



## **DINNER**

### **APPETIZERS**

#### **HONEY BEET SALAD**

*Baby Greens, Candied Walnuts, Roasted Beets,  
Red Onion, Honey Feta Cheese, White Balsamic*

13

#### **LUMP CRAB CAKE**

*Jumbo Lump Crab, Papaya, Mustard Aioli,  
Arcadia Greens, Pomegranate Seed*

14

#### **HOUSE CHARCUTERIE & CHEESE BOARD**

*Duck Prosciutto, Genoa Salami, Assortment of  
Imported Cheeses, Country Olives, Cornichons*

15

#### **WAGYU STEAK TARTARE**

*Grilled Crostini, Capser, Preserved Lemon,  
Asiago Peppercorn Aioli*

16

#### **BASIL PESTO FLATBREAD**

*Crisp Lavash, Parmesan, Basil Pesto*

13

#### **COLOSSAL SHRIMP COCKTAIL**

*Horseradish Essence, Cocktail Sauce, Lemon*

20

## **MAKI SUSHI ROLLS**

*Gluten-Free Soy Sauce Available*

#### **CALIFORNIA CRUNCH**

*Kani Kama Crab, Avocado,  
Cucumber, Tempura Crisp*

13

#### **COCONUT SHRIMP ROLL**

*Mango, Cucumber, Avocado,  
Tobiko, Thai Sweet Chili*

15

#### **SPICY KING SALMON ROLL**

*King Salmon, Cucumber, Avocado,  
Sriracha, Tobiko*

14

#### **TUNA POKE**

*Baby Greens, Avocado, Sushi Rice,  
Ahi Tuna, Cucumbers, Wonton Crisp*

16

#### **ASIAN FRIED SHRIMP**

*Pickled Apple, Charred Onion,  
Sriracha Aioli, Avocado, Radish*

15

## **FRESH SALADS**

#### **ACC HOUSE**

*Arcadian Greens, English Cucumber, Red  
Onion, Baby Heirloom Tomatoes, House Croutons  
Your Choice of Dressing*

7

#### **CLASSIC WEDGE**

*Iceberg Wedge, Roma Tomatoes, Applewood  
Smoked Bacon, Blue Cheese Crumbles, Onions  
Your Choice of Dressing*

8

#### **CEASAR**

*Crisp Romaine Hearts, Croutons,  
Shaved Grana Padano Cheese,  
White Anchovies, Kalamata Crostini*

12

#### **STRAWBERRY ALMOND**

*Heritage Baby Greens, Candied Almonds,  
Strawberries, Mandarin Orange, White Cheddar  
Cranberry Cheese, Honey Citrus Vinaigrette*

11



## DINNER

### CHEF'S HAND-SELECTED PREMIUM BEEF PROGRAM

All Steaks Served with Chef's Seasonal Vegetables & Your Choice of Mashed, Baked, or Sweet Potato



#### TEXAS ROSEWOOD WAGYU NEW YORK STRIP

16oz - 36

#### CAVINESS TOP SHELF BEEF TENDERLOIN

6 oz - 31  
8 oz - 35

#### IOWA PREMIUM WET AGED RIBEYE

16 oz -

**ENJOY YOUR STEAK CRUSTED**  
*Horseradish, Gorgonzola, or White Truffle*

3

### DINNER SELECTIONS

All Dinner selections include a house salad and listed side.

#### BEEF SHORT RIB

*Goat Cheese Polenta, Roasted Baby Carrots,  
Cipollini Onion, Pea Puree,  
Caramelized Wild Mushrooms*

29

#### MEDITERRANEAN BOUILLABAISSE

*Scallops, Green Lip Mussels, Black Tiger  
Shrimp, Kalamata Olives, Grape Tomatoes,  
Feta Cheese, Herb Butter, Grilled Crostini*

36

#### CHILEAN SEA BASS

*Little Clams, Black Tiger Shrimp, Asparagus,  
Butternut Squash, Charred Cauliflower, Roasted  
Tomatoes, Charred Lemon Beurre Blanc*

45

#### DRY AGED DUROC PORK CHOP

*Udon Noodle, Toasted Miso Broth, Bean  
Sprouts, Basil, Foraged Mushrooms,  
Soft Egg Yolk, Chili Essence*

28

#### ROASTED FREE RANGE CHICKEN

*Risotto alla Carbonara, Buttered Baby Spinach,  
Roasted Grape Tomatoes, Charred Onion Essence,  
Yellow Pepper Coulis*

28

#### CEDAR PLANK KING SALMON

*Pommes Purée, Seasonal Baby Vegetables,  
Pure Soy Maple Reduction,  
Green Onions*

30

#### NEW ZEALAND LAMB RACK

*Herb Dijon Crusted Lamb Rack, Bordelaise,  
English Mint Sauce, Seasonal Baby Vegetables,  
Roasted Fingerling Potatoes*

36

#### ADDITIONAL SIDES

*Sautéed Spinach, Broccoli, Brussels Sprouts with Bacon & Onions, Asparagus, Green Beans,  
Sherry Mushrooms, Jasmine Rice Pilaf, Truffle Risotto, French Fries, Fried Green Beans  
Choice of Baked, Mashed, or Sweet Potato*