

AC

Appetizers

• ESCARGOT •

Pancetta, Cherry Tomato, White Wine, Cream, and Grilled French Baguette
14

• LAVOSH •

Middle Eastern Flatbread with Bacon Cream Cheese Spread
11

• ARANCINI •

Herb Aioli, Balsamic Reduction, and Crispy Prosciutto
13

SEASONAL CHARCUTERIE BOARD

Cured Meats, Artisan Cheeses, House Made Jam and Bread, and Pickled Vegetables
18

• SEAFOOD TOWER •

Shrimp, Lump Crab, Avocado, Tuna, Sriracha Spiced Wonton Crisp, and Wasabi Vinaigrette
16

• SMOKED SPINACH DIP •

Garlic Confit, Shaved Asiago, Savory Almonds, Grilled Bread and House Made Crackers
10

Salads

• AC HOUSE SALAD •

Spring Mix, Carrots, Cucumber, Red Onions and dressing of choice
Full | 9

• CAESAR •

Croutons, Parmesan Cheese and Chopped Romaine, and House Made Caesar Dressing
Half 8 | Full 12

• WEDGE SALAD •

Cherry Tomato, Bacon Lardon, Blue Cheese Crumbles, Crispy Fried Onion, and Creamy Dressing
13

• CHEF'S WINTER SALAD** | DF | + •

Roasted Butternut Squash, Candied Pecan, Shaved Parmesan, Pickled Beet, Parsnip Crisp, Shredded Kale Arugula Mix, and Maple Honey Mustard Vinaigrette
14

• SHAVED BRUSSELS SALAD** | DF | + •

Chevre Cheese, Roasted Pine Nut, Bacon Lardon, Brandy Soaked Cranberry, Pickled Radish, and Poppyseed Dressing
15

Soups

• CREAM OF WILD MUSHROOM •

Cup | 7 Bowl | 10

• LOBSTER BISQUE** •

Cup | 7 Bowl | 10

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

Executive Chef Lauren Whittedge

AC

Entrees

All Entrees include AC House Salad.

• SEARED SALMON** •

Wild Rice Pilaf, Roasted Beets, Baby Carrots, Pomegranate Molasses, and Smoked Salt Compound Butter
33

• GRILLED SCALLOPS AND SHRIMP** •

Lobster and Pea Risotto, Crispy Kale, and Lemon Beurre Blanc
36

• VEAL CHOP •

Truffle Parmesan Fingerling Potatoes, Crispy Brussels Sprouts, Pancetta Lardons, Cabernet Onion Jam, and Black Garlic Vinaigrette
48

• PULLED SHORT RIB PAPPARDELLE •

Wild Mushroom Ragout, Roasted Root Vegetables, and Guinness Gastrique
35

• CRISPY SKIN YELLOWTAIL SNAPPER •

Rock Shrimp Stew, Sautéed Spinach, Confit Cherry Tomatoes, and Chimichurri sauce
32

• FILET DIANE •

8oz Filet, Gratin Potato, Grilled Broccoli, and Classic Diane Sauce
45

Steakhouse Selection

All Steakhouse selections include AC House Salad and Choice of TWO sides.

• 16oz RIBEYE •

44

• 8oz FILET •

41

• SMOKED ELK LOIN •

37

• LOLLIPOP LAMB CHOPS •

34

Sides

• BOURSIN MASHED POTATOES •

• CRISPY BRUSSELS SPROUTS •

• WHITE CHEDDAR MAC N CHEESE •

• MELTED LEEK AND BACON CREAMED CORN •

• STEAKHOUSE MUSHROOMS •

• HERB ROASTED BABY CARROTS •

8.50/each

• Executive Chef Lauren Whittedge •