



LUNCH

Served with House Chips or French Fries
& Pickle Spear - Available All Day

- Double Stack Clubhouse Burger** 12
Two Black Angus Beef Patties, Your Choice of Cheese, LTOP on a Toasted Brioche Bun
Cheese Choices: Cheddar, Pepperjack, Swiss, American
- Chicken Caesar Wrap** 11
Diced Juicy Grilled Chicken, Romaine, Shredded Parmesan Tossed in Caesar Dressing Wrapped in a Flour Tortilla
- Fried Chicken Sandwich** 12
Crispy Chicken Breast, Pimento Cheese, G's Pickled Jalapenos, LTOP on a Toasted Brioche Bun
- Grilled Chicken Sandwich** 13
Marinated Grilled Chicken, Cheddar, Bacon, Zesty Honey Mustard, LTOP, on a Toasted Brioche Bun
- ACC Club Sandwich** 12
Sliced Applewood Ham, Oven Roasted Turkey, Crispy Bacon, Lettuce, Tomato, Mayo, Swiss and Cheddar Cheese Between Your Choice of White or Wheat Toasted Bread
- Crispy or Grilled Chicken Wrap** 12
Your Choice of Crispy or Grilled Chicken Tossed in Zesty Honey Mustard, Pepperjack and Shredded Cheddar Cheese, LTO in a Flour Tortilla
- Chicken Parmesan Sandwich** 12
Crispy Chicken Breast, Pomodoro Sauce, Melted Mozzarella and Provolone Served on a Garlic Butter Toasted Brioche Bun
- Italian Sub** 12
Warm Layers of Freshly Sliced Ham, Salami And Pepperoni, Red Onion, Chopped Lettuce, Crunchy Banana Peppers, Drizzled with Golden Italian Topped with Melted Mozzarella & Provolone Cheese Between a Toasted Hoagie Bun
- Hearty Veggie Sandwich (V)** 10
Sliced Tomato, Cucumber, Baby Spinach and Shredded Carrot with Feta Spread Between Toasted Wheat Bread
- The Garden Burger (V)** 11
A Vegetable Based Patty Topped with LTO and Feta Spread on a Brioche Bun
- Spaghetti & Meatballs** 18
Three House Made Meatballs with Pomodoro Sauce Tossed in Spaghetti Noodles Served with a House Roll

(Lunch Continued)

- Meatball Sub** 12
House Made Meatballs on a Toasted Garlic Butter Hoagie, Pomodoro Sauce Topped with Melted Mozzarella and Provolone
- ACC Burrito Supreme** 13
Seasoned Ground Beef, Shredded Cheddar, Black Beans, Avocado Lime Ranch, LTO, and Cilantro Lime Rice Wrapped in a Flour Tortilla with a Side of Salsa and Sour Cream
Add Creamy Cheddar Sauce 1
- Ribs Half Rack** 19
Braised Ohio Pork Topped with BBQ, Served With Fries and Choice of Another Side
- Ribs Full Rack** 28
Braised Ohio Pork Topped with BBQ, Served with Fries and Choice of Another Side

ENTREES

Available at 5:00PM

- Coconut Shrimp** 19
Hand Breaded Shrimp, Piña Colada Sauce, Steamed Rice Pilaf
- Honey Garlic Salmon** 23
Akura Fresh Norwegian Filet Glazed with Honey Garlic, Cilantro Lime Rice with Choice of Another Side
- 10 oz. New York Strip** 29
Pan Seared Tender Strip Steak, Herbaceous Garlic Compound Butter, Golden Yukon Smashed Potatoes, with Choice of Another Side
- Spicy Cajun Alfredo** 18
A Rich Parmesan and Herb Infused Cream Sauce Spiced with Red Pepper Flakes, Blackened Seasoning and Cajun, Tossed in Farfalle Noodles
Can be made with no spice on request.
- Parmesan Tuscan Pasta** 19
A Velvety Garlic Parmesan Sauce served over Linguini Noodles Tossed in a Medley of Seasoned Roasted Peppers, Sun Dried Tomatoes, Fresh Basil and Baby Spinach
Add Protein to Any Pasta: Grilled or Crispy Chicken Breast 6, Six Jumbo Shrimp 9
- Chicken Florentine** 22
Lightly Flour Coated Chicken Breast Sautéed in a Creamy White Wine Lemon Herb Jus, Baby Spinach, Bell Peppers and Mushrooms. Served over a Bed of Linguini Noodles
- Orange Honey Glazed Pork Chop** 23
Bone-In Frenched Pork Chop Pan Seared, Glazed with Orange and Honey, Rosemary Roasted Potatoes with Choice of Another Side



