

Father's Day

Sunday, June 21, 2026
Seating 11am to 7pm

dinner entrees available all day

Served with whipped potatoes & green beans

appetizers

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

SAUSAGE CHEESE PLATE 15.50

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

PEPPERJACK CORN DIP 12.50

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

breakfast entrees available 11am-2pm

Served with bacon & hashbrown potatoes

PEACH COBBLER FRENCH TOAST 16.50

French bread baked with eggs & peach cobbler topped with brown sugar crumble

SMOTHERED BREAKFAST BURRITO 16.50

scrambled eggs, cheese, & sausage in a flour tortilla smothered in country gravy

BREAKFAST FRITTATA 16.50

fluffy eggs, ham, cheese, onions, tomatoes, & green peppers drizzled with hollandaise sauce

CHICKEN & WAFFLES 17.50

two hand-breaded fried chicken tenders & waffles with maple syrup

BREAKFAST BOWL 16.50

scrambled eggs, sausage, ham, cheese, & a biscuit

father's day feature beverages

BOURBON RENEWAL 13

Maker's Mark bourbon, lemon juice, blackberry syrup, Angostura bitters, blackberries

VELVET ELVIS 10

Jack Daniel's whiskey, Raspberry liqueur, Sprite, sweet & sour mix, raspberries

BOURBON CIDER SOUR 11

Jim Beam bourbon, apple cider, orange juice, simple syrup, apples

CHERRY LIME SMASH 12

Tito's vodka, cherry juice, lime juice, cherries, lime

BLUE MARGARITA 12

Jose Cuervo Silver tequila, Triple Sec liqueur, Blue Curacao liqueur, lime juice, lime, blueberries, salt rim

A LITTLE PIECE OF HEAVEN 10

Malibu rum, Peach Schnapps, cranberry juice, orange juice, pineapple juice

FILET MIGNON 8oz * 42

cut in-house & grilled to perfection over open flame

BACON-WRAPPED FILET 8oz * 44

our filet wrapped in hickory-smoked bacon

NY STRIP 14oz * 41.25

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

RIBEYE 16oz * 46.50

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

SHRIMP & CRAWFISH PASTA 32

Jumbo shrimp & crawfish sautéed with peppers, garlic, & parmesan cheese tossed in creamy Cajun sauce & angel hair pasta served with Texas toast (does not include side items)

PORTERHOUSE PORK CHOP 14oz * 29

char-grilled to a medium-well temperature topped with bourbon apple bacon jam

CRAWFISH-STUFFED SALMON 35

salmon fillet with crawfish stuffing topped with Cajun andouille cream sauce

SHRIMP PLATTER 28

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

CRAB CAKES 33

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

CAPRESE CHICKEN BRUSCHETTA 26

marinated grilled chicken topped with mozzarella cheese, tomato bruschetta, fresh basil, & balsamic reduction

dinner entree add-ons

BREAD BASKET 5

4 Dinner Rolls with Specialty Butter

GARDEN SALAD 5

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

FOUR SHRIMP 10.25

hand-breaded fried, grilled, or blackened

TWO CRAB CAKES 15.50

drizzled with lemon aioli sauce

SAUTEED ONIONS 3

SAUTEED MUSHROOMS 4

AC'S SIGNATURE STEAK SAUCE 2

CREAMY CRAWFISH SAUCE 6

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* CONSUMER ADVISORY: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness, especially if you have a medical condition.