

# Dinner

Available Dinner Hours  
5:30 - 9:30 PM  
TUESDAY - SATURDAY

## APPETIZERS

### Escargot | 16

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

### Lavosh | 13

Middle Eastern Flatbread with Bacon Cream Cheese Spread

### Seasonal Charcuterie Board | 18

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

### AC Crab Cakes | 15

Classic Tartar Sauce, Chimichurri Celery Salad

### Shrimp Cocktail | 16 - GF DF

Colossal Shrimp, Classic Cocktail Sauce, Lemon Wedge

### Jalapeno Corn Fritters | 12

Cured Chorizo, Chipotle Remoulade, Avocado Crème

### AC Cheese Fries | 10 +

Smoked Gouda Cheese, Bacon Lardons, Truffle Ketchup

### Smoked Spinach Dip | 13 +

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

## SALADS

### AC House Salad | Full 9

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

### Caesar | Half 9 | Full 13

House Made Caesar Dressing, Croutons, Parmesan Cheese, Chopped Romaine

### Wedge Salad | 14

Iceberg Lettuce, Bacon Lardon, Heirloom Cherry Tomato, Fried Onion Strings, Blue Cheese Crumbles, Parmesan Black Pepper Dressing

### Roasted Beet Salad | 13 GF

Candied Walnut, Goat Cheese, Sliced Apple, Crisp Field Greens, Creamy Vinaigrette

### Ahi Tuna Asian Salad | 16 GF DF

Sesame Crusted Ahi Tuna, Crisp Field Greens, Edamame, Chili Spiced Peanuts, Orange Segments, Cucumber Ribbons, Miso Ginger Vinaigrette

## SOUPS

### Roasted Cauliflower and Red Pepper Chowder - Vegetarian +

### Lobster Bisque

Cup | 10 Bowl | 13

\*\*GF-GLUTEN FREE | DF- CAN BE MADE DAIRY FREE | + CAN BE MADE VEGETARIAN

*Executive Chef Lauren Whittedge*

## ENTREES

### **Stout Braised Short Rib | 34**

Pancetta, Butternut Squash Risotto, Sautéed Haricot Vert, Cognac Green Peppercorn Sauce

### **Hazelnut Crusted Salmon | 27**

Quinoa, Wild Rice Pilaf, Winter Vegetables, Sautéed Swiss Chard, Balsamic Fig Bruere Rouge

### **Pan Seared Black Seabass | 32 +**

Yellow Vegetable Curry, Rock Shrimp, Roasted Cauliflower, Golden Lentils, Red Chili Garlic Oil

### **Filet Diane | 58**

Cheesy Potato Au Gratin, Grilled Broccolini, Classic Diane Sauce

### **Three Cheese Ravioli | 32**

Sauteed Cremini Mushrooms, Cipollini Onions, Lobster Alfredo Sauce, Caper Arugula Salad

### **Five Spice Duck Breast | 28**

Hoisin, Sesame Brussel Sprouts, Roasted Sweet Potato, Fragrant Jasmine Rice, Pickled Shishito Peppers, White Miso Compound Butter

### **Chicken Fried Quail | 24**

Savory Sweet Potato Pancakes, Siracha Maple Syrup, Candied Walnut

### **Bone In Elk Chop | 54**

Southwest Corn Succotash, Cured Chorizo, Pickled Jalapeno, Cowboy Onion Rings, Ancho Chili Barbecue Sauce

## STEAKHOUSE SELECTION

*All Steakhouse Selections Include AC House Salad*

### **16oz Bone In Ribeye | 58**

### **8oz Filet | 55**

### **Lamb Chops with Chimichurri | 35**

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

## SIDES

### **Boursin Mashed Potatoes\*\***

### **Chef's Mixed Vegetables**

### **Crispy Brussel Sprouts**

### **Hasselback Potato with a Gouda Mornay**

### **Bacon and Smoked Cheddar Mac & Cheese**

### **Steakhouse Mushrooms**

### **Three Onion Creamed Corn with Herb Crust**

9 | each

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