



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, Poached and Marinated Florida Pink Shrimp, Maiale Tonnato, Roasted Bone Marrow, Crispy Fried Chicken Wings, and Yukon Gold Potato Pancake with prices.

Salads

Table listing salads including Pecan Crusted LaClare Creamery Goat Cheese, Traditional Caesar, and Gem Lettuce with prices for Half and Large portions.

Customize your salad:

Table listing salad customization options like Grilled and Marinated Beef Tenderloin, Smoked Ruby Trout, Grilled Herb Marinated Natural Breast of Chicken, House Smoked Chicken Breast, House Smoked Jumbo Shrimp, and Roquefort with prices.

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 with prices for Cup and Bowl.



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 Blue Crab Calabrian Chili Butter, Fried Spaghetti and Fire Roasted Summer Squash Heirloom Tomato Salad	44
Grilled Northern Plains Rabbit with Apricot Castelvetro Olive Chutney, French Mustard Glace and Creamy Corn Polenta	42
Grilled Heritage Hog Rib Chop (16 ounce) with Local Peach Chutney, LaClare Chevré (Goat, Wisconsin) Whipped Yukon Gold Potatoes and Braised Collards	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 Blue Crab Calabrian Chili Butter	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 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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☞ Sandwiches ☞

Crispy Fried Wellfleet Clam Strips on Buttered Toasted New England Top Loader Bun with Lettuce Slaw, Tartar Sauce 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
French Onion Footlong Dog: 100% Beef Hot Dog with Caramelized Onions, French Gruyère Dijon Mustard, Garlic Crunch and Hand Cut Fries	18

☞ Chef Lou's Burgers ☞

“The Legend”: Eight Ounces of Ground Hickory Smoked Bacon and USDA Prime Dry Aged Beef, Griddled with Widmer Cheddar (Cow, Wisconsin), Ozark Forest Mushroom Chutney 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

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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.