



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

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 ☜

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
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
Sautéed Beef Tenderloin Medallions with Jumbo Lump Crab Butter and Garlic Roasted Potatoes	30
Roasted Smoked Duck Breast with Candied Orange Blueberry Cracked Pepper Sauce and Toasted Pistachio Long Grain White Rice	28
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

☞ 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

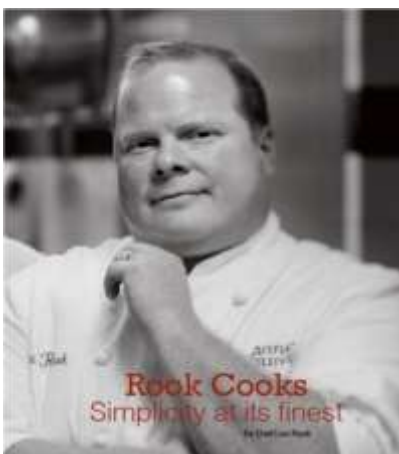
Clementine's Creamery Ice Creams:

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

🌀 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 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**

Foods & wines inspired by the richness of country life.

16806 Chesterfield Airport Road
Chesterfield, MO 63005

636-532-7684

www.anniegunns.com