SHAREABLES

- Soft Pretzels (V)** 9
Five Warm and Salty Pretzel Sticks Served with Zesty Honey Mustard and Creamy Cheddar Dip
- Honey Butter House Rolls (V)** 3 For 5 or 5 For 8
Chef's Homemade Golden Rolls Served with Whipped Cinnamon Honey Butter
- Onion Ring Tower (V)** 8
Crispy Beer Battered Onion Rings with Zang Sauce
- Margherita Flatbread (V)** 11
Garlic Oil, House Pomodoro, Mozzarella, Parmesan and Fresh Torn Basil, Balsamic Glaze
- Boneless Wings: Half Pound 8 Full Pound** 14
Tossed in Your Choice of Buffalo, Mild, BBQ, Garlic Parm or Zesty Honey Mustard. Ranch Or Bleu Cheese to Dip, Celery Sticks
- Meatball Appetizer** 11
Four House Made Meatballs Tossed in Your Choice of Pomodoro OR Honey Garlic Sauce
- Pan Seared Crab Cakes** 13
Four Petite Lemon Infused Panko Crusted Crab Cakes Served with House Creole Remoulade
- Parm Garlic And Herb French Fries** 8
Izzy's Crispy Parmesan Seasoned French Fries Tossed in Fresh Herbs Drizzled with a Garlic Aioli Topped with Even More Parmesan Cheese!
- Loaded Chips (V)** 9
House Chips Loaded with Creamy Cheddar Sauce, Avocado Lime Ranch, Crema and Black Bean Corn Salsa *Add Chicken Breast 6 Add Beef 6*
- Charcuterie Plate** 12
Vermont White Cheddar, Pimento Cheese, Aged Salami, Crackers, Fresh Fruit Marmalade
- Quesadilla (V)** 9
Flour Tortilla, Melted Cheddar and Pepperjack, Tomatoes Served with Salsa and Sour Cream
Add Chicken Breast 6
- Mac & Cheese Bites (V)** 8
Gouda Stuffed Mac & Cheese Bites Served with Western Ranch

*Ask your server about
our daily specials*

(V) – Vegetarian
Gluten Free options available
Gluten Free Buns and Pastas

SALADS

- ACC House Salad (V)** 10
Romaine Hearts, Arcadia Greens, Pickled Onion, Diced Cucumber, Shredded Carrot, Ombre Cherry Tomato, Mozzarella and Provolone, House Croutons with Your Choice of Dressing
- Caesar Salad** 10
Romaine Hearts, Shredded Parmesan Cheese, Creamy Caesar Dressing and House Croutons
- Harvest Salad (V)** 11
Romaine Hearts, Arcadia Greens, Granny Smith Apples, Feta Cheese, Toasted Pecans, Pickled Onion, Golden Raisins Served with Apple Cider Vinaigrette

Add Protein To Any Salad:

*Chicken Breast 6,
Six Jumbo Shrimp 9,
Salmon Fillet 14*

Salad Dressings:

Apple Cider Vinaigrette
Ranch
Creamy Caesar
White Balsamic Vinaigrette
Bleu Cheese
Golden Italian

SIDES

All Sides 5 each

Side Salad - *House or Caesar*
French Fries Cup of Soup
Onion Rings House Chips
Coleslaw Mac N Cheese
Applesauce

HOUSE DESSERTS

- Ombre Carrot Cake** 8
Fall Spiced Carrot Cake, Almond Infused Cream Cheese Frosting
- New York Cheesecake** 8
Buttery Graham Cracker Crust, Rich Cream Cheese Filling, Macerated Berries

Ask Your Server About Our Dessert Specials

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CAN NOT GUARANTEE THAT OUR PRODUCTS ARE 100% SAFE TO
CONSUME FOR PEOPLE WITH PEANUT, SHELLFISH AND GLUTEN ALLERGIES. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.