



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, Charred Fragrant Spiced Venison Carpaccio, 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 on Gem Lettuce, Traditional Caesar Prepared with Grana Padano, and Gem Lettuce with Local Tomato and Sweet Onion.

Customize your salad:

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](http://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





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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	<b>34</b>
Calves Liver: Sautéed with Caramelized Sweet Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	<b>34</b>
Pan Roasted Beef Tenderloin Medallions “Classic Diane-style” with Irish Champ Stuffed Potato	<b>32</b>
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	<b>28</b>
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	<b>20</b>
Fish ‘n Chips: “Catch of the Day” with House Made Tartar and Cole Slaw	<b>20</b>

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	<b>74</b>
Certified Angus Beef Aged Filet Mignon, Great Plains	<b>Six Ounce 46    Ten Ounce 66</b>
USDA Prime Aged Ribeye (14 Ounce) Great Plains	<b>68</b>
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains	<b>59</b>
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	<b>48</b>

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	<b>10</b>
Annie Gunn’s Traditional Bread Pudding with Banana Maker’s Mark Caramel Sauce	<b>10</b>
Smoke House Market Apple Pie with Clementine’s Cinnamon Ice Cream	<b>10</b>

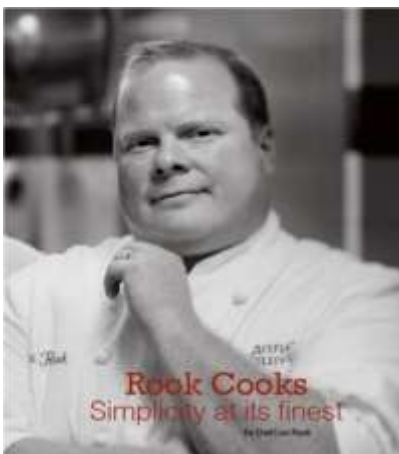
### Clementine’s Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	<b>Scoop 5    Bowl 10</b>
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## 🌀 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” (“ <b>Best Gourmet Burger</b> ” 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**

**Annie  
gunn’s**

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16806 Chesterfield Airport Road

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