

🌀 Appetizers 🌀

- Sautéed Hudson Valley Foie Gras on House Made Ginger Bread
with Peppered Plain Jane Fromage Blanc (Cow, MO) and Fresh Black Mission Figs
- USDA Prime Aged Striploin Tartar and Crispy Fried Chesapeake Oysters
with Arugula, Aioli and Toasted Irish Soda Bread
- Grilled Tequila Lime Marinated Florida Pink Shrimp and House Made Chorizo Mac ‘n Cheese
- Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad
- Confit’d Local Hog Belly on Braised Red Cabbage with a Local Apple Grain Mustard Compote
- Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney
- Crispy Fried Chicken Wings with Chef Lou’s Seasoning Blend, Dipping Sauces, Carrots and Celery
- Irish Chips with Salemville Bleu Dip or House Made Salsa

🌀 Family Style 🌀

- Chef Lou’s ‘WOW’ Board: A selection from the Chef of fresh daily products from our kitchen.
Sit back, relax and enjoy the Chef’s choices “a la minute”. Just have fun!
- Smoked Seafood Sampler: Vermont Maple Glazed Jumbo Shrimp,
Viking Village Sea Scallops, House Smoked Farm Raised Rainbow Trout and Irish Salmon
with Traditional Garnishes and House Made Guinness Rye
- Chef Lou’s Cheese Presentation Featuring a Selection of Artisanal and Domestic Farmstead Cheeses:
A Daily Selection of Four presented by server with House Made Quince Butter,
Imported Olives, House Made Spiced Nuts, Seasonal Fruit and Warm Baguette

🌀 Salads 🌀

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| Pecan Crusted Baetje Farm Goat Cheese (Missouri) on Gem Lettuce
with Golden Raisins, Sweet Onion and Tomato Chutney Dressing | Large | Small |
| Traditional Caesar Prepared with Grana Padano (Cow, Italy)
and Garlic Croutons | Large | Small |
| Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette,
Aged Provolone (Cow, Italy), Garlic Croutons and Volpi Genoa Salami | Large | Small |

Customize your salad:

- Grilled “Smoke House Market Magic Marinade” Marinated Beef Tenderloin (Four Ounces)
- Grilled Herb Marinated Natural Breast of Chicken
- Smoked Jumbo Shrimp (per Piece)
- Smoked Chicken
- Smoked Rainbow Trout
- Roquefort (Sheep, France)

🌀 Soups 🌀

- | | | |
|---|------|-----|
| Annie Gunn’s Incredibly Famous Potato Soup | Bowl | Cup |
| Annie Gunn’s Chili with One Year Old Widmer Cheddar and Sweet Onion | Bowl | Cup |

🌀 Dinner 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
(We ask that all diners participate)**

Chef Lou’s Daily Seafood Specialties Presented by Server

Grilled Marcho Farms Lamb Loin Chops (Two Eight Ounce Chops)
with an Ozark Forest Mushroom Chutney and Salemville Blue Yukon Gold Potato Gratin

Grilled Local Heritage Hog Chop (16 oz.) with Local Jonathan Applesauce, Natural Pork Glace,
and Colcannon

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

Calves Liver: Sautéed with Caramelized Sweet Onions, Hickory Smoked Bacon,
Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake

🌀 Annie Gunn’s Steaks 🌀

Certified Angus Beef Aged Filet Mignon, Northern Plains
with Cabernet Cracked Pepper Butter Six Ounce Ten Ounce

USDA Prime Aged New York Strip Steak (16 oz.) Northern Plains

USDA Prime Aged Ribeye (16 oz.) Northern Plains

Certified Angus Beef Aged Bone-in Filet Mignon (14 oz.) Northern Plains

All Steaks (unless otherwise noted) are served with Whipped Yukon Gold Potatoes,
Farmer Vegetables and Plugra Butter

🌀 Take your steaks and chops to the next level 🌀

Sautéed Hudson Valley Foie Gras
Sherried Ozark Forest Mushroom
Pecan Wood Smoked Bacon Chutney



Foods & wines inspired by the richness of country life.

