



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: Brillat-Savarin (Cow, Bourgogne, France) Quader de Cavra (Goat, Lombardy, Italy) Bleu De Combremont (Cow, Switzerland) with Caramelized Onion Lamb Sausage with Miso Aioli and Kobe Dog Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24
Sautéed La Belle Farms Foie Gras on Yukon Gold Potato Scallion Pancake with Spiced Pears and Peppered Slab Bacon Confit 22
Florida Pink Shrimp Spaghetti with Mascarpone (Cow, Italy) and Gremolata 20
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

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

Rabbit Loin, Grilled, served with Crispy Fried Leg and Thigh, Creole Tomato Pan Gravy and Dirty Rice

40

Grilled Bourbon Brined Heritage Hog Rib Chop with Maker's Mark Caramelized Onion Jalapeño Glaze and Tellicherry Cracked Pepper Yukon Gold Potatoes

38

Braised Lamb Shank on Whipped Sweet Potatoes with Chimichurri and Natural Lamb Jus

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 Spiced Apples

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 ☜

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 with Gorgonzola Zinfandel Butter, and Irish Champ	30
Smoked Roasted and Carved Maple Leaf Duck Breast with Navel Orange Charred Local Chili Glaze and Toasted Barley Pilaf	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 Spiced Apples	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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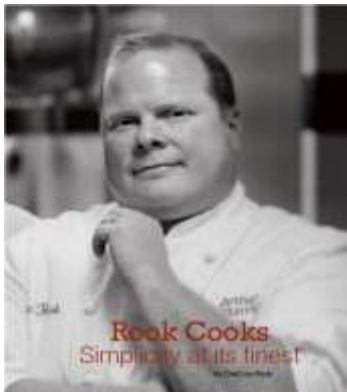
🌀 Sandwiches 🌀

Grilled CAB Tenderloin on Baguette with Gorgonzola Verde Dolce (Cow, Italy), Caramelized Ozark Forest Mushrooms and Onions with French Fries	22
All Beef Footlong Hot Dog with Creole Tomato Relish, Crispy Fried Oysters and Hand Cut Fries	20
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 Chicken Thigh on Brioche with Bibb Lettuce, Lexington Slaw, White BBQ and Irish Chips	17
Smoke House Market Braunschweiger on Rye with Horseradish Mustard, Bibb Lettuce, Local Tomato, Emmi Swiss (Cow, Wisconsin) and Irish Potato Salad	14

Chef Lou's Burgers

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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gunn's**

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