

☞ Appetizers ☞

Tartare: Traditionally Prepared with USDA Prime Beef Tenderloin and Fresh Farmer’s Egg	15
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad	14
Cured Wild “Copper River” Sockeye Salmon Gravlax Style on Sweet Corn Pancakes and Crave Brothers Mascarpone (Cow, Wisconsin)	14
Confit’d Duroc Pork Belly on Braised Local Greens with Candied Local Gooseberries and Kalamata Olives	13
Roasted Muscovy Duck Confit with a Local Cherry Toasted Almond Bittersweet Chocolate Sauce	13
Maiale Tonnato: Herb Cured Olive Oil Poached Duroc Pork Tenderloin with a Lemon Yellowfin Tuna Sauce and House Made Flatbread Crackers	12
Crispy Fried Chicken Wings with Chef Lou’s Seasoning Blend, Dipping Sauces and Celery	11
Hickory Smoked Peppered Slab Bacon on a Yukon Gold Potato Pancake with House Made Pear Chutney and Fresh Chives	10
Irish Chips with Salemville Bleu Dip or House Made Salsa	9

☞ Platters to Share ☞

<u>House Made Charcuterie:</u> Merguez Lamb Sausage, Pork Chanterelle Mushroom Terrine, Confit’d Duroc Hog Belly, Tasso Ham and Thomas Hoe Stevenson Stilton (Cow, England) with House Made Chutney, Atomic Mustard, Olives and Cornichons	20
<u>House Smoked Seafood Sampler:</u> Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, Troutdale Farm Missouri Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye	20
<u>Chef Lou’s Cheese Presentation Featuring a Selection of Artisanal and Domestic Farmstead Cheeses:</u> A Daily Selection of Four presented by server with House Made Quince Butter, Imported Olives, House Made Spiced Nuts, Seasonal Fruit and Warm Baguette	20

☞ Salads ☞

Pecan Crusted Goat Cheese (Wisconsin) on Sweet Gem Lettuce with Golden Raisins, Vidalia Onions and Tomato Chutney Dressing	Large 10	Small 6
Traditional Caesar Prepared with Parmigiano-Reggiano (Cow, Italy) and Garlic Croutons	Large 11	Small 8
Sweet Gem Lettuce, Home Grown Tomatoes, Vidalia Onions, House Made Adam Puchta Norton Verjus Vinaigrette, Roasted Pine Nuts and Corsican Feta (Sheep, France)		8
<i>Variations:</i> Grilled Marinated Breast of Chicken 4.50, Smoked Jumbo Shrimp 4.50 per Piece, Smoked Chicken 4.50, Roquefort (Sheep, France) 3, Reserve Angus Tenderloin 7		

☞ Soups ☞

Annie Gunn’s Incredibly Famous Potato Soup	Bowl 6	Cup 4
Annie Gunn’s Chili with Wisconsin Cheddar and Sweet Onion	Bowl 6	Cup 4

☞ **Dinner Entrées** ☞

Chef Lou's Daily Seafood Specialties Presented by Server	Quoted Daily
Grilled Berkshire Hog Pork Chop (16 oz. MO.) with Local Morency Cherry Vidalia Onion Compote, Natural Pork Glace and Gorgonzola (Cow, Italy) Mac N' Cheese	37
Grilled Maple Leaf Farms Quail and Pan Roasted House Made Bacon Wrapped Sweetbreads with a Local Black Raspberry Zinfandel Pan Sauce and Duck Fat Fried Potatoes	36
Braised Marcho Farms Lamb Shank with Stewed Local Vegetables, White Beans and Corn Bread	34
Plancha'd Fragrant Peppered Muscovy Duck Breast with Strawberry Rhubarb Chutney and Goatsbeard Farm (Goat, MO) Creamy Corn Polenta	33
Roasted Naturally Raised Half Chicken (Pilgrims Acres, Warren County) with Roasted Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	28
Sautéed Calves Liver with Caramelized Sweet Onions, Hickory Smoked Bacon, Jameson Irish Whiskey Sauce and Yukon Gold Potato Pancake	27

