



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, and Roquefort with prices.

Soups

Table listing soups such as Annie Gunn's Incredibly Famous Potato Soup, Annie Gunn's Chili, 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	<b>44</b>
Grilled and Braised Beef Cheeks on Creamy Corn Polenta with Wild Mushroom Heirloom Tomato Pan Gravy	<b>42</b>
Grilled Heritage Hog Rib Chop (16 ounce) with Local Peach Chutney, LaClare Chevré (Goat, Wisconsin) Whipped Yukon Gold Potatoes and Braised Collards	<b>40</b>
Roasted Muscovy Duck Confit and Grilled Duck Pine Nut Sausage with a Blueberry Compote, Natural Duck Jus and Wild Rice Pilaf	<b>38</b>
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	<b>35</b>
Calves Liver: Sautéed with Caramelized Vidalia Onions, AG Slab Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	<b>34</b>

**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	<b>Six Ounce 48</b>	<b>Ten Ounce 68</b>
USDA Prime Aged Ribeye (14 Ounce) Great Plains	<b>68</b>	
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains	<b>66</b>	
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	<b>50</b>	

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	<b>10</b>
Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce	<b>10</b>
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	<b>10</b>

### Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	<b>Scoop 5</b>	<b>Bowl 12</b>
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# Lunch Menu

Served from 11:00 until 4:00

## ☞ Entrées ☞

<b>Chef Lou's Daily Seafood Specials Presented by Server</b>	<b>Quoted Daily</b>
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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# 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” (“ <b>Best Gourmet Burger</b> ” 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](http://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.