



Foods & wines inspired by the richness of country life.

🌀 Appetizers 🌀

<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
Prime Beef Tenderloin Tartare with Irish Soda Bread and CVAP'd Egg Yolk	24
<u>A Selection of Cheeses:</u>	
Brillat-Savarin (Cow, Bourgogne, France)	
Raclette (Cow, Switzerland)	
Saint-Nectaire (Cow, France)	
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
Crispy Fried Sweetbreads on Buttermilk Biscuit with Classic Sausage Gravy	18
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
<u>Customize your salad:</u>	
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



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](http://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 USDA Prime Carved Striploin with Ozark Forest Mushroom Marsala Pan Sauce and Irish Champ

45

Smoked, Grilled and BBQ Braised Heritage Hog Shank with Natural Pan Gravy, Cream Cheese Grits and Fried Green Tomatoes

40

Roasted Muscovy Duck Confit with Mandarin Orange Rice Wine Vinegar Black Garlic Glaze, Braised Green Lentils and Deviled Duck Egg

38

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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Gift Cards Available

## ☞ Entrées ☛

<b>Chef Lou's Daily Seafood Specials Presented by Server</b>	<b>Quoted Daily</b>
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>
Smoked Roasted and Carved Maple Leaf Duck Breast with Navel Orange Charred Local Chili Glaze and Toasted Barley Pilaf	<b>28</b>
Chicken Fried Steak: USDA Prime Sirloin, Crispy Fried with Classic Cream Gravy and Whipped Yukon Gold Potatoes	<b>25</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>60</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 Spiced Apples	<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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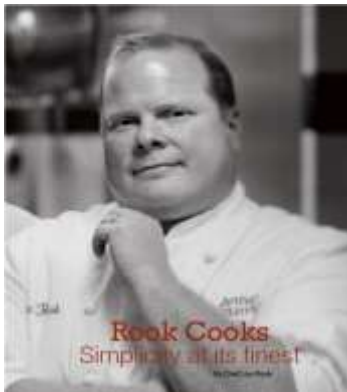
## 🌀 Sandwiches 🌀

Grilled CAB Striploin on Baguette with Emmi Swiss (Cow, Wisconsin), Ozark Forest Mushroom Grilled Onion Compote and French Fries	22
All Beef Footlong Hot Dog with Wild Mushroom Fricassée and Whipped Yukon Gold Potatoes	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
Grilled Marinated Local Chicken on Brioche with Pimento Cheese, Local Apple Raisin Chutney and French Fries	17
Smoke House Market Ham on Rye with Mustard Aioli, Bibb Lettuce, Beefsteak Tomato, Sweet Onion, Emmi Swiss (Cow, Wisconsin) and Irish Chips	15

## 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	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**

**Annie  
gunn's**

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16806 Chesterfield Airport Road  
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