



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 d'Auvergne (Cow, France)
Avonlea (Cow, Prince Edward Island, Canada)
with Prosciutto di San Daniele (Friuli, Italy), Lamb Harissa Sausage, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24

Sautéed La Belle Farms Foie Gras on LaClare Creamery Goat Cheese (Goat, Wisconsin), Polenta Cake and Strawberry Navel Orange Compote 22

Seared Prime Beef Tenderloin Carpaccio with Crispy Fried Ozark Forest Mushroom Herb Salad and Parmigiano-Reggiano (Cow, Italy) 19

Roasted Bone Marrow with Oxtail Marmalade, Herb Salad and Grilled Artisanal Bread 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 '4 Hands Incarnation IPA' Marinated Heritage Hog Chop (16-18 Ounce) with Bing Cherry Chutney and Gorgonzola Whipped Yukon Gold Potatoes	40
Roasted Muscovy Duck Confit with Mandarin Orange Rice Wine Vinegar Black Garlic Glaze, Braised Green Lentils and Deviled Duck Egg	38
Braised Local Beef Cheeks on Creamy Corn Polenta with Charred Local Tomato Spring Garlic Gravy and Sautéed Local Spinach	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





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 Medallions of Beef Tenderloin on Whipped Yukon Gold Potatoes with a Marsala Green Peppercorn Pan Sauce	30
Smoked Roasted and Carved Maple Leaf Duck Breast on Local Vegetable Ginger Slaw with Sake Soy Caramel and Long Grain White Rice 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:

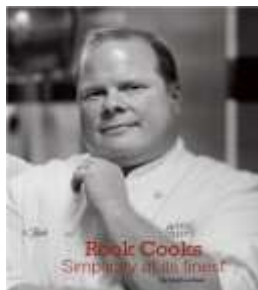
Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 5	Bowl 10
---	----------------	----------------

🌀 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
Roasted Leg of Lamb on Ciabatta with Chimichurri Ricotta Spread, “East of the Sun Farm” Watercress, Heirloom Tomato, Sweet Onion and Irish Potato Salad	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
Fresh Roasted Turkey on Sourdough with Bibb Lettuce, Local Tomato, Avocado, Sweet Onion and French Fries	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

Just ask your server for a signed copy.

Chef Lou will be happy to personalize it for you.

Sorry, “Rook Cooks” is Sold Out!

Be watching for Chef Lou’s next book.

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