



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), Pheasant Apricot 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

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| 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 Lamb Shank on Creamy Corn Polenta with Fresh Rosemary and Mint Pan Gravy | 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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| Ruth Family Farms Prime Aged 100% Natural Ribeye (14 Ounce) Downing, MO | 74 |
| 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 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

Please call 636-532-7684 to place your orders

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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 |
| 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 ☜

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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 ☜

| | |
|---|-----------|
| 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:

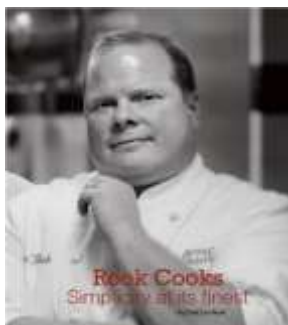
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| Madagascar Vanilla Bean, Dark Chocolate, Cinnamon | Scoop 5 | Bowl 10 |
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🌀 Sandwiches 🌀

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| 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

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| 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

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16806 Chesterfield Airport Road
Chesterfield, MO 63005

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