



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Chef Lou's Daily Ceviche Feature, Smoked Seafood Sampler, and various cheese selections with prices.

Salads

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

Customize your salad:

Table listing salad customization options like Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout, etc., 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.



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 🌀

Peppered and Grilled Kurobuta Hog Rib Chop with Local Peach Chutney, Natural Pork Glace and Cream Cheese Grits	42
Grilled and Carved USDA Prime Striploin with a Green Peppercorn Roasted Vidalia Onion Butter, Whipped Yukon Gold Potatoes, Fried Ozark Forest Mushrooms and Local Tomatoes	42
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 Vidalia 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 🌀

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:

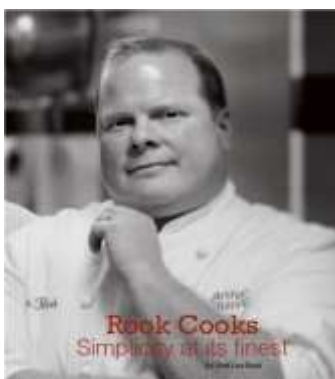
Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 3	Bowl 8
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☞ Sandwiches ☞

Grilled Beef Tenderloin on French Baguette with Emmi Swiss (Cow, Wisconsin), Roasted Portabella Mushrooms, Garlic Aioli and 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
Crispy Fried Chicken Breast on Brioche with Pimento Cheese, Bread & Butter Pickles and Irish Potato Salad	17
Roasted Turkey Breast on Brioche Bun with Gem Lettuce, Beefsteak Tomatoes, Cucumber, Vidalia 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

Annie gunn’s

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www.anniegunns.com