



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, France)
 Bleu de Combremont (Cow, Switzerland)
 Jason Wiebe Cheddar (Cow, Kansas)
 with Mastro Sopressata (Canada), Smoke House Market Firecracker Sausage, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread **24**

Sautéed La Belle Farms Foie Gras on Brioche Toast with Annie Gunn’s Slab Bacon Confit, Gooseberry Chutney and Dijon Mustard **22**

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

Whipped Corsican Feta, Honey Poached Peaches and Prosciutto di San Daniele (Friuli) with Grilled Focaccia **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 LaClare Creamery (Wisconsin) Goat Cheese on Gem Lettuce with Golden Raisins, Vidalia Onion and Tomato Chutney Dressing **12**

Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons **12**

Gem Lettuce, Local Tomato, Vidalia 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

Steak Frites: USDA Prime Striploin, Grilled and Carved with Porte Maillot Sauce, Hand Cut Fries and Local Tomatoes	45
Grilled Maker's Mark Marinated Heritage Hog Chop, Stone Fruit Bourbon Chutney, Maple Mustard Aioli and Horseradish Whipped Yukon Gold Potatoes	40
Muscovy Duck Confit and Grilled Duck Bratwurst on Cream Cheese Grits with Heirloom Tomato Chutney and Grilled Asparagus	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 Vidalia 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 Fresh Summer Berries	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, Chocolate Dream, Cinnamon

Scoop 5

Bowl 12





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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 ☜

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 Vidalia 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
Grilled Heritage Hog Loin Chop with Bing Cherry Chutney, Gorgonzola Verde Dolce (Cow, Italy) Whipped Yukon Gold Potatoes and Braised Collard Greens	26
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	
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☞ Annie Gunn's Desserts ☜

Vanilla Bean Crème Brûlée with Fresh Summer Berries	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:

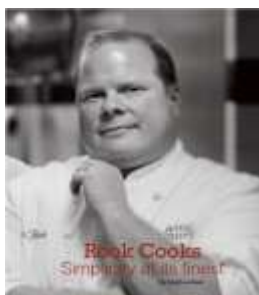
Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5	Bowl 12
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🌀 **Sandwiches** 🌀

Maine Lobster Roll: Maine Lobster in Classic Top Loader Bun with Mascarpone (Cow, Italy) Mayonnaise and Irish Chips	24
Grilled Four Ounce Medallion of Beef Tenderloin on Mini Potato Bun with Aged Provolone (Cow, Italy), Sautéed Sweet Pepper Onion Relish and Hand Cut 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
Smoked and Grilled Arkansas “Round Steak” on Texas Toast with Comté Gruyère (Cow, France), Fried Local Egg, Hot Mustard and Cream Cheese Grits	17
Fresh Roasted Turkey on Sourdough with Bibb Lettuce, Local Tomato, Avocado, Sweet Onion and French Fries	16
Chef Lou’s Toasted Cheese: Bacon Braised Local Collard Greens on Toasted Rye with Comté Gruyère (Cow, France), Pickled Pepper Aioli and Hand Cut Fries	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 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.



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