

AVAILABLE DINNER HOURS  
5:30 – 9:00 PM  
TUESDAY-SATURDAY

# Dinner APPETIZERS

## Escargot | 16

Pancetta, Cherry Tomato, White Wine Cream, and Grilled French Baguette

## Lavosh | 11

Middle Eastern Flatbread with Bacon Cream Cheese Spread

## Jalapeño Corn Fritters | 9

Cured Chorizo, Chipotle Remoulade, and Avocado Crème

## Seasonal Charcuterie Board | 18

Cured Meats, Artisan Cheeses, Pickled Vegetables, and House Jam and Bread

## Seafood Tower | 18<sup>DF</sup>

Spicy Crab, Ahi Tuna with Sweet Soy, Colossal Shrimp, Avocado, Fresh Mango, and Crispy Wonton Chips

## Smoked Spinach Dip | 11

Smoked Spinach, Shaved Parmesan, Savory Almonds, Grilled Bread, and House Crackers

## AC Cheese Fries | 8

Bacon Lardon, Smoked Gouda Cheese, and Truffle Ketchup

## SALADS

## AC House Salad | Full 9<sup>\*\*</sup> | DF

Spring Mix, Carrots, Red Onions, Cucumber, and House Vinaigrette

## Caesar | Half 8 | Full 12

Chopped Romaine Lettuce, Croutons, Parmesan Cheese, and House Caesar Dressing

## Wedge Salad | 13

Bacon Lardon, Crispy Fried Onion, Cherry Tomato, Blue Cheese Crumbles, and Creamy Dressing

## Summer Berry Salad | 14<sup>\*\*</sup>

Spring Blended Greens, Strawberries, Blueberries, Pickled Blackberries, Cucumbers, Candied Walnuts, Aged Goat Cheese, Granola Crisps, and Lavender Honey Vinaigrette

## Grilled Peach Caprese | 12<sup>\*\*</sup>

Buffalo Mozzarella, Fresh Basil, Heirloom Cherry Tomatoes, Grilled Peach Compote, and Red Wine Balsamic Drizzle

## SOUPS

## Sweet Corn and Poblano Bisque<sup>\*\*</sup>

## Lobster Bisque

Cup | 8    Bowl | 11

<sup>\*\*</sup> GLUTEN FREE | <sup>DF</sup> CAN BE MADE DAIRY-FREE | <sup>+</sup> CAN BE MADE VEGETARIAN

Executive Chef Lauren Whittedge

## ENTREES

*All Entrees include AC House Salad*

### **Miso Glazed Salmon | 30<sup>DF</sup>**

Lemon Grass Jasmine Rice, Ginger Glazed Baby Carrot, Tempura Fried Squash, Hoisin Barbecue Sauce, and Pickled Radish Slaw

### **Pan Fried Rainbow Trout | 26**

Asiago Risotto, Blistered Snap Peas, Sautéed Wild Mushroom, and Horseradish Cream Sauce

### **Pan Seared Striped Bass | 28**

Parmesan Fingerling Potatoes, Marinated Peppers, Sundried Tomato Pesto, and Lemon Garlic Butter

### **Bone-in Elk Loin | 37**

Cured Chorizo, Cowboy Onion Rings, West Texas Succotash, Pickled Jalapeño, and Ancho Chile Barbecue Sauce

### **Cajun Chicken Pasta | 21**

Cavatappi Pasta, Grilled Chicken, Andouille Sausage, Crawfish, Shrimp, Green Bell Peppers, Zucchini, Cajun Alfredo Sauce and Garlic Bread

### **Filet Diane | 52**

8oz Filet, Gratin potato, Crispy Shallot, Grilled Broccolini, and Classic Diane Sauce

## STEAKHOUSE SELECTION

*All Steakhouse Selections include AC House Salad*

### **16oz Bone-in Ribeye | 55**

### **8oz Filet | 50**

### **Sweet Chili Glazed Lamb Chops | 32**

### **Mesquite Rubbed Pork Porterhouse | 28**

## SIDES

**Boursin Mashed Potatoes<sup>\*\*</sup>**

**Grilled Asparagus**

**Wild Mushroom Risotto**

**Bacon & Smoked Cheddar Mac N Cheese**

**Steakhouse Mushrooms<sup>DF</sup>**

**Creamed Corn**

**Chef's Mixed Vegetables<sup>\*\* | DF</sup>**

**7.50\each**

*Executive Chef Lauren Whittedge*