

GLUTEN-FREE

Although we are experienced regarding the preparation of gluten-free items, we cannot guarantee any items to be 100% gluten-free. We do our best to avoid cross-contamination, but there are airborne gluten particles that may affect those with serious gluten allergies. The frying oil that we use is of the highest quality and filtered daily to avoid cross contamination; however we cannot guarantee fried items to be 100% gluten-free as they are cooked in the same oil as non-gluten-free menu items.

appetizers

POTATO SKINS 11

potato halves smothered with cheese, crispy bacon, & green onions with housemade ranch dressing

CHICKEN STRIPS 11

grilled or blackened chicken tenders with your choice of dipping sauce
housemade ranch, honey mustard, zesty buffalo, sweet bbq

SAUSAGE CHEESE PLATE 13

cheddar & pepperjack cheese cubes, pimento cheese, fried sausage, & pickles with housemade ranch dressing

SHRIMP 'N CHEESE GRITS 14

cajun jumbo shrimp with grilled sausage, cheese grits, & andouille cream sauce

soup & salads

DRESSINGS: housemade ranch, honey mustard, balsamic vinaigrette, raspberry vinaigrette, 1000 island, caesar, bleu cheese, oil & vinegar

GARDEN SALAD Large 11 Small 6

lettuce blend, tomatoes, cucumbers, red onions, & cheese blend with your choice of dressing

CLASSIC CAESAR SALAD Large 11 Small 6

romaine lettuce & parmesan cheese tossed in caesar dressing

SPRING SALAD Large 13 Small 7

spring mix, mandarin oranges, dried cranberries, walnuts, & goat cheese with your choice of dressing

CHEF SALAD 15

Entree-sized...lettuce blend, ham, turkey, bacon bits, swiss & cheddar cheeses, hard-boiled egg, tomatoes, & cucumbers with your choice of dressing

ADD CHICKEN: 5
grilled or blackened

ADD SHRIMP: 6
grilled or blackened

ADD SALMON: 7
grilled or blackened

burgers & sandwiches

*served with lettuce, sliced tomato, sliced onions, & pickle chips
includes choice of ONE side*

STEP 1: PICK YOUR PROTEIN * 14

HALF-POUND all-beef burger grilled medium-well
OR
grilled or blackened chicken

STEP 2: GET CHEESY

american
cheddar
pepperjack
provolone
swiss
pimento cheese +\$1
goat cheese +\$1

STEP 3: ADD A SAUCE +50¢

housemade ranch
honey mustard
A-1 steak sauce
BBQ sauce
zesty buffalo sauce

STEP 4: EXTRA TOPPINGS

jalapenos +75¢
grilled onions +\$1
grilled mushrooms +\$1
bacon +\$2

GLUTEN-FREE BUN +\$2

All menu prices posted &/or quoted reflect a 3% discounted cash price. If you pay with a credit card, we will adjust your bill by 3% to reflect the non-discounted price at the time of sale.

entrees

includes choice of ONE Side Item

ADD a small Garden or Caesar Salad +\$4

SHRIMP PLATTER 27

ten jumbo shrimp...grilled or blackened

HONEY-LIME GARLIC BUTTER SALMON 29

caramelized on the outside
falling apart tender on the inside

PORTERHOUSE PORK CHOP 14 OZ. * 28

char-grilled to medium-well
topped with warm apple chutney

CHICKEN FLORENTINE 25

grilled boneless chicken topped with creamy spinach sauce,
mozzarella, & parmesan cheese

sides

FRESH-CUT FRIES 5

BAKED POTATO 5

with butter, sour cream, & sliced green onions
add bacon, cheese +50¢ each

GARLIC MASHED 5

potatoes with butter & garlic
add bacon, cheese +50¢ each

CHEESE GRITS 5

with white cheddar cheese
topped with cheddar cheese blend

BROCCOLI 6

sautéed in garlic butter

MUSHROOMS 6

sautéed in garlic-lemon butter

ASPARAGUS 7

sautéed in garlic-lemon butter

CREAMED SPINACH 7

chopped spinach in a creamy, cheesy sauce

dessert

CRÈME BRÛLÉE 8

rich vanilla custard topped with a layer of hardened
caramelized sugar

steaks

our steaks are graded USDA upper choice or higher

*our steaks are seasoned with salt & pepper
& topped with our signature garlic steak butter*

*please let your server know if you would like additional
seasonings*

includes choice of ONE Side Item

ADD a small Garden or Caesar Salad +\$4

FILET MIGNON 8 OZ. * 38

our most popular steak, cut in-house
grilled to perfection over open flame

BACON-WRAPPED FILET 8 OZ. * 40

our filet wrapped in hickory-smoked bacon

NY STRIP 14 OZ. * 38

tender, juicy steak that is well-marbled, cut in-house

RIBEYE 16 OZ. * 42

classic ribeye, cut in-house
well-marbled to provide tons of juiciness & great flavor

SIRLOIN 10 OZ. * 28

our leanest cut of beef that also offers the "beefiest" flavor

steak temperature

*we recommend steaks cooked rare, medium rare,
or medium and are not responsible for steaks
cooked medium-well or well done*

CHOOSE YOUR TEMPERATURE:

Rare - Cool red center

Medium Rare - Warm red to pink center

Medium - Warm pink center, touch of red

Medium Well - Warm pink to brown center

Well Done - Hot brown center

steak toppers

SAUTÉED MUSHROOMS 4

CREAMY CRAWFISH SAUCE 5

SAUTÉED ONIONS 3

AC'S SIGNATURE STEAK SAUCE 2

add-on

add to ANY steak or entree

FOUR SHRIMP 10

grilled or blackened



STEAKHOUSE • PUB

* 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 to parties of 6 or more.