

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

POTATO SKINS 12.50

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

CHICKEN STRIPS 12.50

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

SHRIMP 'N CHEESE GRITS 15.50

five grilled Cajun jumbo shrimp with grilled sausage, cheese grits, & andouille cream sauce

SAUSAGE CHEESE PLATE 15.50

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

SOUP & SALADS

DRESSINGS: housemade ranch, honey mustard, balsamic vinaigrette,
raspberry vinaigrette, 1000 island, caesar, bleu cheese, oil & vinegar

SOUP OF THE DAY PRICE VARIES

CHEF SALAD 17.50

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

GARDEN SALAD LARGE 11.50 SMALL 6.25

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

CLASSIC CAESAR SALAD LARGE 11.50 SMALL 6.25

romaine lettuce tossed in caesar dressing with housemade croutons & parmesan cheese

SPRING SALAD LARGE 13.50 SMALL 7.25

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

ADD CHICKEN TO A SALAD: 5

hand-breaded fried, grilled, or blackened

ADD SHRIMP TO A SALAD: 7

hand-breaded fried, grilled, or blackened

ADD SALMON TO A SALAD: 10

grilled or blackened

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

LUNCH SAMMIES

includes choice of ONE Side Item

AVAILABLE MONDAY THRU FRIDAY 11AM-4PM ONLY

CLUB SANDWICH 15.50

HOT turkey, ham, american cheese, & bacon
with lettuce, sliced tomato, & mayonnaise on texas toast

WRAP 14.50

lettuce blend, parmesan cheese, & your choice of dressing in a grilled flour tortilla wrap
choice of chicken or shrimp
hand-breaded fried, grilled, or blackened

CHICKEN SALAD SANDWICH 13.50

chicken, celery, onions, & dried cranberries in a mayonnaise dressing
with lettuce & sliced tomato on texas toast

BURGERS & SAMMIES-AVAILABLE ALL DAY

served on a toasted bun with lettuce, sliced tomato, sliced onions, & pickle chips
includes choice of ONE Side Item

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¢
sauteed onions +\$1
sauteed mushrooms +\$2
2 slices of bacon +\$2

GLUTEN-FREE BUN +\$2.50

ENTREES

includes choice of ONE Side Item

ADD a Small Garden Salad or Small Caesar Salad +\$5

ADD a Bread Basket with Butter +\$5

SHRIMP PLATTER 28

ten jumbo shrimp...hand-breaded fried, grilled, or blackened

CATFISH PLATTER 23.75

100% U.S. farm-raised, fried catfish strips hand-breaded in seasoned cornmeal
with hush puppies & tartar sauce

CHICKEN FLORENTINE 25.75

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

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

✨Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness, especially if you have a medical condition

Alert your server if you have special dietary needs so they can assist you with your selections

Management reserves the right to add 18% gratuity to parties of 6 or more

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.



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

SIDES

CHEESE GRITS 5.25

with white cheddar cheese
topped with cheddar cheese blend

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

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

FRENCH-STYLE GREEN BEANS 5.25

sautéed in garlic butter

BROCCOLI 6.25

sautéed in garlic butter

ASPARAGUS 7.25

sautéed in garlic-lemon butter

CREAMED SPINACH 7.25

chopped spinach in a creamy, cheesy sauce

MUSHROOMS 7.25

sliced & sautéed in garlic-lemon butter

STEAK TEMPERATURE

we recommend steaks cooked rare, medium rare, or
medium; we 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-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



DESSERTS

BOURBON-KENTUCKY PECAN PIE 10.50

large buttery caramel pecans layered on a rich gooey filling
with a hint of Kentucky bourbon

CARROT CAKE 12.50

three layers of carrot cake loaded with pineapple, coconut,
carrots & walnuts, filled & finished with rich cream cheese
icing & a dusting of walnuts

NY-STYLE CHEESECAKE 10.50

smooth & creamy cheesecake with a graham cracker crust
served with strawberry topping or chocolate sauce

CRÈME BRÛLÉE 8.25

rich vanilla custard

topped with a layer of hardened caramelized sugar

TRIPLE CHOCOLATE MOUSSE CAKE 10.50

traditional chocolate cake topped with a milk chocolate
mousse layer & a white chocolate mousse layer

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