



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)
Fourme d'Ambert (Cow, France)
12 Year Widmer Cheddar (Cow, Wisconsin)
with Foie Gras Bratwurst, Crispy Fried Chicken Liver,
Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread **24**

Sautéed La Belle Farms Foie Gras on Brioche Toast
with Jonathan Applesauce, Horseradish Mustard and Crispy Fried Potato Straws **22**

Fried Green Tomatoes on Sweet Corn Coulis with Jumbo Lump Blue Crab Salad
and Mascarpone (Cow, Italy) **22**

Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad **22**

Korean Yukhoe: Chopped USDA Prime Tenderloin on Asian Pears with Toasted Sesame,
Chilies, Soy Sauce, Scallions and Toasted Pine Nuts **20**

Confit'd Heritage Hog Belly on Lyonnaise Potato Salad with Soft Boiled Egg and Pomegranate Molasses **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**

Steak Frites: Grilled and Carved USDA Prime Striploin with Port Maillot, Hand Cut Fries and Home Grown Tomatoes	44
Local Apple Cider Braised Heritage Hog Shank on Goat Cheese Creamy Corn Polenta with Natural Pan Gravy and Tobacco Onions	40
Grilled Muscovy Duck Breast with <u>Stone Hill Norton</u> Caramelized ‘Top of the Hill Farm’ Honey Pan Sauce and Whipped Sweet Potatoes	37
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	35
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 48	Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains		68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		64
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin		50

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	35
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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USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		64
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin		50

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
Heritage Hog Ham on Toasted Sourdough with Black Mission Fig Compote, Widmer Muenster Cheese (Cow, Wisconsin) and Irish Chips	18
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
Fried Bologna on Brioche Bun with Bibb Lettuce, Local Tomato, Mustard Aioli, Widmer Brick Cheese (Cow, Wisconsin) and Hand Cut Fries	16

🌀 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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