

Dinner Menu

Appetizers

SHRIMP COCKTAIL 10

JUMBO GULF SHRIMP, FRESH GRATED HORSE RADISH
COCKTAIL SAUCE, LEMON WEDGE

BAKED OYSTERS ROCKEFELLER 12

PISTACHIO BEARNAISE SAUCE, BABY SPINACH, SHAVED
ROMANO GARNISH

LUMP CRAB CAKE 12

SMOKED POBLANO REMOULADE, ROASTED CORN SALSA

LAKE GIRL TRUFFLE FRIES 8

HAND CUT FRIES, WHITE TRUFFLE OIL, ROMANO

Soups & Salads

DON'T BE A BABY WEDGE SALAD 9

BABY ICEBERG WEDGE, CRUMBLER BLUE CHEESE, BACON,
GRAPE TOMATO, HOUSE MADE BUTTERMILK DRESSING

SOUP OF THE DAY 5 SOUP & HOUSE SALAD 7.5

CHARRED CAESAR SALAD 9

ROMAINE HEART, CRACKED PEPPERCORN, HOUSE MADE
CAESAR DRESSING, FOCACCIA CROUTON, ROMANO CHEESE
ADD: GRILLED OR BLACKENED JUMBO GULF SHRIMP 6
GRILLED CHICKEN 4 WILD CAUGHT ALASKAN SALMON,
GRILLED OR BLACKENED 8

Sandwiches

AYC CHICKEN & CHEESE 10

GRILLED WHITE MEAT CHICKEN, SAUTÉED ONIONS, RED
PEPPERS & BABY BELLA MUSHROOMS, WHITE AMERICAN,
MAYO, TOMATO, HAND CUT FRIES

COMMODORE'S PHILLY CHEESESTEAK 12

SHAVED RIBEYE, SAUTÉED ONIONS, RED PEPPERS,
CABERNET JUS, BABY BELLA MUSHROOMS, WHITE
AMERICAN, HAND CUT FRIES

AYC HOUSE BURGER 13

HAND FORMED 1/2 LB SIRLOIN, SHORT RIB, BRISKET BLENDED
BURGER, FIELD GREENS, LOCAL GROWN TOMATO, RED
ONION SLICE, STEAKHOUSE MAYO, TOASTED BRIOCHE BUN,
HAND CUT FRIES

ADD: CHEDDAR 1 BACON 2.5

BURGER OF THE DAY: SEE SERVER FOR DETAILS

Steaks, served with a salad and one side

AYC SIGNATURE STEAKS

FRESH HAND CUT BLACK ANGUS CHOICE STEAKS TOPPED
WITH ROASTED GARLIC PARMESAN COMPOUND BUTTER
8 OZ FILET MIGNON 28 14 OZ RIBEYE 25

Entrees, served with your choice of two sides

GEORGIA PEACH GLAZED FRIED CHICKEN 12

BRINED AIRLINE CHICKEN BREAST, PEACH COMPOTE

ASW APPLE BRANDY BRAISED BABY BACK RIBS

LOCALLY DISTILLED APPLE BRANDY, ENC VINEGAR SAUCE
HALF RACK 13 FULL RACK 22

BLACKENED SHRIMP AND GRITS 17.5

JUMBO GULF SHRIMP, GOUDA CHEESE GRITS, SMOKED
GREEN CHILE & PORK BELLY CREOLE SAUCE

WILD CAUGHT ALASKAN SALMON 17.5

8 OZ HAND FILETED, LEMON BROWN BUTTER PAN SAUCE

SKIBBIE'S COFFEE CRUSTED PORK CHOP 16

12 OZ CENTER CUT PORKCHOP, DARK ROAST DRY RUB,
SOUTHERN COMFORT CREAM SAUCE

GULF SHRIMP PLATTER 14

7 JUMBO SHRIMP, BLACKENED, FRIED OR GRILLED

CATFISH PLATTER 12

10 OZ CATFISH FILET, BLACKENED, FRIED OR GRILLED

CHICKEN TENDER PLATTER 10

5 CHICKEN TENDERS, HONEY MUSTARD OR BBQ SAUCE

Sides

SIDE SALAD, BUTTERMILK RANCH, ITALIAN OR ESPERANZA

RED POTATO MASH

DRUNKEN COLLARDS

SMOKED HAVARTI MAC & CHEESE

GRILLED ASPARAGUS

STONE GROUND GOUDA CHEESE GRITS

BAKED POTATO SERVED WITH BUTTER & SOUR CREAM

ADD BACON 2 CHEESE 1

HAND CUT FRIES

ADD A SIDE 3

Little Mates

3 CHICKEN TENDERS, HONEY MUSTARD OR BBQ SAUCE 6

GRILLED HOT DOG 5

KID'S SHRIMP BASKET 7

ALL KID'S MEALS SERVED WITH FRIES OR FRUIT CUP

Drinks

TEA & COFFEE 1 SOFT DRINKS 2

EXECUTIVE CHEF ZAC PATTERSON