



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) Roccolo Valtaleggio (Unpasteurized Cow, Lombardy, Italy) Eight Year Widmer Cheddar (Cow, Wisconsin) with Firecracker Sausage, Wesphalian Ham, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread	24
Sautéed La Belle Farms Foie Gras on Brioche Toast with ‘Top of the Hill’ Farm Honey Caramelized White Peaches and Horseradish Mustard	22
USDA Prime Tenderloin Tartare with Lyon Frisée Salad and Fried Chesapeake Oyster	20
Fried Green Tomatoes on Sweet Corn Coulis with Jumbo Lump Blue Crab Salad and Mascarpone (Cow, Italy)	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 Ozark Forest Mushroom Roasted Sweet Pepper Pan Sauce, Hand Cut Fries 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 Classic Bigarade Sauce, Bing Cherry Compote 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 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**





Lunch Menu

Served from 11:00 until 4:00

🌀 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
Grilled CAB Filet Mignon (Four Ounces) with Gorgonzola Verde Dolce (Cow, Italy) Nebbiolo Butter, Creamy Corn Polenta and Home Grown Tomatoes	32
Roasted Muscovy Duck Confit with a Pluot Compote and Toasted Barley Wild Rice Pilaf	30
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 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

<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
Smoked and BBQ Braised WinterFrost American Kobe Brisket on a Brioche Bun with Widmer Cheddar (Cow, WI), Sweet Onion, Kosher Pickle and Japanese Potato Salad	19
Cuban-Style 100% Beef Footlong Hot Dog with Emmi Swiss (Cow, WI), Mustard, Kosher Pickle and Creamy Cole Slaw	17
Grilled Marinated Chicken Breast on Ciabatta with Jalapeño Jack Cheese (Cow, WI), Southwest Tomato Ragout and French Fries	16
Roasted Turkey Breast on Sourdough with Avocado Aioli, Bibb Lettuce, Local Tomato, Vidalia Onion and Irish Chips	15

🌀 Chef Lou's Burgers 🌀

“The Legend”: Eight Ounces of Ground Hickory Smoked Bacon and USDA Prime Dry Aged Beef, Griddled with Gorgonzola Verde Dolce (Cow, Italy), Bread & Butter Pickled Green Tomatoes and Hand Cut Fries	20
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



the
Faillte
ROOM

the
Chef's
Table

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