



Foods & wines inspired by the richness of country life.

🌀 Appetizers 🌀

<u>Smoked Seafood Sampler:</u> 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
<u>A Selection of Cheeses:</u> Brillat Savarin (Cow, France) Bleu d’Auvergne (Cow, France) Tomme de Savoie (Cow, France) with Prosciutto di San Daniele (Italy), Knackwurst, Rabbit Rillettes, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread	24
Sautéed La Belle Farms Foie Gras on Brioche Toast with Local Blueberry Compote, Irish Bacon and Frisée Salad	22
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	22
Poached and Marinated Florida Pink Shrimp on Risotto Cake with Local Sweet Corn and Chanterelles	22
Maiale Tonnato: Extra Virgin Olive Oil Poached Heritage Hog Tenderloin on Classic Tonnato Sauce with Cured Heirloom Tomatoes, Crispy Fried Capers and Irish Soda Bread	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 Blue Crab Calabrian Chili Butter, Fried Spaghetti and Fire Roasted Summer Squash Heirloom Tomato Salad	44
Grilled Heritage Hog Rib Chop (16 ounce) with Local Peach Chutney and LaClare Chevré (Goat, Wisconsin) Whipped Yukon Gold Potatoes	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 Fresh Berries	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**





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 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

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Split Entrée and Sandwich Charge \$5

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<u>Clementine’s Creamery Ice Creams:</u>		
Madagascar Vanilla Bean, Chocolate Dream, Cinnamon	Scoop 5	Bowl 12

🌀 Sandwiches 🌀

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 Beefsteak Tomato Chutney, Gorgonzola Verde Dolce 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
Faillte
Room

the
Chef's
Table

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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.