Annie Gunn's

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)
New Amsterdam (Cow, Holland)
with Knockwurst, Arkansas Round Steak, Black Forest Ham,
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 Caramelized Pear,
Makers Mark Maple Syrup and Parma Ham Crunch **24**

Bleu de Combremont (Cow, Switzerland), Smoked Duck, 'Top of the Hill Farm' Honey
and Warm French Bread **22**

Marinated and Grilled "Secreto" with Toasted Pumpkin Seed Charred Grape Casteltrevano
and Grilled Focaccia **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, Sweet 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, Cherry Tomato, Sweet 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**

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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 Ozark Forest Mushroom Roasted Sweet Pepper Salad and Creamy Corn Polenta **44**

BBQ Braised Hog Shank on Creamed Cheese Grits with Pan Gravy, Jonathan Applesauce and Bacon Braised Collard Greens **42**

Roasted Carver Farms Muscovy Duck Breast with Cranberry Port Wine Glaze, Candied Orange Peel and Cracked Pepper Whipped Yukon Gold Potatoes **40**

Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes **36**

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**



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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**

Pan Roasted Beef Tenderloin Medallions
with Ozark Forest Mushroom Roasted Sweet Pepper Marsala Pan Sauce,
Whipped Yukon Gold Potatoes and Farmer Vegetable **38**

Smoked Maple Leaf Farms Duck Breast with Candied Pomegranate Glaze, Pickled Onions
and Roasted Pecan Wild Rice Pilaf **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**

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 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**

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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**

Roasted Portabella on Ciabatta with Green Goddess Aioli, Bibb Lettuce, Widmer Brick Cheese (Cow, Wisconsin), Pickled Cherry Bell Peppers, Sweet Onions and Irish Potato Salad **19**

Grilled Marinated Chicken Breast on Brioche Bun with Spicy 'Top of the Hill Farm' Honey Mustard, Bibb Lettuce, Emmi Swiss (Cow, Wisconsin), Sweet Onion and Steak Cut Fries **19**

Hillbilly Footlong: 100% All Beef Hot Dog with Chili Sauce, Creamy Cole Slaw, Spicy Mustard and Steak Cut Fries **18**

Chef Lou's Burgers

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 *St. Louis Magazine*):** 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 **3**

Gorgonzola (Cow, Italy) **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

19 November 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.