



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) Stilton (Cow, England) Rahmtaler (Cow, Switzerland) with Prosciutto di San Daniele (Italy), Knackwurst, 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
Shrimp and Grits: Roasted Florida Pink Shrimp on Cream Cheese Grits with Pulled Heritage Hog and Red Eye Gravy 22
USDA Prime Tenderloin Tartare with Tamari Cured Farmer Egg Yolk and Irish Chips 20
Roasted Bone Marrow with Braised Cabbage, Pastrami, Spicy Mustard and Marbled Rye Toast 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 12 Large 18
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons Half 12 Large 18
Gem Lettuce, Local Tomato, Vidalia Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami Half 12 Large 18

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 7 Bowl 10
Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion Cup 7 Bowl 10
Annie Gunn's Soup of the Day Cup 7 Bowl 10



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

USDA Prime Grilled and Carved Striploin with Oregon Morel Mushroom Sweet Pepper Tarragon Pan Sauce, Hand Cut Fries and Local Tomatoes	44
Grilled and Braised Beef Cheeks on Creamy Corn Polenta with Wild Mushroom Heirloom Tomato Pan Gravy	42
Grilled Heritage Hog Rib Chop (16 ounce) with Bing Cherry Maker's Mark Bourbon Glaze and Cornbread Dressing	40
Roasted Muscovy Duck Confit and Grilled Duck Pine Nut Sausage with a Blueberry Compote, Natural Duck Jus and Wild Rice Pilaf	38
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 Local Strawberries	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
Grilled USDA Prime Dry Aged New York Strip (12 Ounce) with Caramelized Honey Cabernet Pan Sauce, Whipped Yukon Gold Potatoes and Farmer Vegetables	44
Pan Roasted Beef Tenderloin Medallions on Creamy Corn Polenta with a Toasted Garlic Rosemary Extra Virgin Olive Oil Sauce	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 Dry Aged Heritage Hog Chop (12 Ounce) with Bing Cherry Maker's Mark Bourbon Glaze and Horseradish Whipped Yukon Gold Potatoes	32
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 Local Strawberries	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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Annie Gunn's

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🌀 Sandwiches 🌀

Smoke House Marinated and Grilled Beef Tenderloin on French Baguette with Marcoot Colby (Cow, Illinois), Sautéed Ozark Forest Mushrooms, Caramelized Onions and French Fries	24
Roasted Duroc Hog Shoulder on Ciabatta with Grilled Eggplant, Local Tomato, Vidalia Onion, Arugula, Burrata, Aioli and Irish Potato Salad	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
French Madrange Ham and Mortadella on Ciabatta with Romesco Aioli, Lettuce, Local Tomato, Sweet Onion and Irish Potato Salad	19
Crispy Fried Local Chicken Thigh on Brioche, with Alabama White BBQ, Lexington Slaw and Whipped Yukon Gold Potatoes	19

🌀 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

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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.