



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 Irish Salmon with Traditional Garnishes and House Made Guinness Rye 26
A Selection of Cheeses: Brillat Savarin (Cow, France) English Stilton (Cow, England) Dorfkase (Cow, Austria) with Prosciutto San Danielle (Italy), Lamb Chorizo, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread 24
Sautéed La Belle Farms Foie Gras with Miso Roasted King Trumpet Mushroom, Ramen Egg and Hot Mustard 22
Beef Tenderloin Carpaccio with Blue Crab Aioli, Fried Chesapeake Oysters, Roasted Sweet Peppers and Herb Salad 20
Roasted Bone Marrow and Ruth Farms Bavette Steak with Mushroom Chutney and Spring Onions 18
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 17
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 12
Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons 12
Gem Lettuce, Local Tomato, Vidalia Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami 12

Customize your salad:

Grilled and Marinated Beef Tenderloin (Four Ounces) 22
Smoked Ruby Trout or Irish Salmon 12
Grilled Herb Marinated Natural Breast of Chicken 8
House Smoked Chicken Breast 8
House Smoked Jumbo Shrimp (per piece) 5
Roquefort (Sheep, France) 5

Soups

Annie Gunn's Incredibly Famous Potato Soup Bowl 9 Cup 6
Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion Bowl 9 Cup 6
Annie Gunn's Soup of the Day Bowl 9 Cup 6



Fine Dining Hall of Fame



Lou Rook III, Executive Chef
Jane, Thom and Liam Sehnert, Proprietors

# Dinner Menu

Curbside Carryout Available, including wine, beer and cocktails

Please call 636-532-7684 to place your orders

[www.anniegunns.com](http://www.anniegunns.com)

Gift Cards Available

## ☞ 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

275 per person

(We ask that all diners participate)

### Chef Lou's Daily Seafood Specials Presented by Server

Quoted Daily

Grilled and Carved USDA Prime Striploin with Ozark Forest Mushroom Roasted Sweet Pepper Pan Sauce and Creamy Corn Polenta	44
Riesling Marinated and Grilled Heritage Hog Rib Chop (16-18 Ounce) with Fresh Jonathan Applesauce, Horseradish Whipped Yukon Gold Potatoes and Braised Red Cabbage	38
Braised Domestic Lamb Shank with Charred Cherry Tomato and Lemon Pan Gravy with Green Lentils	36
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
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 46	Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains		68
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains		60
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin		48

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

## ☞ Annie Gunn's Desserts ☜

Vanilla Bean Crème Brûlée with Spiced Local 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

Curbside Carryout Available, including wine, beer and cocktails

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## ☞ Entrées ☜

Chef Lou's Daily Seafood Specials Presented by Server	Quoted Daily
Pan Roasted Beef Tenderloin Medallions with an Ozark Forest Mushroom Marsala Pan Sauce and Creamy Corn Polenta	40
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Calves Liver: Sautéed with Caramelized Vidalia Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	34
Pan Roasted Smoked Maple Leaf Farm Duck Breast with Pickled Jalapeño Navel Orange Caramelized Honey Pan Sauce and Wild Rice Pilaf	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	20
Fish 'n Chips: "Catch of the Day" with House Made Tartar and Cole Slaw	20

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 46	Ten Ounce 66
USDA Prime Aged Ribeye (14 Ounce) Great Plains	68	
USDA Prime Aged New York Strip Steak (14 Ounce) Great Plains	60	
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	48	

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

## ☞ Annie Gunn's Desserts ☜

Vanilla Bean Crème Brûlée with Spiced Local 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 ☞

Grilled Angus Beef Strip Steak Carved on Baguette with Widmer Cheddar (Cow, Wisconsin), Grilled Onions, Mushrooms and Whipped Yukon Gold Potatoes	24
Griddled Hawaiian Ahi Tuna Burger on Brioche with Roasted Portobello, Onion Jam and Local Vegetable Miso Salad	20
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips	19
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries	19
Grilled Smoked Spicy Beef Sausage on Top Loader Bun with Street Cart Onions and Hand Cut Fries	17
Crispy Fried Local Chicken Thigh on Brioche with Alabama White BBQ, Pickled Onions and Irish Potato Salad	16
Smoke House Market Braunschweiger on Seeded Rye with Mustard Aioli, Bibb Lettuce, Sweet Onion and German Potato Salad	15

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, French Fries and Comeback Sauce	16
“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	15
“AG” Mini-Burger (Quarter Pound) on Potato Bun with American Cheese and French Fries	8
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



16806 Chesterfield Airport Road  
 Chesterfield, MO 63005  
 636-532-7684      [www.anniegunns.com](http://www.anniegunns.com)