



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)
Bleu De Combremont (Cow, Switzerland)
Flory's Truckle (Raw Cow, Missouri)
with Iberico Ham, Goat Sausage,
Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread **24**

Sautéed La Belle Farms Foie Gras and Unagi on Fried Rice Cake
with Japanese Cucumber Salad **22**

Seared Prime Beef Tenderloin Carpaccio with Crispy Fried Ozark Forest Mushroom Herb Salad
and Parmigiano-Reggiano (Cow, Italy) **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**

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

Grilled USDA Prime Carved Striploin with Ozark Forest Mushroom Marsala Pan Sauce and Irish Champ

45

Grilled '4 Hands Incarnation IPA' Marinated Heritage Hog Chop (16-18 Ounce) with Sweet and Sour Blood Orange Caramelized Pineapple Compote and Roasted Peanut Fried Rice

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





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

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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
Roasted Medallions of Beef Tenderloin and Crispy Fried Chesapeake Oysters with Charred Cherry Tomato Pan Gravy and Irish Champ	32
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:

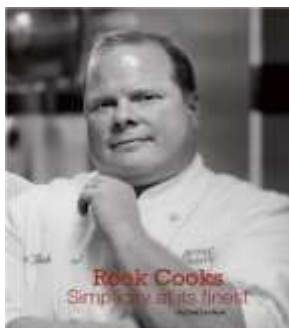
Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10
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🌀 Sandwiches 🌀

Maine Lobster Roll: Maine Lobster in Classic Top Loader Bun with Mascarpone (Cow, Italy) Mayonnaise and Irish Chips	24
Grilled CAB Striploin on Baguette with Aged Provolone (Cow, Italy), Pickled Pepper Onion Relish, Au Jus 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
Roasted Turkey Meatball Ozark Forest Mushroom on Baguette with Hand Cut Fries	18
Grilled Marinated Local Chicken on Brioche with Pimento Cheese, Local Apple Raisin Chutney and French Fries	17
Fresh Roasted Turkey on Foccaccia with Avocado Cream, Fried Green Tomatoes, Bibb Lettuce and Irish Potato Salad	16

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



Rook Cooks

"Simplicity at its finest"

160 pages of food, wisdom and inspired wine suggestions

from Annie Gunn's Executive Chef Lou Rook III

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Chef Lou will be happy to personalize it for you.

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Be watching for Chef Lou's next book.

Annie
gunn's

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