



TERRACE DINNER MENU

Available 5:00-8:30 p.m. for Terrace Dining or Pick Up

Phone For Reservations or Orders:

Front Desk (512) 328-0090 or Terrace (512) 314-3280

APPETIZERS

GULF SHRIMP COCKTAIL 14 gf

EGGPLANT HUMMUS 10 df v

PORK POT STICKERS 8

RANCH CHICKEN SLIDERS 9

NACHOS 10

Smoked Chicken or Brisket Wrangler

PACIFIC CALAMARI STRIPS 10

Chicken Fried,
Texas Remoulade, Pickled Vegetables

AVOCADO A LA RITZ 15 gf

Crab, Shrimp, Louis Dressing

SOUP OF THE DAY

Cup 4 Bowl 6

ACC QUESO BLANCO 8

Melted Asadero & Jack Cheeses,
Pico, Poblano, Tortillas, Chips

Add a Queso Topping

Chorizo 2, Taco Beef 2

Brisket Wrangler 2, Guacamole 2

SALADS

Petite Salads Available at Reduced Cost

ELOTE CHOPPED SALAD 9 gf

Grilled Fresh Sweet Corn, Tomatoes,
Cucumbers, Radishes, Romaine,
Ancho Dressing, Queso Fresco

BIBB LETTUCE 9 gf

Roasted Pears, Raspberries,
Brie, Walnuts, Raspberry Vinaigrette

BLTG WEDGE 8 gf

Bacon, Lettuce, Tomato,
Gorgonzola, Creamy Dressing

CAESAR SALAD 8

Romaine, Traditional Dressing,
Croutons, Parmesan

COBB SALAD 10

Mixed Greens, Avocado,
Bleu Cheese, Bacon

BALLANFONTE 9 gf

Spinach, Romaine, Almonds,
Cranberries, Bleu Cheese,
Red Onion Vinaigrette

ADD A SALAD PROTEIN

CHICKEN BREAST:

GRILLED gf OR CRISPY

8 oz. 7 4 oz. 3.5

GRILLED SALMON 13 gf

BEEF TENDERLOIN 20 gf

CHICKEN FRIED SIRLOIN 10

Certified Angus Beef

GRILLED GULF SHRIMP 13 gf

BEYOND BURGER 8 gf v

8 oz. Plant-Based Patty

ENTRÉES

MUSTARD BBQ SALMON 26

Maple-Orange Black Pepper Brussels Sprouts,
Roasted Garlic Cheddar Grits

DAILY FISH FEATURE

See Daily Features

ST. LUCIA FISH TACOS 18

Cilantro-Lime Grilled Mahi-Mahi, Curried Picadillo,
Pineapple Pico, Fried Avocado

DON'S VEAL TENDERLOIN 24

Prosciutto, Mozzarella, Marsala Sauce,
Porcini Risotto, Broccolini

FARM TO TABLE BOWL 12 gf df v-available

Brown Rice, Quinoa, Green Beans, Tomatoes, Okra,
Butternut Squash, Marinated Fried Cabbage, Kimchi Aioli

ADD A BOWL PROTEIN

GRILLED OR BLACKENED SALMON 13

GRILLED GULF SHRIMP 13

GRILLED CHICKEN BREAST 8 oz. 7

PRIME BEEF STEAKS

CERTIFIED ANGUS BEEF

TENDERLOIN FILET 6 oz. 29 10 oz. 37 gf

NEW YORK STRIP STEAK 12 oz. 37 gf

CHOICE OF TWO SIDES

Asparagus, Broccoli, Green Beans, Spinach,
Fried Okra (not gf), Sautéed Mushrooms,
Baked Potato, Steak Fries (not gf)

CHOICE OF SAUCE

Horseradish Cream, Red Chimichurri, Béarnaise

Our ACC Culinary Team is Lead By:

Executive Chef Bob Burns, CEC, AAC

Sous Chef R.J. Howell

Sous Chef Jorge Cavazos

Pastry Chef Michaela Arzola

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