



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Sautéed Foie Gras, Charred Venison, Jumbo Lump Crab, Crispy Fried Sweetbreads, etc., with prices.

Salads

Table listing salads such as 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, etc., with prices.

Soups

Table listing soups such as Annie Gunn's 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](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 🌀

Grilled Duroc Hog Chop with Mandarin White Port Chipotle Compote and Cream Cheese Grits **38**

Creole Marinated and Grilled Quail on Dirty Rice with Tabasco BBQ Sauce **36**

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, AG Slab 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 🌀

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 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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## ☞ 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 ☜

Certified Angus Beef Aged Filet Mignon, Great Plains	<b>Six Ounce 46</b>	<b>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 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>

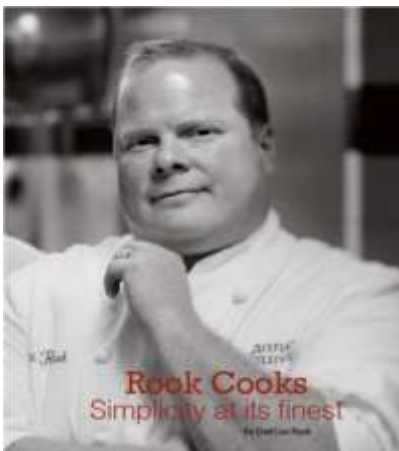
### Clementine’s Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	<b>Scoop 5</b>	<b>Bowl 10</b>
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🌀 Sandwiches 🌀

Grilled CAB Strip Steak on Baguette with Gorgonzola Verde Dolce (Cow, Italy), Balsamic Onions and Whipped Yukon Gold Potatoes	22
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
Grilled Marinated Chicken Breast on Ciabatta with Annie Gunn’s Slab Bacon, One Year Widmer Cheddar (Cow, Wisconsin), Bibb Lettuce, Vine Ripe Tomato, Aioli and French Fries	17
Roasted Turkey on Sourdough with Bibb Lettuce, Jalapeño Jack Cheese, Cranberry Port Wine Chutney 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
“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 Gorgonzola (Cow, Italy)	3 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  
Chesterfield, MO 63005

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