



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) Bleu de Combremont (Cow, Switzerland) Spring Brook Ashbrook (Raw Cow, Vermont) with Grilled Chicken Hearts, Irish Banger, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24
Sautéed La Belle Farms Foie Gras on Brioche Toast with Strawberry Compote, Balsamic Mustard and Celery Leaf Salad 22
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 22
House Smoked Pacific Northwest Sturgeon on Yukon Gold Potato Scallion Pancake with Crème Fraiche, American Sturgeon and Trout Caviars 21
USDA Prime Tenderloin Tartare with Tamari Cured Farmer Egg Yolk and Irish Chips 20
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

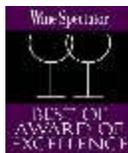
Pecan Crusted LaClare Creamery (Wisconsin) Goat Cheese on Gem Lettuce with Golden Raisins, Vidalia Onion and Tomato Chutney Dressing Half 10 Large 16
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons Half 10 Large 16
Gem Lettuce, Local Tomato, Vidalia Onion, Red Wine Vinaigrette, 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

300 per person

(We ask that all diners participate)

Chef Lou's Daily Seafood Specials Presented by Server

Quoted Daily

Braised Marcho Farms Veal Shank on Creamy Corn Polenta with Charred Cherry Tomato Ozark Forest Mushroom Pan Gravy	42
Steak Frites: USDA Prime Carved Strip Loin with Classic Port Maillot Pan Sauce and Hand Cut Fries	42
Dry Aged, Creole Seasoned and Grilled Heritage Hog Rib Chop (16 ounce) with a Crawfish Cream and Classic Dirty Rice	40
Grilled Muscovy Duck Breast with Mandarin Blackberry Compote and LaClare Goat Cheese (Wisconsin) Potato Gratin	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		66
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 Marsala Pan Sauce 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
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	66	
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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☞ 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 *St. Louis Magazine*): 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
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Split Entrée and Sandwich Charge \$5



the **Fáiite**
ROOM

the **Chef's**
Table

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