



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) Pecorino Toscano Fresco (Sheep, Italy) with Prosciutto San Danielle (Italy), Fried Chicken Liver, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24
Sautéed La Belle Farms Foie Gras on Brown Butter Pain Perdue with Monbazillac Butter Sauce and Annie Gunn's Slab Bacon 22
USDA Prime Tenderloin Tartare with Crispy Fried Oysters and Herb Salad 20
Fried Sweetbreads on Fried Green Tomatoes with Heirloom Tomato Jam 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

USDA Prime Aged Striploin, Grilled and Carved with Ozark Forest Mushroom Slab Bacon Pan Sauce and Gorgonzola Whipped Yukon Gold Potatoes **45**

Barbecue Braised Heritage Hog Shank on Cream Cheese Grits with BBQ Pan Gravy Braised Collards and Fried Green Tomatoes **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 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 Spiced Local 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, 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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☞ Entrées ☞

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
Grilled Berkshire Hog Tomahawk Chop (36 Ounce) with Italian Pruning Plum Chutney and Gorgonzola Whipped Yukon Gold Potatoes	46
Pan Roasted Beef Tenderloin Medallions with an Ozark Forest Mushroom Marsala Pan Sauce and Creamy Corn Polenta	40
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
Pan Roasted Smoked Maple Leaf Farm Duck Breast with Pickled Jalapeño Navel Orange Caramelized Honey Pan Sauce and Wild Rice Pilaf	32
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 Local 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:

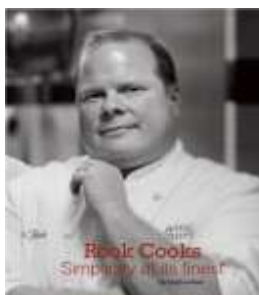
Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5	Bowl 12
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🌀 Sandwiches 🌀

Grilled CAB Tenderloin on French Baguette with Widmer Cheddar (Cow, Wisconsin), Sautéed Champignons and Whipped Yukon Gold Potatoes	24
Griddled Hawaiian Ahi Tuna Burger on Brioche with Chili Garlic Aioli, Ozark Forest Mushroom Slaw and Long Grain White Rice Pilaf	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
Bel-Air Club: Roasted Turkey and Smoke House Market Ham on White Bread, with Herb Aioli, Hickory Smoked Bacon, Emmi Swiss (Cow, Wisconsin), Bibb Lettuce, Home Grown Tomato, Hard Fried Farmer Egg and French Fries	18
Crispy Fried Local Chicken Thigh on Brioche with Alabama White BBQ, Pickled Onions and Irish Potato Salad	16
Grilled Cheese: Appenzeller (Cow, Switzerland) on Toasted Rye with Jonathan Applesauce, Grilled Onions and Irish Potato Salad	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.

Annie
gunn's

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16806 Chesterfield Airport Road
Chesterfield, MO 63005

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