

APPETIZERS

KALE & ROMAINE CAESAR SALAD
white anchovies, garlic croutons 16.

NEW ENGLAND CLAM CHOWDER
bacon relish sour dough croutons 16.

SHRIMP COCKTAIL
smoked chile horseradish sauce 21.

TUNA TARTARE WITH CLASSIC GARNISHES 20.

THICK CUT ROASTED GLAZED BACON 17.
honey, thyme

BURRATA
pepperonata, balsamic vinegar 20.

THE AC CHOPPED SALAD 14.
with chicken 19. with shrimp 24. with lobster 28.

LOBSTER-CRAB CAKE
basil vinaigrette, lemon-habanero tartar sauce 21.

LOBSTER-AVOCADO COCKTAIL 21.

LOBSTER & CRISPY SQUID SALAD
sweet peppers, vinegar & chiles 20.

consumption of raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

ENTREES

SPICE RUBBED STEAKS

SERVED WITH BOBBY FLAY STEAK SAUCE

- TOMAHAWK RIBEYE 115. ■ RIBEYE 58 ■ NY STRIP 58.
- FILET MIGNON 58. ■ BONE-IN RIBEYE 62.

STEAK SPECIALTIES

CAST IRON NY STRIP
brown butter, chimichurri 58

PHILADELPHIA STYLE STRIP STEAK
provolone cheese sauce, caramelized onions 59.

SPICY SOUTHWEST RIBEYE
roasted red & green chiles, garlic 59.

FILET MIGNON LOUISIANA
bèarnaise sauce, crawfish 60.

SHRIMP "SCAMPI"
creamy green chile rice 39.

VEAL RIB CHOP
balsamic vinegar, hot & sweet peppers 52.

GRILLED CHICKEN
bacon-mustard vinaigrette 36.

PAN SEARED HALIBUT
white clam sauce 40.

GRILLED TUNA STEAK
piquillo pesto, lemon-caper sauce 41.

LOBSTER BY THE POUND
broiled or steamed 35. per lb.

SIDE DISHES 13.

- onion rings, smoked paprika aioli
- mushrooms & onions, balsamic
- mashed potatoes, wild mushrooms,
white truffle oil
- blue cheese baked potato,
Sour cream, bacon, chives
- creamed spinach
- french fries, rosemary, parmigiana
- roasted asparagus,
green peppercorn vinaigrette
- creamed corn, fire roasted peppers

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