



Foods & wines inspired by the richness of country life.

Appetizers

Table listing appetizers such as Smoked Seafood Sampler, A Selection of Cheeses, Sautéed La Belle Farms Foie Gras, Jumbo Lump Crab Andouille Sausage Cakes, Roasted Bone Marrow and Grilled Escargot, Poutine, Crispy Fried Chicken Wings, and Yukon Gold Potato Pancake.

Salads

Table listing salads: Pecan Crusted LaClare Creamery Goat Cheese on Gem Lettuce, Traditional Caesar, and Gem Lettuce with Local Tomato and Vidalia Onion.

Customize your salad:

Table listing salad customization options: Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout or Cold Smoked Irish Salmon, Grilled Herb Marinated Natural Breast of Chicken, House Smoked Chicken Breast, House Smoked Jumbo Shrimp, and Roquefort.

Soups

Table listing soups: Annie Gunn's Incredibly Famous Potato Soup, Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion, and Annie Gunn's Soup of the Day.



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

300 per person

(We ask that all diners participate)

Chef Lou's Daily Seafood Specials Presented by Server

Quoted Daily

Steak Frites: USDA Prime Carved Strip Loin with Classic Port Maillot Pan Sauce and Hand Cut Fries	42
Grilled Maker's Mark Brined Heritage Hog Rib Chop with Pancetta Smoked Tomato Caramelized Honey Pan Sauce and Gorgonzola (Cow, Italy) Whipped Yukon Gold Potatoes	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 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 Cipollini Onion Ozark Forest Mushroom Pickled Grape Marsala 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
--	----------------	----------------





Foods & wines inspired by the richness of country life.

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

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5	Bowl 12
--	----------------	----------------



Foods & wines inspired by the richness of country life.

☞ 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

the **Chef's**
table

16806 Chesterfield Airport Road
Chesterfield, MO 63005

636-532-7684

www.anniegunns.com