

DINNER MENU

THE TEE SHOT

Eggplant Parmesan Planks \$15

with marinara for dipping

Blooming Onion \$15

avocado ranch

ACC Wings \$16

choose buffalo, bbq, thai chili or
sweet ghost pepper (GF)

Korean Style Grilled Short Ribs \$24

sweet soy marinade, pickled vegetables

Bang Bang Shrimp \$26

lightly fried, sweet chili sauce

Big ACC Pretzel \$12

honey mustard, beer cheese

Palestinian Hummus \$12

sumac, evoo, olives, grilled pita

Wisconsin Cheese Curds \$12

choose buffalo, bbq, avocado ranch, ranch or
sriracha aioli

SOUP OF THE DAY

Cup \$7 | Bowl \$10

IN THE CABBAGE

Garden Salad \$12

greens, cucumber, tomato, carrot,
choice of dressing (GF)

Caesar \$12

crisp romaine hearts, parmesan, croutons

Kale Caesar \$16

lemony breadcrumbs, pink peppercorn,
parmesan crisp

Kale – Farro Salad \$18

sweet lemon vinaigrette, tonnato,
taleggio cheese (GF)

Dressings:

ranch | bleu cheese | balsamic | honey dijon
italian | french | thousand island

Add-Ons:

bleu cheese crumbles \$2 | grilled chicken \$8
grilled shrimp \$12 | grilled salmon \$12

(GF) = Gluten Free



GO BIG OR GO HOME



Herb Crusted New Zealand

Lamb Chops \$55

balsamic glaze, pearl onions, baby carrots (GF)

Moroccan Chicken Tagine \$35

½ marinated roast chicken,
fingerling potatoes, olives (GF)

ACC Burger \$18

lettuce, tomato, onion, pickle

add cheese \$1

add bacon \$2

substitute gluten free bun \$1 (GF)

Impossible Burger \$18

lettuce, tomato, onion, pickle,

sriracha aioli on side

add cheese \$1

substitute gluten free bun \$1 (GF)

STEAKS



pea puree, pickled mustard
seeds, garlic sauce, baby
carrots, cowboy butter
(GF)

6 oz USDA Prime Filet Mignon \$45

10 oz USDA Prime Filet Mignon \$70

14 oz USDA Prime Bone-In Ribeye \$60

BE THE BALL



Rainbow Trout \$45

champagne butter, shallots, littleneck clams,
fennel fronds (GF)

Halibut \$45

sous-vide halibut, chorizo romesco, chickpeas,
micro greens (GF)

Short Rib \$50

demi-glaze, pearl onions, baby carrots (GF)

Cajun Shrimp Bucatini \$35

cajun cream, trinity, taleggio cheese, scallion

Short Rib Pappardelle \$40

garlic & onion confit, lemon, butter, tomato,
micro basil

Campanelle Pasta \$25

pine nut puree, lemon, butter, micro basil

A GIMME



**ACC Signature
Mashed Potatoes \$6**

Broccoli \$6

Garlic Truffle Fries \$8

Baby Bok Choy \$7