

# 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 12.50

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

### CHICKEN STRIPS 12.50

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

### SAUSAGE CHEESE PLATE 15.50

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

### SHRIMP 'N CHEESE GRITS 15.50

five cajun, grilled 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 11.50 SMALL 6.25

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

### CLASSIC CAESAR SALAD LARGE 11.50 SMALL 6.25

romaine lettuce & parmesan cheese tossed in caesar dressing

### SPRING SALAD LARGE 13.50 SMALL 7.25

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

### CHEF SALAD 17.50

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

ADD CHICKEN TO SALAD: 5  
grilled or blackened

ADD SHRIMP TO SALAD: 7  
grilled or blackened

ADD SALMON TO SALAD: 10  
grilled or blackened

## BURGERS & SANDWICHES

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

### STEP 1: PICK YOUR PROTEIN \* 15.50

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

### STEP 2: GET CHEESY

american  
cheddar  
pepperjack  
provolone  
swiss  
pimento cheese +\$2  
goat cheese +\$2

### STEP 3: ADD A SAUCE +50¢

housemade ranch  
honey mustard  
BBQ sauce  
zesty buffalo sauce

### STEP 4: EXTRA TOPPINGS

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

GLUTEN-FREE BUN +\$2

\* 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.

GET A 3% DISCOUNT OFF THE MENU PRICE WHEN YOU PAY WITH CASH

## ENTREES

includes choice of ONE Side Item

ADD a small Garden or Caesar Salad +\$5

### SHRIMP PLATTER 28

ten jumbo shrimp...grilled or blackened

### HONEY-LIME GARLIC BUTTER SALMON 31

caramelized on the outside  
falling apart tender on the inside

### PORTERHOUSE PORK CHOP 14 OZ. \* 29

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

### CHICKEN FLORENTINE 25.75

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

## SIDES

### FRESH-CUT FRIES 5.25

### BAKED POTATO 5.25

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

### GARLIC MASHED 5.25

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

### POTATO SALAD 5.25

with herbs & spices in mayonnaise & sour cream  
topped with bacon & green onions

### CHEESE GRITS 5.25

with white cheddar cheese  
topped with cheddar cheese blend

### BROCCOLI 6.25

sautéed in garlic butter

### MUSHROOMS 7.25

sautéed in garlic-lemon butter

### ASPARAGUS 7.25

sautéed in garlic-lemon butter

### CREAMED SPINACH 7.25

chopped spinach in a creamy, cheesy sauce

## DESSERT

### CRÈME BRÛLÉE 8.25

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 +\$5

### FILET MIGNON 8 OZ. \* 41.25

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

### BACON-WRAPPED FILET 8 OZ. \* 43.50

our filet wrapped in hickory-smoked bacon

### NY STRIP 14 OZ. \* 41.25

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

### RIBEYE 16 OZ. \* 46.50

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

### SIRLOIN 10 OZ. \* 31

our leanest cut of beef with 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 10.25

grilled or blackened

# AC'S

STEAKHOUSE • PUB