



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) Avonlea (Cow, Prince Edward Island) Fourme d'Ambert (Cow, France) with Annie Gunn's Foie Gras Bratwurst, Country Style Terrine, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24
Sautéed La Belle Farms Foie Gras on Toasted Brioche with Horseradish Mustard and Local Rhubarb Compote 22
WinterFrost American Kobe Tenderloin Carpaccio with Garlic Aioli, Arugula, Sweet Onion, Pecorino Toscano (Sheep, Italy), Extra Virgin Olive Oil and Sea Salt 20
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 18
House Smoked Ruby Trout Ricotta and Dill Bruschetta with Candied Citrus Peel and Pickled Onions 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 Half 10 Large 16
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons Half 10 Large 16
Gem Lettuce, Local Tomato, Vidalia Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami Half 10 Large 16

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 Cup 6 Bowl 9
Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion Cup 6 Bowl 9
Annie Gunn's Soup of the Day Cup 6 Bowl 9



Lou Rook III, Executive Chef
Jane, Thom and Liam Sehnert, Proprietors

Dinner Menu

☞ 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

Marinated and Grilled Heritage Hog Rib Chop (16-18 Ounce) with Roasted Artichoke Vidalia Onion Salad, Oven Dried Cherry Tomatoes and La Clare Creamery (Wisconsin) Goat Cheese Polenta Cake	38
Grilled Marinated Muscovy Duck Breast with Local Rhubarb Chutney, Toasted Pistachio Wild Rice and Sautéed Local Spinach	37
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	62	
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

Split Entrée and Sandwich Charge \$5

☞ Annie Gunn's Desserts ☞

Vanilla Bean Crème Brûlée with Fresh Strawberries	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

☞ Entrées ☜

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
Grilled Kobe Chopped Steak with Shiitake Mushroom Sweet Pepper Pan Sauce and Irish Champ	35
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
Grilled CAB Filet Mignon (Four Ounces) with Gorgonzola Verde Dolce (Cow, Italy) Nebbiolo Butter and Creamy Corn Polenta	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	22
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	62	
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 Strawberries	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 ☞

French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	21
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	20
Crispy Fried Heritage Hog Pork Loin on Brioche Bun with Jalapeño Jack Cheese, Pear Chutney, Mustard Aioli and Irish Potato Salad	19
Roasted and Smoked Portabella on Brioche Bun with Bibb Lettuce, Local Tomato, Vidalia Onion, Boursin Cheese and Irish Chips	18
Annie Gunn’s Corned Beef on Toasted Rye with Emmi Swiss (Cow, Wisconsin), Sauerkraut, Caramelized Onions, Thousand Island Dressing and French Fries	17
Roasted Turkey Breast on Sourdough with Avocado Aioli, Bibb Lettuce, Local Tomato, Vidalia Onion and Irish Chips	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



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