



LUNCH at the CLUB

Soup of the Day \$4 | \$6

your culinary team's creation for the day

Roasted Tomato Bisque \$5 | \$7

with crème fraiche & grilled focaccia

ACC's Green Chile Stew \$4 | \$6

the best in New Mexico, with flour tortilla

Potato Leek Soup \$4 | \$6

Classic leek and potato soup with chives and crème fraiche



Orange BBQ Shrimp Salad \$13 | \$17

Pan seared wild caught Mexican whites, orange essence BBQ glaze, mango, grilled pineapple, sweet jammed red onions, garden relishes, iceberg and spinach greens and sweet potato crisps with orange vinaigrette

Barramundi Caesar Salad \$12 | \$16

Basil scented grilled barramundi, crisp Romaine greens, caramelized shallots, ACC's corn bread croutons with Caesar dressing and garlic toast

Grilled Flat Iron and Burrata Cheese** \$13 | \$18

Italian seasoned flatiron steak, vine ripe tomatoes, sliced avocados, burrata cheese and focaccia crisps with oil and vinegar dressing

Sandia y Tomate Ensalada \$11 | \$15

Sweet watermelon, vine ripe tomatoes, local micro and arugula greens, goat cheese, toasted pistachios and ACC bread crisp with green peppercorn sherry vinaigrette

Maple Salmon Salad \$12 | \$16

Grilled maple glazed Scotch salmon, roasted butternut squash, crisp romaine and arugula greens, garden relishes, candied walnuts and sweet potato crisps with toasted pecan dressing

Shepherd's Spinach Salad \$8 | \$12

Marinated sliced chicken breast, feta and bleu cheeses, field mushrooms, carrots, cucumbers, jicama, Bermuda onions, applewood bacon and New Mexico toasted pecans with honey mustard dressing

Composed Salad \$9 | \$11

Choose your ingredients from our card to create your own salad masterpiece

Most salads can be made gluten free



Choose Your Sandwich: 1/2 or Whole

Grilled Cheese	\$3.95 \$6.95
Grilled Ham & Cheese	\$4.95 \$7.95
Grilled Chicken	\$4.95 \$7.95
Tuna Ham Chicken Egg Salad	\$4.95 \$7.95
Pit Ham Roasted Turkey Roast Beef	\$4.95 \$7.95
Reuben or Rachel Grill	\$5.95 \$8.95
Hot or Cold Corned Beef	\$5.95 \$8.95
Club Style	\$5.95 \$8.95
The Old Towner	\$6.95 \$9.95

Choose Your Side

Fries	\$2
Potato Chips	\$2
Cole Slaw	\$2
Fresh Fruit	\$2
Potato Salad	\$2
Cottage Cheese	\$2
Side Salad	\$3
Cup of Soup	\$3
Cup of Chile Stew	\$4



Ask your server about daily side choices

6oz Angus \$9**

8oz Angus \$11**

Garden Burger \$8

Turkey Burger \$11

ACC Rio Grande Burger \$11**

Fresh Angus beef, applewood smoked bacon, jack & cheddar cheeses, fire roasted green chile mayo, avocado and straw onions on a toasted brioche bun

Patty Melt \$12**

Fresh Angus beef on grilled rye, Swiss cheese, Russian hot 'n' sweet mustard, sauerkraut and sautéed onions

Kobe Burger \$12**

8 oz. American Wagyu beef on a brioche bun with traditional garnishes



Quesadillas \$12

Beef, chicken, or Reuben style with cheddar and jack cheese, avocado and tomatillo salsa

Grilled Fish Tacos \$13 ♥

Wild caught cod, cabbage, Baja sauce, tomatoes and avocado tomatillo salsa

ACC Enchiladas*

1|\$8 2|\$10 3|\$12

ACC Tacos* \$12

***Beef or Chicken**

 **Club Faves can be made gluten free by requesting corn tortillas**

♥ **Healthy Option**



\$2.50 split plate charge

Shrimp Capellini \$14 | \$17

Pan seared Mexican white shrimp, Italian vegetables and lemon herb sauce with piñon nuts

Stir Fried Beef Udon Noodle Bowl \$14 | \$17

Beef tenderloin tips, stir fried Asian vegetables and udon noodles with a light Hunan sauce

Avocado Tuna Melt \$10 | \$15 ♥

Vine ripe tomatoes, avocado, white cheddar cheese and Dijon mustard on a grilled English muffin, served with a petite ACC salad

Deviled Crab Crisps \$13 | \$17 ♥

Deviled blue fin crab, grilled 7 grain bread and parmesan crumbs, served open faced with a cucumber apple sesame salad

Rio Grilled Chicken Baguette \$11 | \$16 ♥

Grilled chicken, hickory smoked bacon, vine ripe tomatoes, fresh grilled Anaheim chili, straw onions, iceberg lettuce and red chili mayonnaise on a grilled demi baguette with sweet potato fries or a petite ACC tossed salad

Shrimp Mushroom Tomato Flat Bread \$14

Wild caught Mexican whites, jack and goat cheeses, sautéed mushrooms, vine ripe tomatoes and pesto spread with a petite Ice berg wedge bleu cheese salad

Apricot Apple Brie Ham Flat Bread \$14

Pit ham, gala apples, brie and mozzarella cheeses, apricot spread and a grape and pear salad

Pulled BBQ Pork Flat Bread \$13

ACC'S pulled pork, chipotle BBQ sauce, crispy bacon, grilled jalapenos, cheddar and asadero cheeses, served with matchstick fries

***Consuming raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.*