☞ **Annie Gunn's Steaks and Chops** ☞

Grilled USDA Prime Aged New York Strip Steak (16 Ounce) with Cabernet Cracked Pepper Butter and Champ (Irish style Whipped Yukon Gold Potatoes with Extra Butter and Chives)	40
Grilled USDA Prime Aged Filet Mignon with Cabernet Cracked Pepper Butter and Whipped Yukon Gold Potatoes	Ten Ounce 42, Six Ounce 30
Grilled USDA Prime Aged Ribeye (16 ounce) with Cabernet Cracked Pepper Butter and Hand Cut Fries	40
Grilled Marinated Marcho Farms Lamb Loin Chops (Three Six Ounce Chops) with an Ozark Forest Mushroom Chutney and Salemville Blue Yukon Gold Potato Gratin	38

Since we hand-cut all of our steaks, we will gladly accommodate any requests for larger specialty cuts.

☞ **Succulent Accompaniments to your Entrée at Annie Gunn's** ☞

Local Beets with Tellicherry Pepper, Candied Ginger and Lemon	8
Braised Local Greens with Smokehouse Market Bacon and Vidalia Onions	8
Gorgonzola (Cow, Italy,) Bacon and Chive Stuffed Yukon Gold Potato	8
Home Grown Tomatoes and Roasted Torpedo Onions with Sea Salt and Extra Virgin Olive Oil	7
Sautéed Ozark Forest Mushrooms, Toasted Garlic and Fresh Tarragon	6
Sautéed Champignons with Toasted Garlic, Lemon, Extra Virgin Olive Oil and Italian Parsley	6
Hand Cut Fries with Chef Lou's Special Seasoning Blend	5

Annie Gunn's will try to accommodate all special requests. Please inform your server of dietary needs.

☞ **Sandwiches** ☞

Smoked USDA Prime Beef Tenderloin on Ciabatta Roll with Chipotle BBQ, Caramelized Vidalia Onions and Creamy Cole Slaw	17
Braised Duroc Hog “Sloppy Joe” Open Faced on Foccaccia with Whipped Yukon Gold Potatoes	16
BLT: Natural Hickory Smoked Bacon on Toasted Ciabatta with Local Lettuce, Home Grown Tomato, Herb Mayonnaise and Hand Cut Fries	15
Tilapia Reuben: Roasted Fresh Tilapia on Toasted Rye with Fair Oaks Sweet Swiss (Cow, Indiana,) Caramelized Onion, Sauerkraut, Thousand Island Dressing and French Fries	15
French Dip – Smokehouse Market Roasted Top Round of Beef on Baguette with Havarti (Cow, Denmark,) Au Jus and French Fries	14
Roasted Turkey Breast on Luau Bread with Maple Leaf Farms Jalapeño Jack Cheese (Cow, WI,) Fire Roasted Pineapple Slaw and Irish Chips	13
Grilled Home Grown Tomato on Baguette with Olive Tapenade, Braised Fennel, Mont Chevre Goat Cheese (Wisconsin,) Sweet Basil and Tuscan Potato Salad	13
Grilled Breast of Chicken on Ciabatta with Marinated Home Grown Tomatoes, Local Lettuce, Avocado Cream and Hand Cut Fries	13

☞ **Annie Gunn’s “Half Pound” Hamburgers** ☞

Chef Lou’s Ultimate Burger: Lou’s Special Blend of USDA Prime Striploin, Ribeye, Tenderloin, Kobe Beef and Berkshire Heritage Pork, Grilled with Smokehouse Market Double Smoked German Salami, Fried Farmer Egg, Grilled Vidalia Onions and Hand Cut Fries	15
Annie Gunn’s Classic Hamburger “Special Blend” of: USDA Prime Striploin, Ribeye, Angus Tenderloin and Brisket, Freshly Ground Daily in our Kitchen: Simply the best, grilled as you prefer and served with French Fries	8
Annie Gunn’s “Mini” Hamburger (Quarter Pound) with Romaine Lettuce, Sweet Onion, Home Grown Tomato, Kosher Pickle and French Fries	5
With Choice of Cheese	6
The Patty Melt: Served on Toasted Rye with Caramelized Vidalia Onion, Fair Oaks Sweet Swiss (Cow, Indiana) and French Fries	11

