

Specialties

Specialties include salad, starch All Steaks served Garlic Butter

Filet Mignon

1855 Premium Black Angus Beef Tenderloin aged 30 days Eight Ounce \$39.50 Six ounce \$34.95 Add crab meat and bearnaise \$9 Add three shrimp scampi \$9

Akaushi Ribeye 16 oz.

The favored steak of Texas! A full pound of the premier Black Angus beef \$48.95

Akaushi New York Strip Steak

14 ounces of Wagyu beef from Beeman Ranch \$44.95

Akaushi has a higher percentage of monounsaturated fats and oleic acid making it healthier than regular beef and giving it a pronounced buttery flavor. {Manager's favorite}

New Zealand Rack of Lamb

Slow roasted with basil pesto and sweet chili \$48.95 {Chef's favorite} Texas style grilled lamb chops are available for those that do not wish to wait for a slow roasted rack

Pan Seared Red Snapper

Lightly dusted in Pontchartrain spices and pan seared in butter over a lobster cream with French tarragon and Spanish chorizo \$34.95

Grilled Fresh Scottish Salmon

Fresh Scottish Salmon with basil pesto over a creamy beurre blanc \$36.50 Fresh Scottish Salmon is the highest quality responsibly farm raised salmon in the world.

NOLA-Style BBQ Shrimp with Beer and Butter

Chefs mashers and rustic bread \$28

Crab Cakes

Jumbo lump crab over lemon butter cream finished red pepper pesto \$37.50

Asian Stir-Fry

Stir fried rice with cashews, scallions, egg, slaw, Teriyaki, and spring rolls Chicken \$24.95 Beef Tenderloin \$28.95 Steak-n-Shrimp \$32.95

Chicken Piccata

Sautéed breast in lemon butter with Mediterranean capers over linguini Alfredo and broccoli \$22.95

Chicken Parmesan

over Linguini Marinara also available with Fresh Green Beans \$24.95

The chef is glad to slice and split an entrée and present with vegetable and starch for \$3.95

Vegetables: Green Beans, Broccoli, Hoisin Brussel Sprouts*, Zucchini/Squash, Asparagus extra \$1

Starches: Gouda Grits, Mashed Potato du jour, Rice Pilaf, Linguini Alfredo*, Baked Potato extra \$1

* Not gluten free Tables of 10 or more are asked to use the ACC Large Party Menu