



Foods & wines inspired by the richness of country life.

~ Appetizers ~

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 **26**

A Selection of Cheeses:
 Délice de Bourgogne (Cow, Burgundy, France)
 Dalmatinac (Cow/Sheep, Pag Island, Croatia)
 Saint Agur (Cow, Auvergne, France)
 with Annie Gunn’s Fried Chicken Livers, Smoke House Market Sausage, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread **24**

Sautéed La Belle Farms Foie Gras on Appenzeller (Cow, Switzerland) Toast with “Top of the Hill Farm” Honey Poached Apples and Riesling Syrup **22**

Charred Fragrant Spiced Venison Carpaccio with Pears, Honey Bee Goat Gouda (Holland), Pickled Onions and Pomegranate Molasses **20**

Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad **19**

Shrimp and Grits: Mayport White Shrimp on Cream Cheese Grits with Roasted Hog Broth and Tobacco Onions **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**

Northeast Oysters on the Half Shell with Champagne Mignonette **3.50 each**

~ Salads ~

Pecan Crusted Baetje Farm Goat Cheese on Gem Lettuce with Golden Raisins, Sweet Onion and Tomato Chutney Dressing **12**

Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons **12**

Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami **12**

Customize your salad:

Grilled and Marinated Beef Tenderloin (Four Ounces) **25**

Smoked Ruby Trout or Irish Salmon **10**

Grilled Herb Marinated Natural Breast of Chicken **8**

House Smoked Chicken Breast **8**

House Smoked Jumbo Shrimp (per piece) **5**

Roquefort (Sheep, France) **5**

~ Soups ~

Annie Gunn’s Incredibly Famous Potato Soup **Bowl 9 Cup 6**

Annie Gunn’s Chili with One Year Old Widmer Cheddar and Sweet Onion **Bowl 9 Cup 6**

Annie Gunn’s Soup of the Day **Bowl 9 Cup 6**



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 🌀

Smoke House Market Marinated, Grilled and Carved Tenderloin "Chateau" with a Marsala Ozark Forest Mushroom Pan Sauce and Irish Champ Stuffed Potato	45
Roasted Rohan Duck Breast and Confit'd Thigh with Navel Orange Pomegranate Miso Glaze and Wild Rice Pilaf	40
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

**Seafood Features are Presented Daily
and All Entrées are served with Local Farmer Vegetables unless otherwise noted**

🌀 Annie Gunn's Steaks and Chops 🌀

Grilled Veal Tomahawk (14-16 Ounce) with Mayport White Shrimp Scampi Butter Sauce and Fried Spaghetti	74
Certified Angus Beef Aged Filet Mignon, Great Plains	Six Ounce 46 Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains	68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains	59
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	10

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon

Scoop 5

Bowl 10





Foods & wines inspired by the richness of country life.

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
Pan Roasted Beef Tenderloin Medallions “Classic Diane-style” with Irish Champ Stuffed Potato	32
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	28
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

☞ Annie Gunn’s Steaks and Chops ☞

Grilled Veal Tomahawk (14-16 Ounce) with Mayport White Shrimp Scampi Butter Sauce and Fried Spaghetti	74
Certified Angus Beef Aged Filet Mignon, Great Plains	Six Ounce 46 Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains	68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains	59
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	10

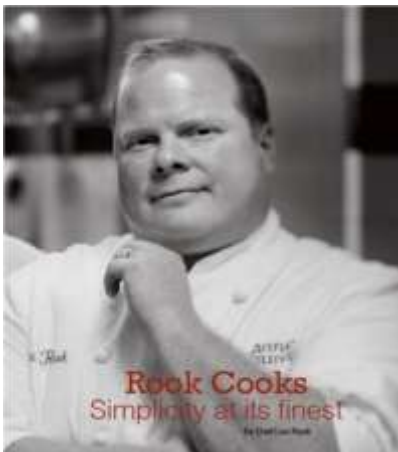
Clementine’s Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5 Bowl 10
---	--------------------

☞ Sandwiches ☞

BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	19
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	19
“AG” Corned Beef on Toasted Rye with Emmi Swiss (Cow, Wisconsin), Grilled Onions, House Made Sauerkraut, Special Dressing and French Fries	18
Crispy Fried Local Chicken Thigh on Ciabatta with BBQ Mustard, Bread & Butter Pickled Green Tomato, Muenster (Cow, Wisconsin) and Creamy Cole Slaw	17
Smoked Ruby Trout on Brioche Bun with Bibb Lettuce, Beefsteak Tomato, Sweet Onion, Horseradish Dill 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	15
Braunschweiger on Seeded Rye with Horseradish Mustard, Bibb Lettuce, Heirloom Tomato, Sweet Onion, Emmi Swiss (Cow, Wisconsin) and Irish Potato Salad	13
“AG” Mini-Burger (Quarter Pound) on Potato Bun with American Cheese and French Fries	8
Cheeses:	
Widmer One Year Old Cheddar (Cow, Wisconsin), Emmi Swiss (Cow, Wisconsin), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American	3
Gorgonzola (Cow, Italy)	4

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