



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 *

STEAK BURGER 18.50

HALF-POUND of our house blend
includes ground Ribeye, Filet, & Strip beef
grilled medium-well

CHICKEN 15.50

Hand-breaded fried, grilled, or blackened

STEP 2: GET CHEESY

american cheddar pepperjack provolone swiss
mozzarella cheese +\$1
pimento cheese +\$2
goat cheese +\$2

STEP 3: ADD A SAUCE +75¢

housemade ranch
honey mustard
BBQ sauce
zesty buffalo sauce

STEP 4: EXTRA TOPPINGS

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

GLUTEN-FREE BUN +\$2.50

* 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.

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 a medium-well temperature
topped with apple chutney

CHICKEN FLORENTINE 25.75

grilled boneless chicken
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

FRENCH-STYLE GREEN BEANS 5.25

sautéed in garlic butter

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. ✱ 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

ADD-ON

add to ANY steak or entree

FOUR SHRIMP 10.25

grilled or blackened



STEAKHOUSE • PUB