



Foods & wines inspired by the richness of country life.

🌀 **Appetizers** 🌀

<u>Smoked Seafood Sampler:</u> 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
<u>A Selection of Cheeses:</u> Brillat Savarin (Cow, France) Six Year Widmer Cheddar (Wisconsin) Fourme d'Ambert (Cow, France) with Firecracker, San Daniele Ham, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread	24
Sautéed La Belle Farms Foie Gras on Mini Bun with Miso Peanut Butter, Candied Jalapeños and Hand Cut Fries	22
WinterFrost American Kobe Tenderloin Carpaccio with Garlic Aioli, Arugula, Sweet Onion, Pecorino Toscano (Sheep, Italy), Extra Virgin Olive Oil and Sea Salt	20
Classic Campechana with Florida Pink Shrimp and Jumbo Lump Crab	20
Agrodolce Cipollini Onions with Burrata (Cow, Wisconsin), Pickled Cherry Tomatoes and Grilled Focaccia	18
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	18
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
Grilled and Carved USDA Prime Striploin with Roasted Portabella Mushroom Salad, Irish Champ and Home Grown Tomatoes	44
Bourbon Brined and Grilled Heritage Hog Chop (16-18 ounce) with Maker’s Mark Peach Chutney, Grilled Local Peaches, Gorgonzola Verde Dolce (Cow, Italy) Fried Potatoes and Bacon Braised Collard Greens	38
Grilled Marinated Muscovy Duck Breast with Local Blueberry Soy Caramel Glaze and Toasted Barley Wild Rice Pilaf	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 Local Blueberries	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**





Lunch Menu

Served from 11:00 until 4:00

🌀 Entrées 🌀

Chef Lou’s Daily Seafood Specials Presented by Server	Quoted Daily
Smoked and Roasted Maple Leaf Farms Duck Breast with a Tangerine Candied Jalapeño Glaze and Toasted Barley Wild Rice Pilaf	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, Creamy Corn Polenta and Home Grown Tomatoes	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

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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 Local Blueberries	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

<u>Clementine’s Creamery Ice Creams:</u>		
Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5	Bowl 12

🌀 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
Molletes: Open Faced Olive Oil Poached Tuna Salad on Baguette with Ricotta (Cow, CT), Charred Local Tomatoes, Vidalia Onions, Local Greens and Hand Cut Fries	19
Katsu Chicken: Panko Crusted Local Chicken Breast on Toasted Sourdough with Kewpie Mayonnaise, Hot Mustard, Shaved Local Cabbage, Vidalia Onion, Soy Caramel and Japanese Potato Salad	17
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	10
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

Split Entrée and Sandwich Charge \$5



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