

# Dinner

## APPETIZERS

### Escargot | 16

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

### Lavosh | 13

Middle Eastern Flatbread, Bacon Cream Cheese Spread

### Ancho Chili Braised Pork Belly | 14 <sup>DF</sup>

Arugula Salad, Strawberries, Cumin Seed Vinaigrette

### Seasonal Charcuterie Board | 18

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

### Seafood Stack | 17 <sup>DF</sup>

Lump Crab, Ahi Tuna, Mango Pico de Gallo with Avocado, Honey Chipotle Vinaigrette, Corn Chips

### Smoked Spinach Dip | 13 <sup>+</sup>

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

### AC Cheese Fries | 10 <sup>+</sup>

Bacon Lardon, Smoked Gouda Cheese, Truffle Ketchup

## SALADS

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

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

### Caesar | Half 9 | Full 12

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

### Watermelon Caprese | 13 <sup>\*\*</sup> | <sup>+</sup>

Fresh Mozzarella Cheese and Basil with Balsamic Reduction and Olive Oil

### Citrus Arugula Salad | 12 <sup>\*\*</sup> | <sup>+</sup>

Orange and Grapefruit Segments, Candied Almonds, Aged Goat Cheese, Creamy Herb Vinaigrette

### Texas Cobb Salad | 15 <sup>\*\*</sup> | <sup>DF</sup> | <sup>+</sup>

Fresh Greens, Roasted Corn, Black Beans, Avocado, Red Butte Cheese, Pickled Jalapeno, Cherry Tomato, Cured Chorizo, Chipotle Ranch

## SOUPS

### Cream of Asparagus <sup>\*\*</sup>

### Lobster Bisque

Cup | 8    Bowl | 10

<sup>\*\*</sup> CAN BE MADE 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*

———— **Sweet Chili Salmon | 29<sup>DF+</sup>** ————

Kimchi Fried Rice, Blistered Shishito Peppers, Miso Aioli, Pickled Shiitake Mushroom

———— **Pan Seared Scallops | 37<sup>\*\*</sup>** ————

Sweet Pea Puree, Tomato and Red Pepper Compote, Bacon Lardon, Garlic Thyme Vinaigrette

———— **Lighthouse Trail Ravioli | 24** ————

Chorizo Stuffed Ravioli, Grilled Yellow Squash, Chipotle Pecan Pesto, Avocado Lime Crème

———— **AC Bison Burger | 18** ————

Ground Bison Patty, Caramelized Shallot Jam, Gouda Cheese, Horseradish Aioli, Thick Cut Bacon,  
Served on a Pretzel Bun with Choice of Fries, Sweet Potato Fries or House Chips

———— **Blackened Redfish | 27<sup>\*\*</sup>** ————

Floridian Succotash, Boursin Grits, Creamy Crab Sauce

———— **Filet Diane | 56** ————

8oz Filet, Cheesy Potato Au Gratin, Grilled Broccolini, Classic Diane Sauce

## STEAKHOUSE SELECTIONS

*All Steakhouse Selections include AC House Salad*

———— **16oz Bone-in Ribeye | 52** ————

———— **8oz Filet | 56** ————

———— **Lamb Chops with Black Pepper Jam | 35** ————

———— **Popper Stuffed Quail | 24** ————

## SIDES

**Green Chili Mashed Potatoes<sup>\*\*|+</sup>**

**Blistered Shishito Peppers with Honey Sriracha<sup>DF</sup>**

**Smoked Cheddar and Bacon Mac n Cheese**

**Steakhouse Mushrooms<sup>+</sup>**

**Wedge Cut Fries with Black Garlic Aioli<sup>+</sup>**

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

**9each**

———— *Executive Chef Lauren Whittedge* ————