

LUNCH AT THE CLUB

SOUPS

Soup of the Day \$4 | \$6

Your culinary team's creation for the day

ACC's Green Chile Stew \$4 | \$6 ♥

The best in New Mexico, with flour tortilla

ACC Roasted Tomato Bisque \$5 | \$7

with crème fraiche & grilled focaccia

Autumn Butternut Soup \$4 | \$6 ♥

Roasted squash, crème fraiche, cornbread crisps

ENTRÉES & SALADS

Mediterranean Grilled Shrimp Salad \$13 | \$17 ♥

Seasoned grilled wild Mexican white shrimp, Mediterranean style vegetable, baby frisee and arugula greens, local goat cheese, toasted walnuts, ACC crisps, house made herbed vinaigrette

Wonton Lump Crab Salad \$12 | \$16 ♥

Wild caught jumbo lump crab salad, crisp wonton shell, ACC organic greens, Autumn vegetables, heirloom cherry tomatoes, cilantro dressing

Hoisin Glazed Salmon with Garden Fettuccini Salad \$13 | \$18 ♥

Sustainable hoisin glazed grilled scotch salmon, zucchini, crookneck squash, carrot fettuccini, ACC pickled daikon radishes and red onion, tamarin vinaigrette, egg roll wrapper threads

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

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

Avocado Cranberry Pecan Chicken Salad \$12 | \$16

Local pecans, sundried cranberries, shredded chicken filet, blush grapes, herbed mayonnaise, ripe avocado half, crisp green and garden relishes, ACC crisps, lemon poppy seed dressing

Poached Pear and Candied Walnut Salad \$8 | \$12 ♥

Bartlett pears, Belgium endive, baby frisee and organic greens, sundried cherries, crisp fall apples, jammed red onions, candied walnuts, white balsamic dressing, sweet potato crisps

Composed Salad \$9 | \$11

Most salads can be made gluten free

BUILD YOUR DELI LUNCH

CHOOSE YOUR SANDWICH

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

SIDES

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 Green Chile Stew	\$4

BURGERS

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

CLUB FAVORITES

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 Favorites can be made gluten free by requesting corn tortillas*

❤️ **Healthy Option**



\$2.50 split plate charge

ENTRÉES

Cajun Lobster Banh Mi Sandwich \$14 | \$17 ❤️

Sautéed Cajun spiced cold water lobster, crusty French bread, pickled daikon radishes & carrots, cucumbers, jalapenos, cilantro, stick fries, grilled lemon

ACC's Green Chili Shrimp Fettuccini \$14 | \$17

ACC's classic fettuccini, Mexican wild caught shrimp, green chili, lemon thyme cream sauce, garlic toast

ACC's Meatloaf B.L.T. \$10 | \$15

Grilled ACC meatloaf, green chili mayonnaise, hickory smoked bacon, lettuce, tomatoes, grilled demi baguette, choice of side

Steak, Tomatoes and Mushrooms \$11 | \$16 ❤️

Grilled sirloin Manhattan steak, straw onions, sautéed mushrooms, thick sliced tomatoes, sea salt, cracked pepper

Basil Mushroom Tomato Ciliegine

Mozzarella Flat Bread \$14

Classic margarita style flat bread with mushrooms, petite Italian salad

7 Grain Avocado Toasts \$14 ❤️

Grilled 7 grain bread, ripe avocado, marinated diced tomatoes, jammed red onion, blue cheese slaw

Green Chile Shrimp Flat Bread \$13

Local green chile, wild caught Mexican shrimp, goat and jack cheeses, cilantro, Sonoran spices, Gypsy pepper salad

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