☞ **Succulent Variations to your Annie Gunn’s Burger** ☞

Cheeses: Grafton One Year Cheddar (Cow, Vermont,) Fair Oaks Sweet Swiss (Cow, Indiana,)	
Havarti (Denmark,) Maple Leaf Farms Jalapeño Jack (Cow, Wisconsin) or American	2
Gorgonzola Verde Dolce (Cow, Italy)	3
Natural Hickory Smoked Bacon	2
Sautéed Ozark Forest Mushrooms	2

Local Farmer Products Include:

Jones Heritage Farm (Cape Girardeau, MO)	Pilgrims Acres (Warren County, MO)
St. Isidore Farm (Lincoln County, MO)	Funk Grove Farm (IL)
Claverach Farm (Eureka, MO)	Eckert’s (IL)
Turkey Hill Grange (Belleville, IL)	Sunshine Farm (Collinsville, IL)
Brubaker’s Apiary Honey (IL)	Northern Pecan Growers Association (Nevada, MO)

☞ **News from the Chef** ☞

Morgan ‘Metallico’ Un-oaked Chardonnay 2008 Monterey, California @ \$10 a glass
This stainless steel produced white is the perfect complement to our fantastic oysters
Zaca Mesa Viognier 2008 Santa Ynez, Santa Barbara, California @ \$10 a glass
When you are enjoying our luscious tomato salad, this is the wine to enjoy with it

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

Chef Lou's Daily Seafood Specialties Presented by Server	Quoted Daily
Grilled Beef Tenderloin Porcini Brochette with a Soy Caramel Glaze and Creamy Corn Polenta	18
Planca'd Troutdale Farm Rainbow Trout with Sautéed Sweet Corn, Guanciale, Home Grown Tomatoes, Herb Butter and Fried Potatoes	18
Crispy Muscovy Duck Confit and Linguine with Ozark Forest Mushrooms, Black Raspberry Glaze and Meadow Kaas Spring Gouda (Cow, Holland)	17
Chicken Leg and Thigh, Marinated and Grilled, with Soy Butter Glaze, Couscous, Home Grown Tomatoes and Roasted Onions	17
Chicken Fried Steak: Pan Fried Medallions of USDA Prime Aged Strip Loin with Classic Cream Gravy, Farmer Vegetables, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	16
Roasted Duroc Hog Pork Belly Confit with Strawberry Rhubarb Chutney, Braised Local Greens and Cornbread	16
Grilled Merguez Sausage and Crispy Fried Oysters with Rosemary Lemon Aioli Dipping Sauce, Fried Potatoes and Farmer Vegetables	14
Frittata with Jumbo Lump Crab, Hen of the Woods Mushrooms, Spring Onions, Mascarpone (Cow, Wisconsin) and Local Field Greens Salad	14
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	13

A selection of our hand cut steaks is also available. Please ask your server.

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Braised Local Greens with Smokehouse Market Bacon and Vidalia Onions	8
Gorgonzola (Cow, Italy,) Bacon and Chive Stuffed Yukon Gold Potato	8
Home Grown Tomatoes and Roasted Torpedo Onions with Sea Salt and Extra Virgin Olive Oil	7
Sautéed Ozark Forest Mushrooms, Toasted Garlic and Fresh Tarragon	6
Sautéed Champignons with Toasted Garlic, Lemon, Extra Virgin Olive Oil and Italian Parsley	6
Hand Cut Fries with Chef Lou's Special Seasoning Blend	5

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