**From one of the most respected names in the Napa Valley, we are thrilled to welcome
Mr. Hugh Davies, Vintner, President and CEO of his family’s esteemed winery**



**Iconic sparkling wines for over 50 years
and including Hugh’s still wines from his other winery, Davies Vineyards**

**Tuesday, 7 November 2017
In our atrium beginning at 6:30 PM**



Hugh with his mother, Jamie (1934-2008)

**Chef Lou Rook III will create a Six Course experience showcasing six of Hugh’s wines
Four Sparkling plus Davies Pinot Noir and Davies Napa Valley Cabernet Sauvignon
The cost for this stellar event is \$175 per person not including tax or gratuity
Please call 636-532-7684 for reservations**

🌀 Sandwiches 🌀

Chef Lou's Burger: Our Special AG Blend plus Local Heritage Hog and Kobe Beef,
Grilled, on Brioche Bun with Crispy Fried Portabella Mushroom, Home Grown Tomato,
House Made Boursin Cheese and Hand Cut Fries

BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce,
Local Tomato and Irish Chips

French Dip: Smokehouse Market Roasted Top Round of Beef on Baguette
with Havarti (Cow, Denmark), au Jus and French Fries

Roasted Breast of Turkey on Brioche Bun with Plain Jane Fromage Blanc (Cow, Missouri),
Poached Pear, Grilled Onions and Hand Cut Fries

Grilled Cheese: Toasted Sourdough with House Made Heritage Hog Ham, Pimento Cheese,
Collard Greens, Bread and Butter Pickles and French Fries

Classic Natural Chicken Breast Salad on Toasted Multi-Grain Bread with Bibb Lettuce,
Local Tomato and Fresh Fruit

-🌀 Annie Gunn's "Half Pound" Hamburgers 🌀

Made with our Special Blend of USDA Prime Striploin, Ribeye, Angus Tenderloin and Brisket

"The Traditional" Hamburger on Toasted Brioche Bun served with French Fries

"The Classic" ("**Best Gourmet Burger**" as featured in *St. Louis Magazine*):
with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries

Annie Gunn's "Mini" Hamburger (**Quarter Pound**) with Bibb Lettuce, Sweet Onion,
Kosher Pickle and French Fries
With Choice of Cheese

🌀 Succulent Variations to your Annie Gunn's Burger 🌀

Cheeses:

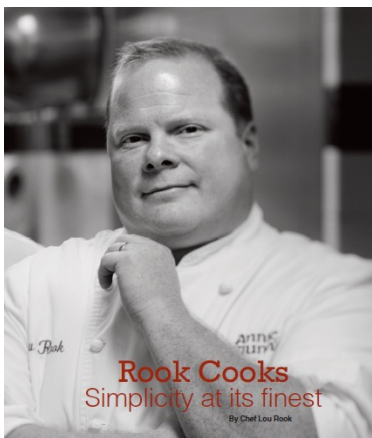
Widmer One Year Old Cheddar (Cow, WI), Pannonia Swiss (Cow, Hungary)

Havarti (Denmark) Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American
Gorgonzola (Cow, Italy)

Natural Pecan Wood Smoked Bacon

Sautéed Ozark Forest Mushrooms

Gluten-Free Bread substituted on any sandwich



Rook Cooks

"Simplicity at its finest"

**160 pages of food, wisdom and inspired wine suggestions
from Annie Gunn's Executive Chef Lou Rook III**

Just ask your server for a signed copy.

Chef Lou will be happy to personalize it for you.

New price for our Annie Gunn's friends and family

\$25 plus tax

🌀 Lunch Entrées 🌀
Available from 11:00 until 4:00

Chef Lou's Daily Seafood Specialties Presented by Server

Smoked Pekin Duck Breast with a Navel Orange Pickled Jalapeño Glaze
and Rosemary Roasted Potatoes

Fried Heritage Hog Chop (12 oz.) with Classic Comeback Sauce, Creamed Cheese Grits
and Utica Greens

Chicken Fried Steak: Deep Fried USDA Prime Aged Strip Loin with Classic Cream Gravy,
Farmer Vegetables, Whipped Yukon Gold Potatoes and Buttermilk Biscuit

Grilled House Smoked Ham Steak with Local Maple Mustard Glaze and Colcannon

Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy,
Whipped Yukon Gold Potatoes and Buttermilk Biscuit

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Certified Angus Beef Aged Filet Mignon, Northern Plains
with Cabernet Cracked Pepper Butter Six Ounce Ten Ounce

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