



Foods & wines inspired by the richness of country life.

🌀 **Appetizers** 🌀

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| <u>Smoked Seafood Sampler:</u> 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 |
| <u>A Selection of Cheeses:</u> Bleu de Combrement (Raw Cow, Switzerland) Garrotxa (Goat, Catalonia, Spain) Délice de Bourgogne Triple Crème (Cow, France) with Smoke House Market City Ham and Saucisse au Citron Fresh Fruit, Olives, Toasted Nuts, Apple Chutney and Irish Soda Bread | 24 |
| Sautéed La Belle Farms Foie Gras on Mini Bun with Candied Local Chilies, Peanut Butter, Pecan Wood Smoked Bacon and Hand Cut Fries | 22 |
| CAB Tenderloin Tartare and Crispy Fried Chesapeake Oysters with Irish Soda Bread | 21 |
| Mayport Shrimp Annie Gunn's Slab Bacon Perloo | 19 |
| Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad | 17 |
| 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 |

🌀 **Salads** 🌀

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| 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:

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| 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** 🌀

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|---|---------------|--------------|
| 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 |



Fine Dining Hall of Fame



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 |
|--|--------------|
| Grilled Apple Brandy Marinated Heritage Hog Rib Chop with Annie Gunn's Slab Bacon, Local Apple Dijon Pan Sauce and Smashed Sweet Potatoes | 38 |
| Smoked Maple Leaf Farms Duck Breast with Local Blackberry Adam Puchta Port Wine Sauce and Baetje Farms Goat Cheese Polenta | 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 🌀

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|---|--------------|--------------|
| 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 🌀

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|---|----|
| 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 |

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| <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
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 |
| 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

☞ Annie Gunn's Steaks and Chops ☞

| | | |
|--|--------------|--------------|
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☞ Annie Gunn's Desserts ☞

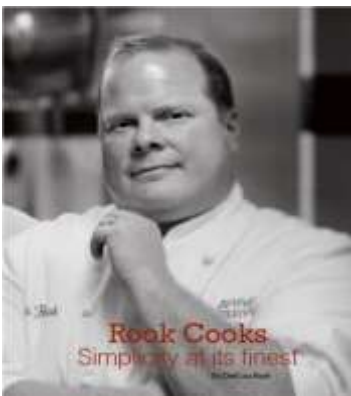
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|---|----|
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| Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce | 10 |
| Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream | 10 |

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

🌀 Sandwiches 🌀

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|---|--------|
| 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 |
| Classic Jersey Sub: Smoke House Market Ham, Roasted Turkey, Double Smoked Salami, Volpi Spicy Capocollo on Ciabatta with Aged Provolone (Cow, Italy), Lettuce, Local Tomato, Vinegar and Oil and Irish Chips | 18 |
| Grilled Marinated Chicken Breast on Ciabatta with Fresh Mozzarella, Basil Pesto, Local Tomatoes and Tuscan Potato Salad | 17 |
| Annie Gunn’s Patty Melt: Double Quarter Pound Griddled Patties on Toasted Rye with Emmi Swiss (Cow, Wisconsin), Widmer One Year Old Cheddar (Cow, Wisconsin), Grilled Onions, French Fries and Comeback Sauce | 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 |
| “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



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Chesterfield, MO 63005

636-532-7684

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