



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:

Raschera (Unpasteurized Cow, Italy)
Dongé Triple Creme (Cow, France)
Queso de Valdeón Blue (Cow, Sheep and Goat, Spain)
With Mediterranean Lamb Sausage and Muscovy Duck Confit
Fresh Fruit, Olives, Toasted Nuts, Apple Sauce and Irish Soda Bread **24**

Sautéed Foie Gras on Brioche Toast with Local Strawberry Rhubarb Chutney
and Toasted Almonds **22**

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

Crispy Fried Sweetbreads with Braised Red Cabbage and French Mustard Dipping Sauce **18**

Maiale Tonnato with Fried Capers and Irish Soda Bread **17**

Rigatoni with Roasted Oyster Mushroom Bolognese and Mascarpone Cheese **16**

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**

Crispy Fried Chesapeake Oysters on Red Beans and Rice with Tabasco Garlic Chive Butter **14**

🌀 **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) **22**
Smoked Ruby Trout or Irish Salmon **12**
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

🌀 Entrées 🌀

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)

Chef Lou’s Daily Seafood Specials Presented by Server	Quoted Daily
Steak Frites: USDA Prime Striploin, Grilled and Carved with Classic Port Maillot Sauce and Hand Cut Fries	42
Grilled Marinated Heritage Hog Rib Chop with Local Strawberry Rhubarb Chutney, Candied Orange Peel and Gorgonzola Whipped Yukon Gold Potatoes	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		60
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

<u>Clementine’s Creamery Ice Creams:</u>		
Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10





Lunch Menu

Served from 11:00 until 4:00
Curbside Carryout Available, including wine, beer and cocktails
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🌀 Entrées 🌀

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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 on Creamy Corn Polenta with a Sweet Pepper Heirloom Tomato Gravy and Grilled Farmer Vegetable	30
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	25
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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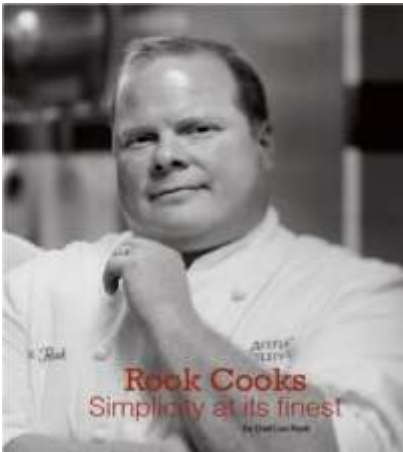
Clementine’s Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10
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🌀 Sandwiches 🌀

Grilled CAB Tenderloin on Baguette with Emmi Swiss (Cow, Wisconsin), Mustard Aioli, Caramelized Onion Tomato Relish and French Fries	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
Crispy Fried Chesapeake Oyster Grinder on Ciabatta with Creole Mustard Slaw, Bibb Lettuce and French Fries	18
Grilled Marinated Chicken Breast on Brioche Bun with Pimento Cheese, Bacon Jam and Potato Salad	17
“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
Roasted Turkey on English Muffin with Emmi Swiss (Cow, Wisconsin), Scrambled Eggs, Beefsteak Tomatoes and Baby Gem Salad	14
“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



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