



🌀 **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)
Fourme d’Ambert (Cow, France)
Tomme de Savoie (Cow, France)
with Prosciutto di San Daniele (Italy), Foie Gras Brat, Pistachio Mortadella,
Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread **24**

Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad **24**

Sautéed La Belle Farms Foie Gras on Brioche Toast with Peanut Butter,
Candied Local Jalapeños and Crispy Fried Onions **24**

Yukke: Japanese Style Prime Tenderloin Tartare with Cured Egg Yolk, Scallions,
Asian Pears, Sesame Seeds and Wontons **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**

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 Masago Butter, Garlic Soy Pickled Mushrooms and Nori Fries	44
Cajun Crusted and Grilled Heritage Hog Chop with Local Apple Chutney and Swamp Potatoes	40
Roasted Carver Farms Muscovy Duck Breast with ‘Top of the Hill Farm’ Honey Maker’s Mark Glaze, LaClare Chevré (Goat, Wisconsin) Polenta and Braised Red Cabbage	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 70
USDA Prime Aged Ribeye (14 Ounce) Great Plains		72
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 Caramelized 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**





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 Masago Butter, Whipped Yukon Gold Potatoes and Farmer Vegetables	38
Smoked Maple Leaf Farms Duck Breast, Local Apple Chutney, Blue Cheese, Potato Gratin and Braised Red Cabbage	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
Frittata with Hog Belly Confit, Braised Leeks, Ozark Forest Mushrooms, Gruyere and Charred Local Tomatoes	24
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 🌀

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USDA Prime Aged Ribeye (14 Ounce) Great Plains		72
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 Caramelized 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

<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 Steak Cut Fries	22
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	21
Black Forest and French Madrange Ham on Rye with Emmentaler (Cow, Wisconsin), Horseradish Mustard, Plum Chutney, Arugula and Irish Potato Salad	19
Grilled Marinated Chicken Breast on Brioche Bun with LaClare Goat Cheese (Wisconsin), Ozark Forest Mushroom Chutney and Steak Cut Fries	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 🌀

House Made Kobe Burger on Brioche Bun with Miso Aioli, Caramelized Onions, Bean Sprouts and Steak Cut Fries	24
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, Steak Cut 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 Steak Cut 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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Chesterfield, MO 63005
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25 September 2026

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.