



GROUP



Starters

Pepperjack Corn Dip 9
Hot creamy blend of corn, pepperjack cheese, & peppers with freshly fried flour tortilla chips

Spinach Artichoke Dip 9
Creamy blend of piping hot chopped spinach, artichokes, & parmesan cheese with freshly fried flour tortilla chips

Crawfish Dip 10
Crawfish tails in a creamy, Cajun cheesy dip with fresh fried flour tortilla chips

Chicken Strips 10
Three generous hand-breaded fried, grilled, or blackened chicken tenders with your choice of dipping sauce

Shrimp Cocktail 10
Five Jumbo shrimp with lemon & zesty cocktail sauce

Sausage Cheese Plate 11
Cheddar & pepperjack cheese cubes, pimento cheese, fried sausage, pickle spears, & crackers with housemade Ranch dressing

Fried Mozzarella 9
Hand-breaded fried cheese with marinara sauce

Stuffed Mushrooms 12
Crab-stuffed, smothered with provolone cheese, & baked in garlic butter

Crab Cakes 11
Two Creole-style cakes packed with sweet crabmeat & drizzled with lemon aioli

AC's Signature Entrées

served with one Side (additional charge for premium Side)

14oz. NY Strip & Jumbo Grilled Shrimp 36

8oz. Bacon-wrapped Filet* & Crab-stuffed Lobster Tail 44

8oz. Bacon-wrapped Filet* & Jumbo Grilled Shrimp 37

Steaks

served with one Side (additional charge for premium Side)

Our Steaks are seasoned with salt & pepper & topped with Garlic Steak Butter
Please let your server know if you would like additional seasonings

16oz. Ribeye* 34

14oz. NY Strip* 32

8oz. Center-cut Filet Mignon* 31

10oz. Sirloin* 24

Choose your Temperature:

Blue - Cold red center

Rare - Cool red center

Medium Rare - Warm red to pink center

Medium - Warm pink center with a touch of red

Medium Well - Warm pink to brown center

Well Done - Hot brown center

Add-ons & Steak Toppers

Add to any menu item other than Sides

6oz. Lobster Tail 18

6oz. Crab-stuffed Lobster Tail 20

Four Shrimp 8

Fried, Grilled, or Blackened

Steak Toppers 3

Bearnaise Sauce

Mushroom Demi Glacé

Bleu Cheese Crumbles

Creamy Crawfish Sauce

Entrées

served with one Side (additional charge for premium Side)

Shrimp Platter 25
Twelve Jumbo shrimp...hand-breaded fried, grilled, or blackened

Catfish Platter 21
U.S. Farm-raised
Two 7oz. fried fillets hand-breaded in seasoned commeal with cole slaw, hush puppies, & tartar sauce

Double Lobster Tails 40
Steakhouse tradition...Twin 6oz. lobster tails with garlic butter & lemon

Chicken Cordon Bleu 22
Baked, hand-breaded boneless chicken with prosciutto & provolone cheese, topped with Momay cheese sauce

Surf 'n Turf* 30
Best of both worlds...our 10oz. Sirloin & Jumbo shrimp...fried, grilled, or blackened

8oz. Salmon 28
Grilled or blackened

14oz. Porterhouse Pork Chop* 24
Char-grilled, medium-well...topped with apple chutney

Side Items

"with Entree" denotes additional charge for premium Side

Soup of the Day 5
with Entrée 2

Fresh-cut Fries 3

Baked Potato 3
butter, sour cream, & sliced green onions
Add Bacon, Cheese **0.50 each**

Sweet Potato Mash 3
Sweet potato & apple mash topped with toasted marshmallows
Add Candied Walnuts **1.5**

Garlic Mashed 3
Red-skinned potatoes with butter & garlic
Add Bacon, Cheese **0.50 each**

Cheese Grits 3
Made with white cheddar cheese & topped with cheddar cheese blend

Broccoli 4 with Entrée 1
Sautéed in garlic butter
Add Momay Cheese Sauce **1**

Asparagus 6 with Entrée 3
Sautéed in lemon-garlic butter

Small Garden Salad 5 with Entrée 2

Small Caesar Salad 5 with Entrée 2

Small Spring Salad 6 with Entrée 3

Salad Dressings:
Housemade Ranch, Honey Mustard, Bleu Cheese, 1000 Island, Italian, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar

*Consumer Advisory: Consuming raw or undercooked meat, seafood, or poultry may increase your risk of foodborne illness, especially if you have a medical condition

Please notify your server of any food allergies so they may assist you with your selections.

Management reserves the right to add 18% gratuity at its discretion to parties of 8 or more.