



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Seared Beef Tenderloin Carpaccio, Jumbo Lump Crab Andouille Sausage Cakes, Sautéed House Made Chicken Meatballs, Crispy Fried Chicken Wings, Yukon Gold Potato Pancake, and Northeast Oysters.

Salads

Table listing salads including Pecan Crusted Baetje Farm Goat Cheese, Traditional Caesar, and Gem Lettuce with various dressings and toppings.

Customize your salad:

Table listing salad customization options like Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout, Grilled Herb Marinated Natural Breast of Chicken, etc.

Soups

Table listing soups: Annie Gunn's Incredibly Famous Potato Soup, Annie Gunn's Chili, and Annie Gunn's Soup of the Day.



Fine Dining Hall of Fame



Since 2003

19 Consecutive Years



Lou Rook III, Executive Chef
Jane, Thom and Liam Sehnert, Proprietors

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 tonight

275 per person

(We ask that all diners participate)

🌀 Entrées 🌀

Grilled Smoked Heritage Hog Chop (16 Ounce) with Bing Cherry BBQ Glaze, Cheddar Grits and Braised Collard Greens	38
Dry Aged American Kobe Chopped Steak with Wild Mushroom Pan Gravy and Whipped Yukon Gold Potatoes	35
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 🌀

Grilled Veal Tomahawk Chop (16-18 Ounce) with Classic Bordelaise Pan Sauce	65
Certified Angus Beef Aged Filet Mignon, Great Plains	Six Ounce 44 Ten Ounce 65
USDA Prime Aged Ribeye (16 Ounce) Great Plains	65
USDA Prime Aged New York Strip Steak (16 Ounce) Great Plains	57
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	48

All Steaks (unless otherwise noted) are served with Whipped Yukon Gold Potatoes, Farmer Vegetables and Cabernet Cracked Pepper Butter

🌀 Annie Gunn's Desserts 🌀

Vanilla Bean Cream Crème Brûlée with Fresh Berries	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	8

Clementine's Creamery Ice Creams:

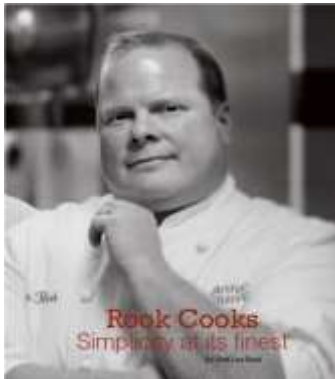
Madagascar Vanilla Bean, Dark Chocolate Peanut Butter, Cinnamon	Scoop 3	Bowl 8
---	---------	--------



☞ Sandwiches ☞

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 Local Chicken Breast on Ciabatta with One Year Widmer Cheddar, Slab Bacon, Onion Compote and French Fries	17
Shoyu Braised Heritage Hog Katsu Sando with Japanese Potato Salad	17
Annie Gunn’s Smoked Ruby Trout Salad on Brioche Bun with Bibb Lettuc, Local Tomato, Sweet Onion, Horseradish Dill Sauce and Irish Chips	16
Roasted Turkey Breast on Brioche Bun with Gem Lettuce, Beefsteak Tomatoes, Cucumber, Sweet Onion, Garlic Yogurt Sauce and Irish Chips	16
“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
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



Foods & wines inspired by the richness of country life.

16806 Chesterfield Airport Road
Chesterfield, MO 63005
636-532-7684 www.anniegunns.com