

🌀 Appetizers 🌀

Sautéed Hudson Valley Foie Gras and Poached Maine Lobster on Mini-Brioche
with Heirloom Tomato Chutney and Tobacco Onions

Show Me Caviar (Missouri) on Soft Scrambled Local Egg with Crème Fraiche and Fresh Chives

Roasted Marrow Bone, CVAP'd Local Duck Egg Yolk, Prime Tenderloin Tartare
with Fried Caper Sherry Vinegar and Oregano

Bruschetta: Green Lentil Kalamata Olive Salad on Grilled Baguette with Fried Wellfleet Clams,
Locatelli Pecorino (Sheep, Italy) and Candied Citrus Peel

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

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

Crispy Fried Local Chicken Hearts with Country Ham Gravy

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!

House Smoked Seafood Sampler: Vermont Maple Glazed Jumbo Shrimp,
Viking Village Sea Scallops, Troutdale Farm Missouri Trout and Farm Raised Sturgeon
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 🌀

Local Beets and Gem Lettuce with Sweet Onion, Asian Pears,
Lemon Poppy Seed Dressing, Baetje Goat Cheese (MO.) and Toasted Almonds

Pecan Crusted Baetje Farm Goat Cheese (Missouri) on Gem Lettuce
with Golden Raisins, Sweet Onion and Tomato Chutney Dressing

Traditional Caesar Prepared with Grana Padano (Cow, Italy)
and Garlic Croutons

Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette,
Aged Provolone (Cow, Italy), Garlic Croutons and Volpi Genoa Salami

Customize your salad:

Grilled "Smoke House Market Magic Marinade" Marinated Beef Tenderloin (Four Ounces)

Grilled Herb Marinated "Double Star Farm" (Illinois) Breast of Chicken

Smoked Jumbo Shrimp (per Piece)

Smoked Chicken

Smoked Rainbow Trout

Roquefort (Sheep, France)

🌀 Soups 🌀

Annie Gunn's Incredibly Famous Potato Soup

Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion

☞ 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 (12 oz.) and House Made Goat Sausage
with Italian Plum Chutney, Braised Red Cabbage and Yukon Gold Potato Pancake

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 Horseradish Whipped Yukon Gold Potatoes

☞ Annie Gunn's Steaks ☞

Angus Reserve Aged Filet Mignon, Northern Plains
with Cabernet Cracked Pepper Butter

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

USDA Prime Aged Ribeye (16 oz.) Northern Plains

Angus Reserve Bone-in Filet Mignon (14 oz.) Northern Plains

American Style Kobe Tomahawk Chop (34 oz.) Marble Grade 9, Nebraska

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
Ozark Forest (Missouri) Shiitake Mushroom Roasted Sweet Pepper Fresh Tarragon Pan Sauce
Champignon Toasted Garlic Lemon Parsley Extra Virgin Olive Sauce
Pecan Wood Smoked Bacon Chutney

TAMBER BEY



Join us for our first 2017 wine pairing dinner on Thursday, January 26th at 6:30

One of our great new relationships in Napa Valley is with

Tamber Bey Vineyards in Northern Napa's town of Calistoga.

For our January winemaker event, we will have their **National Sales Manager, Matthew Fleming**
at Annie Gunn's to lead us through their impressive family of wines.

Five courses featuring five Tamber Bey wines including the delicious

Tamber Bey Sauvignon Blanc 'Mello Vineyard' 2014 Yountville, Napa Valley

that we love offering by the glass.

Hope to see you in January.

\$150 per person not including tax or gratuity.

☞ Sandwiches ☞

Smoke House Market Ham, Roasted Heritage Hog Loin and Annie Gunn's Slab Bacon
on Ciabatta with Grilled Onions, Pannonia Swiss (Cow, Hungary), Mustard Aioli and French 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

Grilled Double Star Farm Chicken Breast on Ciabatta with Local Cilantro Chimichurri,
Roasted Local Tomato Salsa and Hand Cut Fries

Roasted Breast of Turkey on Sourdough with Bibb Lettuce, Cranberry Port Wine Chutney,
Jalapeño Jack Cheese and Irish Chips

Crispy Fried Green Tomatoes on Toasted White Bread
with One Year Aged Widmer Cheddar (Cow, WI), Collard Greens and Potato Soup

☞ 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 Brown Sugar Cured House Smoked Local Hog Belly,
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

Chef Lou's Burger: Our Special AG Blend plus Local Heritage Hog and Kobe Beef,
Griddled, on Brioche Bun with Classic American Cheese,
Bread and Butter Pickled Green Tomato Jalapeño Relish and French Fries

☞ Succulent Variations to your Annie Gunn's Burger ☞

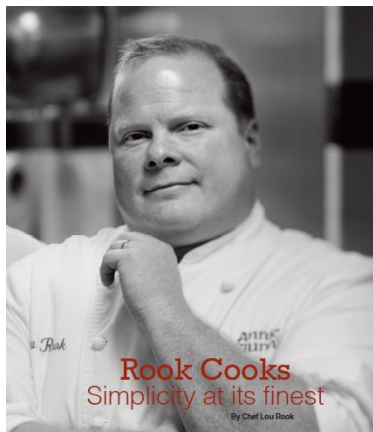
Cheeses:

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 Shiitake 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

Grilled Annie Gunn's Bacon Wrapped Beef Tenderloin Medallion
with a Gorgonzola (Cow, Italy) Zinfandel Butter and Whipped Yukon Gold Potatoes

Roasted Smoked Pekin Duck Breast Classic Normandy Style (Local Apple Dijon Cream)
and Garlic Roasted Potatoes

Pan Fried Heritage Hog Schnitzel with House Made Apple Sauce, Braised Red Cabbage
and a Yukon Gold Potato Pancake

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

☞ **Annie Gunn's Steaks** ☞

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with Cabernet Cracked Pepper Butter

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