

Annie Gunn's

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 Cold Smoked Irish Salmon with Traditional Garnishes and House Made Guinness Rye 26

A Selection of Cheeses:

Brillat Savarin (Cow, France)
 Fourme au Moelleux (Cow, France)
 Spring Brook Ashbrook (Raw Cow, Vermont)
 with Pâté de Campagne, Fried Chicken Livers,
 Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24

Sautéed La Belle Farms Foie Gras on Brioche Bun with Spicy Mustard, Caramelized Onion Madeira Compote and Hand Cut Fries 22

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

Roasted Bone Marrow and Grilled Escargot with Pickled Grapes, Candied Citrus, Capers and Toasted Bread Crumbs 20

Poutine: Hand Cut Fries with Annie Gunn's Grilled Meatloaf Gravy and Widmer (Cow, Wisconsin) Cheese Curds 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 Cold Smoked Irish Salmon 12
 Grilled Herb Marinated Natural Breast of Chicken 9
 House Smoked Chicken Breast 9
 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 Venison Loin Medallion and Sautéed LaBelle Farms Foie Gras
with Black Currant Mandarin Pan Sauce, Celery Root Whipped Yukon Gold Potatoes
and Braised Red Cabbage

42

Grilled Maker's Mark Brined Heritage Hog Rib Chop on Roasted Bone Marrow Grits
with Maker's Mark Local Maple Glaze, Apple Hazelnut Relish
and Charred Green Bean Carrot Salad

40

Grilled Muscovy Duck Breast
with Stone Hill Norton 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 68

USDA Prime Aged Ribeye (14 Ounce) Great Plains

68

USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains

64

Grilled Marinated Veal Loin Chop (16 Ounce) with Fresh Winter Black Truffle Nebbiolo Pan Sauce

55

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 Honey Poached 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

❧ Entrées ❧

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
Pan Roasted Beef Tenderloin Medallions with Ozark Forest Mushroom Fricassee and Irish Champ Potatoes	36
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 Local Hog Ham Steak with Apple Golden Raisin Chutney, Mac 'n Cheese and Cornbread	26
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	MP

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 68
USDA Prime Aged Ribeye (14 Ounce) Great Plains		68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		64
Grilled Marinated Veal Loin Chop (16 Ounce) with Fresh Winter Black Truffle Nebbiolo Pan Sauce		55
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 Honey Poached 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
<i>Clementine's Creamery Ice Creams:</i>	
Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5 Bowl 12

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❖ Sandwiches ❖

Smoke House Marinated and Grilled Striploin on French Baguette with Jalapeño Jack Cheese, Roasted Tomato Chili Relish and French Fries	24
Pulled Muscovy Duck Confit on Brioche Bun with Mustard Aioli, Emmi Swiss (Cow, Wisconsin), Blood Orange Compote, Grilled Onion, Watercress and Steak Fries	22
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
House Roasted Turkey Breast on Toasted Sourdough with Mandarin Orange Marmalade, LeClare Herb Goat Cheese (Wisconsin), Bibb Lettuce and French Fries	18
Sailor Sandwich: Grilled Knackwurst and Pastrami on Toasted Rye with Muenster (Cow, Wisconsin), Sauerkraut, Sweet Onion, Special Dressing and Irish Potato Salad	18

❖ 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	22
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	18
“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	16
“AG” Mini-Burger (Quarter Pound) on Potato Bun with American Cheese and French Fries	12
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
Fáilte
Room**

16806 Chesterfield Airport Road

Chesterfield, MO 63005

636-532-7684

**The
Chef's
table**

www.anniegunns.com

12 February 2026

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or any product containing these raw or undercooked food items may increase your risk of foodborne illness, especially if you have certain medical conditions.