



AC Restaurant week Menu

March 8-13, 2020 & March 15-20, 2020

Closed Mondays

A complete three-course dinner

First Course

Select one

Caesar Salad or Garden Salad

Cup of Crab Bisque

Second Course

Select one entree

Chicken Cordon Bleu

Fresh chicken breast stuffed with a ham and swiss cheese, lightly breaded & fried until golden brown & served with creamy horseradish Dijon mustard sauce & two sides

Chicken Parmesan

All-natural Coleman's chicken breast breaded, fried until golden brown topped with tomato basil sauce and provolone cheese with a side of pasta

Sugar Hill Crab Cakes

Broiled jumbo lump crab cakes, served with cilantro-lime aioli sauce & two sides

Atlantic Salmon (GF)

North Atlantic Salmon filet grilled or blackened, lemon vinaigrette & two sides

Veal Parmesan

Panko breaded veal cutlet, tomato basil sauce, parmesan & provolone cheeses on top of linguini

Eye round of Beef

Eye round of sirloin beef topped with Mushroom thyme demi glaze

Desserts

Select one dessert

Yogi's Bread Pudding

NY style Cheesecake with strawberry coulis

Triple Layered Chocolate Cake

Bourbon Pecan Pie

\$35.20 per person