

GROUP

APPETIZERS

PEPPERJACK CORN DIP 12.50

hot creamy blend of corn, pepperjack cheese, & peppers
with freshly fried flour tortilla chips

SPINACH ARTICHOKE DIP 12.50

creamy blend of piping hot chopped spinach, artichokes, &
parmesan cheese with freshly fried flour tortilla chips

CRAWFISH DIP 15.50

crawfish tails in a creamy, Cajun cheesy dip
with freshly fried flour tortilla chips

ENTREES

includes choice of ONE Side Item

ADD a small Garden or Caesar Salad +\$5

ADD a Bread basket with butter +\$5

SHRIMP PLATTER 28

ten jumbo shrimp
hand-breaded fried, 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 a medium-well temperature
topped with apple chutney

CRAB CAKES 33

three fried creole-style crab cakes packed with sweet crabmeat
drizzled with lemon aioli sauce

CHICKEN FLORENTINE 25.75

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

ADD-ONS

add to ANY steak or entree

FOUR SHRIMP 10.25

hand-breaded fried, grilled, or blackened

TWO CRAB CAKES 15.50

drizzled with lemon aioli sauce

SIDES

FRESH-CUT FRIES 5.25

GARLIC MASHED 5.25

creamy red-skinned potatoes with butter & garlic
add butter, sour cream, bacon, cheese +50¢ each

CHEESE GRITS 5.25

with white cheddar cheese
topped with cheddar cheese blend

BROCCOLI 6.25

sautéed in garlic butter

ASPARAGUS 7.25

sautéed in garlic-lemon butter

FRENCH-STYLE GREEN BEANS 5.25

sautéed in garlic butter

POTATO SKINS 12.50

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

SAUSAGE CHEESE PLATE 15.50

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

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

ADD a Bread basket with butter +\$5

FILET MIGNON 8 OZ. ✱ 42

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

BACON-WRAPPED FILET 8 OZ. ✱ 44

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. ✱ 34

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:

Blue - Cold red center

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 ONIONS 3

SAUTÉED MUSHROOMS 4

AC'S SIGNATURE STEAK SAUCE 2

CREAMY CRAWFISH SAUCE 6

EXTRA STEAK BUTTER 1

✱ 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 be advised that the fish, seafood, and crawfish may be
imported and sourced, harvested, raised, or processed from
locations outside the continental United States.

Management reserves the right to add 20% gratuity to large parties
at its discretion.

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