Brûlée with Candi	ied Bacon			10
Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel S	Sauce			10
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream				6
<u>Clementine's Creamery Ice Creams:</u> Madagascar Vanilla Bean, Chocolate, Cinnamon	Scoop	3	Bowl	8

∽ <u>Sandwiches</u> ৵

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



Foods & wines inspired by the richness of country life.

16806 Chesterfield Airport Road Chesterfield, MO 63005 636-532-7684 <u>www.anniegunns.com</u>