



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Sautéed La Belle Farms Foie Gras, USDA Prime Tenderloin Tartare, Jumbo Lump Crab Andouille Sausage Cakes, Crispy Fried Chicken Wings, Yukon Gold Potato Pancake, and Northeast Oysters on the Half Shell.

Salads

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

Customize yoursalad:

Table listing salad customization options: Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout or Irish Salmon, Grilled Herb Marinated Natural Breast of Chicken, House Smoked Chicken Breast, House Smoked Jumbo Shrimp, and Roquefort.

Soups

Table listing soups: Annie Gunn's Incredibly Famous Potato Soup, Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion, and Annie Gunn's Soup of the Day.



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 🌀

Steak Frites: Grilled and Carved USDA Prime Striploin with Classic Port Maillot Sauce, Pomme Frites and Heirloom Tomatoes	42
Grilled Heritage Hog Chop with Jonathan Applesauce, Natural Pork Glace and Sweet Potato Gruyère Gratin	38
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 45	Ten Ounce 65
USDA Prime Aged Ribeye (14 Ounce) Great Plains		67
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		58
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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Lunch Menu

Served from 11:00 until 4:00

Curbside Carryout Available, including wine, beer and cocktails

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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
Pan Roasted Beef Tenderloin Medallions “Classic Diane-style” with Irish Champ Stuffed Potato	30
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	27
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	20

All Entrées are served with Local Farmer Vegetables unless otherwise noted

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Annie Gunn’s Desserts

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Clementine’s Creamery Ice Creams:

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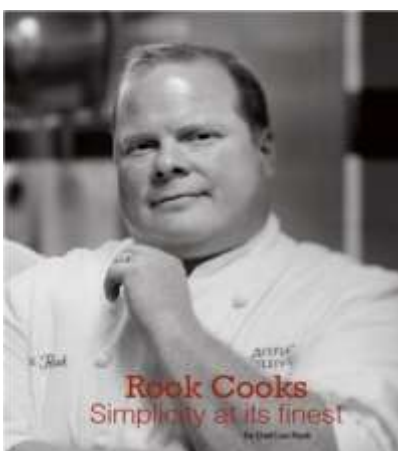
🌀 Sandwiches 🌀

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 Marinated Chicken Breast on Ciabatta with Double Smoked German Salami, Emmi Swiss (Cow, Wisconsin), Mustard Aioli, House Pickled Giardiniera and Creamy Cole Slaw	17
Roasted Turkey Breast on Brioche Bun with Herb Creamed Cheese, Gem Lettuce, Beefsteak Tomatoes, Vidalia Onion 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
Braunschweiger on Seeded Rye with Horseradish Mustard, Bibb Lettuce, Heirloom Tomato, Sweet Onion, Emmi Swiss (Cow, Wisconsin) and Irish Potato Salad	13

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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16806 Chesterfield Airport Road
Chesterfield, MO 63005

636-532-7684

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