

# DINNER MENU

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## THE TEE SHOT

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### Chicken Nachos \$15 <sup>GF</sup>

chicken tinga | pico de gallo | sour cream  
cheddar | chihuahua | scallion

### Crab Cake \$18

wasabi tobiko | remoulade

### BBQ Chicken Flatbread \$16

grilled chicken | bbq sauce | red onion | cilantro  
jalapeno | mozzarella

### Tempura Shrimp \$18

sweet thai chile sauce

### Santa Fe Chicken Eggrolls \$12

poblano-avocado ranch

### Boneless Wings \$12

choose bbq or buffalo | ranch or bleu cheese

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## SOUP | CHILI

Cup \$7 | Bowl \$10

## IN THE CABBAGE

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### Chopped \$14 <sup>GF</sup>

field greens | hardboiled egg | cucumber  
cherry tomato | bacon | chicken | bleu cheese  
choice of dressing

### Wedge \$14 <sup>GF</sup>

iceberg lettuce | bacon | red onion  
balsamic tomatoes | bleu cheese dressing

### Salmon \$22 <sup>GF</sup>

field greens | napa cabbage | carrot | red pepper  
cucumber | scallion | edamame | ginger-lime  
marinated salmon | toasted sesame dressing

### Caesar \$12

romaine hearts, parmesan, croutons

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### Dressings:

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

### Add-Ons:

bleu cheese crumbles \$2 | avocado \$2  
scoop of tuna salad \$5 | grilled chicken \$8  
grilled shrimp \$12 | grilled salmon \$12



## A PICK UP

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### ACC Burger \$18

slagel farms beef | lettuce | tomato | onion  
pickle | brioche bun  
cheese \$1 | bacon \$2 | gluten free bun \$1

### Steak Sandwich \$19

grilled steak | havarti | caramelized onion  
horseradish sauce | toasted ciabatta

### ACC Reuben \$16

corned beef | sauerkraut | swiss cheese  
1000 island | marble rye

### Lobster Roll \$28

toasted new england roll | chive | lemon | mayo

## STEAKS & CHOPS <sup>GF</sup>

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choice of potato | asparagus

8 oz USDA Prime Filet Mignon \$60

14 oz USDA Prime Bone-In Ribeye \$60

24 oz USDA Prime Porterhouse \$90

### Steak Enhancements

caramelized onion \$3 | char crust \$4  
sauteed mushrooms \$3

## BE THE BALL

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### Fish Fry \$28

atlantic cod | corona beer batter | crispy fries  
coleslaw | lemon | tartar

### Herb Roasted Chicken \$32 <sup>GF</sup>

wild rice pilaf | broccoli | pan gravy

### Sous Vide Lamb Shank \$45

portobello mushroom | red wine reduction  
potatoes au gratin

### Pot Roast \$30 <sup>GF</sup>

mashed potato | roasted vegetables  
brown gravy

### Linguini ai Frutti di Mare \$40

squid ink pasta | shrimp | scallops | clams  
calamari | mussels | arrabbiata sauce

## SIDES \$6

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Mashed Potatoes | Baked Potato

Broccoli | Asparagus

Wild Rice Pilaf

Fries | Sweet Potato Fries