

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 medium-well
topped with warm apple chutney

CRAB CAKES 33
three creole-style crab cakes packed with sweet crabmeat
drizzled with our 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
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

POTATO SALAD 5.25
with herbs & spices in mayonnaise & sour cream
topped with bacon & green onions

BROCCOLI 6.25
sautéed in garlic butter

ASPARAGUS 7.25
sautéed in garlic-lemon 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

FRIED CHEESE 13.50
hand-breaded fried cheese with marinara sauce

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. * 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

CREAMY CRAWFISH SAUCE 5

SAUTÉED ONIONS 3

SAUTÉED MUSHROOMS 4

AC'S SIGNATURE STEAK SAUCE 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.

Management reserves the right to add 18% gratuity
to parties of six or more at its discretion.

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