

# Valentine's Day

Saturday, February 14, 2026

## APPETIZERS



### JUMBO SHRIMP COCKTAIL \$10

4 chilled Jumbo shrimp  
served with zesty cocktail sauce & lemon

### PEPPERJACK CORN DIP \$12.50

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

### SPINACH ARTICHOKE DIP \$12.50

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

### CRAWFISH DIP \$15.50

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

## ENTREE ADD-ONS



### FOUR SHRIMP \$10.25

grilled, blackened, or fried

### TWO CRAB CAKES \$15.50

drizzled with lemon aioli sauce

## STEAK TOPPER ADD-ONS



### SAUTÉED ONIONS \$3

### SAUTÉED MUSHROOMS \$4

### CREAMY CRAWFISH SAUCE \$5

### AC'S SIGNATURE STEAK SAUCE \$2

### RED WINE DEMI-GLACE \$5

## DRINK SPECIALS



### VALENTINE MARTINI \$11

Smirnoff Raspberry Vodka, Razzmatazz, lime juice,  
simple syrup, raspberries

### VALENTINI \$12

Tito's Vodka, strawberry syrup, lemon juice, simple syrup,  
strawberries

### BLINKER \$12

Bulleit Rye Whiskey, grapefruit juice, raspberry syrup,  
raspberries

### SPARKLING ROSE \$12

818 Blanco Tequila, watermelon liqueur,  
Andre champagne, lemon juice, simple syrup

### VERY SEXY MARTINI \$10

Smirnoff Citrus Vodka, Andre champagne, lime juice,  
simple syrup, raspberries, mint

### ROSE-COLORED GLASS \$12

Seven Daughters Moscato wine, lemon juice,  
simple syrup, bitters, edible glitter

# AC's

STEAKHOUSE • PUB

## THREE COURSES

\$60 PER PERSON

+ TAX + 20% GRATUITY

RESERVATIONS RECOMMENDED

[WWW.ACSSTEAKHOUSE.COM](http://WWW.ACSSTEAKHOUSE.COM)

662.469.9790

## SOUP OR SALAD

choose one

### CREAMY SEAFOOD BISQUE

rich seafood flavor in a smooth, creamy base  
with shrimp, crab, & rustic croutons

### SMALL GARDEN SALAD

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

## ENTREES

choose one

served with cheddar whipped potatoes & garlic green beans

### SURF 'N TURF

Sous-vide beef tenderloin  
with red wine demi-glace &  
Jumbo shrimp scampi

### FILET MIGNON 8 OZ

cut in-house...grilled to  
perfection over open flame

### SHRIMP PLATTER

ten jumbo shrimp  
grilled, blackened or fried

### NY STRIP 14 OZ

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

### CHICKEN FLORENTINE

grilled chicken with spinach  
cream sauce & mozzarella  
cheese

### RIBEYE 16 OZ

cut in-house...well-marbled  
to provide tons of juiciness  
& great flavor

### HONEY-LIME GARLIC

BUTTER SALMON  
caramelized on the outside,  
falling apart tender on the  
inside

### SIRLOIN 10 OZ

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

## DESSERTS

choose one

### TRIPLE CHOCOLATE MOUSSE CAKE

triple the decadence...chocolate cake topped with a milk  
chocolate mousse layer & a white chocolate mousse layer

### NY-STYLE CHEESECAKE

served with strawberry or chocolate topping

Consumer Advisory: Consuming raw or undercooked meat, poultry,  
seafood, shellfish, or eggs may increase the risk of foodborne illness.