

AC DAILY SPECIALS

Cucumber Gazpacho \$8

Lime, Red Onion, Mint, Cilantro

Saltwater Taffy Oysters, Barnegat Light NJ \$3 each

Bright Briny Flavor, Taffy Sweet Finish
Mignonette, Cocktail Sauce, Lemon

Jersey Corn Ribs \$10

Queso Fresco, Cilantro, Lime, Tajin

Mezze Plate \$12

Spicy Feta, Marinated Olives,
Roasted Chickpeas, Tzatziki, Toasted Pita

Grilled Jersey Peach Salad \$13

Sea Salt Basil Ricotta, Little Gem Lettuces,
Lemon Vinaigrette, Balsamic Glaze, Toasted Hazelnuts

Tuna Tartare \$16

Yellowfin Tuna, Red Onion, Mango, Avocado, Wakame,
Sesame Soy Dressing, Wonton Chips

Beef Wellington Sandwich \$22

Seared Wagyu Tenderloin, Mushroom Duxelle,
Crispy Prosciutto, Garlic Buttered Ciabatta Hero, Au Jus, Fries

Fish & Chips \$21

Guajillo Tempura Battered Flounder, Citrus Dill Crema, Fries

Country Fried Sirloin \$28

8oz Breaded Sirloin, Sautéed Haricots Verts,
Pearl Onion Gravy, Fries

Featured Wines

Trivento Golden Reserve Malbec – '20 -ARG -\$10/\$44

Lavender, Plums, Thyme, Black Pepper, Balsamic

RockWerk Grüner Veltliner – '23 -Austria -\$10/\$44

Crisp, Savory Herbs, Peach, Stone (vegan)

Sweet Bites

Maple Bacon Crème Brûlée \$11

Maple Brown Sugar Custard,
Chocolate Dipped Slab Bacon

Strawberry Crunch Cheesecake Bar \$8

Whipped Cream

(Made by Kizbee's Kitchen, gluten free)

Peanut Butter Chocolate Pie \$10

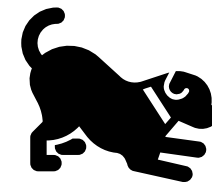
Chocolate Ganache, PB Mousse,
Graham Cracker Crust, Whipped Cream,
Chocolate Chips, PB Drizzle

(Made by Kizbee's Kitchen, gluten free)

Warm Cinnamon Sugar Donut \$8

Seasonal Compote

(Made by Kizbee's Kitchen, vegan & gluten free)



AC DAILY SPECIALS

Cucumber Gazpacho \$8

Lime, Red Onion, Mint, Cilantro

Saltwater Taffy Oysters, Barnegat Light NJ \$3 each

Bright Briny Flavor, Taffy Sweet Finish
Mignonette, Cocktail Sauce, Lemon

Jersey Corn Ribs \$10

Queso Fresco, Cilantro, Lime, Tajin

Mezze Plate \$12

Spicy Feta, Marinated Olives,
Roasted Chickpeas, Tzatziki, Toasted Pita

Grilled Jersey Peach Salad \$13

Sea Salt Basil Ricotta, Little Gem Lettuces,
Lemon Vinaigrette, Balsamic Glaze, Toasted Hazelnuts

Tuna Tartare \$16

Yellowfin Tuna, Red Onion, Mango, Avocado, Wakame,
Sesame Soy Dressing, Wonton Chips

Beef Wellington Sandwich \$22

Seared Wagyu Tenderloin, Mushroom Duxelle,
Crispy Prosciutto, Garlic Buttered Ciabatta Hero, Au Jus, Fries

Fish & Chips \$21

Guajillo Tempura Battered Flounder, Citrus Dill Crema, Fries

Country Fried Sirloin \$28

8oz Breaded Sirloin, Sautéed Haricots Verts,
Pearl Onion Gravy, Fries

Featured Wines

Trivento Golden Reserve Malbec – '20 -ARG - \$10/\$44

Lavender, Plums, Thyme, Black Pepper, Balsamic

RockWerk Grüner Veltliner – '23 -Austria - \$10/\$44

Crisp, Savory Herbs, Peach, Stone (vegan)

Sweet Bites

Maple Bacon Crème Brûlée \$11

Maple Brown Sugar Custard,
Chocolate Dipped Slab Bacon

Strawberry Crunch Cheesecake Bar \$8

Whipped Cream

(Made by Kizbee's Kitchen, gluten free)

Peanut Butter Chocolate Pie \$10

Chocolate Ganache, PB Mousse,
Graham Cracker Crust, Whipped Cream,
Chocolate Chips, PB Drizzle

(Made by Kizbee's Kitchen, gluten free)

Warm Cinnamon Sugar Donut \$8

Seasonal Compote

(Made by Kizbee's Kitchen, vegan & gluten free)

