

Starters

STREET TACOS | 14 GF

Choice of Chopped Sirloin or Chicken, 3 White Corn Tortillas, Avocado, Onions and Cilantro Ranch, Served with Chips and Salsa

CHICKEN POT "HAND PIE" | 14

Pot Pie Filling Wrapped in Puff Pastry

COCONUT SHRIMP | 12

Coconut Battered Fried Jumbo Shrimp, Mango Orange Chili Dipping Sauce

ACC WINGS | 18 GF

12 House-Smoked Wings Tossed in Choice of Carolina BBQ, Sweet Chili, Buffalo, Cajun Dry Rub or BBQ Sauce, Served with Ranch or Blue Cheese Dressing, Carrots and Celery Sticks

ROASTED FINGERLING POTATOES | 14 GF

Whole Grain Mustard Aioli, Bacon Lardon, Crispy Sage

Pizza

Gluten Free Available (+4)

CHEESE

12" | \$11 16" | \$18

MARGHERITA

12" | \$12 16" | \$19

PEPPERONI AND SAUSAGE

12" | \$14 16" | \$22

ALPINE COMBO

12" | \$17 16" | \$26

BBQ CHICKEN

12" | \$15 16" | \$25

GF | Item can be made Gluten Free V | Vegan

Burgers and Sandwiches

Choice of Side - Alpine Fries, Fresh Cut Fries, Tater Tots, Fresh Fruit, Sweet Potato Fries (+2) or Side Salad (+2)

Lettuce Wraps Available Upon Request

ALPINE BURGER | 15 GF

Double 1/4 Pound Patty, Caramelized Onions, Bacon, Iceberg Lettuce, Tomato, Cheddar, Swiss and Alpine Sauce on a Brioche Bun
Substitute Black Bean Burger (+2)

PHILLY CHEESE STEAK GRILLED CHEESE | 15

Shaved Prime Rib, Bell Peppers, Caramelized Onions, Cheddar and Pepper Jack on Toasted Texas Toast Served with Cheese Dipping Sauce

TACO SALAD WRAP | 14

Crispy Chicken Tenders, Cilantro Ranch, Roasted Corn, Black Beans, Pico, Avocado, Jack Cheese and Tortilla Strips Wrapped in a Chipotle Tortilla

RUEBEN CUBANO | 16

Sliced Pastrami, Shredded Corned Beef, Sauerkraut and Swiss Cheese on a Toasted Ciabatta Served with 1000 Island Dressing

Salads

Grilled Chicken \$5 | Sliced Steak \$7 | Grilled Salmon \$6 | Jumbo Shrimp \$6

CAESAR SALAD | 10 GF

Chopped Romaine, Roasted Tomatoes, Caesar Dressing, Parmesan and Croutons

WEDGE SALAD | 11 GF

Baby Gem Lettuce Topped with Blue Cheese Dressing, Bacon, Tomato, Avocado and Hard-Boiled Egg

ROASTED ROOT VEGETABLE SALAD | 12 GF

Roasted Root Vegetables, Smoked Blue Cheese Crumbles, Puffed Quinoa, Everything Spice, Chopped Kale Drizzled with Balsamic Reduction and Olive Oil

CHOPPED KALE SALAD | 11 GF

Roasted Apples, Fennel, Candied Walnuts, Feta Cheese with Pomegranate Vinaigrette

Entrees

CEDAR SMOKED SALMON | 22 GF

Cedar Smoked Salmon, Fregola Succotash, Romesco, Fennel Vinaigrette

ROASTED HALF CHICKEN | 19 GF

Marinated and Roasted Half Chicken, Stuffing Bread Pudding, Green Beans, Cranberry BBQ Sauce

VEGGIE BOWL | 15 V

Sauteed Seasonal Vegetables, Quinoa, Chopped Kale, Pomegranates, Feta with Honey Mustard Crema
Add Protein | Grilled Chicken (+5) Sliced Steak (+7) Jumbo Shrimp (+6)

FISH AND CHIPS | 19

Beer Battered Cod, House Cut Fries, Tartar Sauce and Lemon Wedge

BRAISED SHORT RIB | 35 GF

Braised Beef Short Rib, Mashed Potatoes, Baby Carrots, Crispy Pearl Onions, Demi Glace and Fresh Horseradish

SIGNATURE ALMOND CRUSTED COD | 26 GF

8 Ounce Almond Crusted Cod, Rice Pilaf, Broccoli and Lemon Beurre Blanc

FILET MIGNON | 45 GF

Grilled 10 Ounce Beef Tenderloin, Mashed Potatoes and Seasonal Vegetables Topped with Demi-Glace

BUTTERNUT SQUASH RAVIOLI | 18

Club-Made Butternut Squash Ravioli, Pancetta, Brown Butter and Sage Cream Sauce Topped with Maple Syrup and Toasted Pumpkin Seeds

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.