

# DINNER MENU

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## THE TEE SHOT

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### Cheese Curds \$12

ranch

### Smoked Trout Dip \$16

grilled naan

### Jumbo Shrimp with Sage & Pancetta \$24

lemon aioli

### Tempura Chicken \$16

spicy orange sauce

### Sticky Pork Belly Bites \$15 <sup>GF</sup>

sweet soy glaze | wasabi dipping sauce

### Mediterranean Flatbread \$16

roasted red pepper hummus | tomato  
kalamata olive | crumbled feta | basil

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## SOUP OF THE DAY

Cup \$7 | Bowl \$10

Sourdough Bread Bowl \$15

## IN THE CABBAGE

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### Chopped \$14

iceberg lettuce | hardboiled egg | cucumber  
tomato | bacon | chicken | ditalini | bleu cheese  
choice of dressing

### Nicoise \$16 <sup>GF</sup>

tuna | hardboiled egg | baby potatoes | radish  
haricot verts | cucumber | tomato | artichoke  
kalamata olive | lemon-za'atar vinaigrette

### Beet and Carrot \$15 <sup>GF</sup>

baby arugula | rainbow carrots | beets | radish  
almond brittle | zesty orange vinaigrette

### 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 chicken salad \$5 | grilled chicken \$8  
grilled shrimp \$12 | grilled salmon \$12  
grilled steak \$15



## A PICK UP



### ACC Burger \$18

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

### Steak Sandwich \$20

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

### ACC Reuben \$16

corned beef | sauerkraut | swiss cheese  
1000 island | marble rye  
*make it a 'Rachel' - sub turkey for corned beef*

### Porchetta Sandwich \$18

crusty baguette | shaved porchetta | asiago  
balsamic onions | arugula



## STEAKS

choice of potato | grilled asparagus

**8 oz USDA Choice Filet Mignon \$45**

**14 oz USDA Prime Cowgirl Ribeye \$60**

**16 oz USDA Choice K.C. Strip \$55**

### Steak Enhancements

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

## BE THE BALL



### Balsamic BBQ Pork Shank \$35 <sup>GF</sup>

duroc pork shank | bbq rub | broccolini  
modena balsamic reduction | mashed potato

### Chicken Fried Chicken \$20

crispy chicken breast | mashed potato  
black pepper gravy | sauteed green beans

### Faroe Island Salmon \$35 <sup>GF</sup>

lemon butter sauce | sauteed spinach  
whipped sweet potato

### Huli Huli Chicken \$32

sous vide airline chicken breast | ginger | lime  
shoyu | pineapple relish | yucca fries

### Butternut Squash Ravioli \$25

brown butter | caramelized pecans  
fried sage leaves



## SIDES \$6

Mashed Potatoes

Baked Potato

Whipped Sweet Potato

Sauteed Spinach

Broccoli

Asparagus

Green Beans

Fries

Sweet Potato Fries

Yucca Fries