



GRAB & GO
MADE FROM SCRATCH MEALS
portioned to serve family of 4

Caprese Chicken \$46

chicken, fresh mozzarella, tomato, basil
mashed potatoes, house veggies

Chicken Piccata \$46

chicken, capers, mushrooms, white wine-lemon
butter sauce, mashed potatoes, house veggies

Firecracker Chicken \$46

sweet chili chicken, sriracha aioli, mashed
potatoes, house veggies

Herb Chicken \$46

marinated chicken, roasted tomatoes, house
veggies, mashed potatoes

Tuscan Champagne Chicken \$46

chicken, artichoke hearts, capers, sun dried
tomatoes, basil, champagne lemon sauce,
mashed potatoes, house veggies

Chicken With Roasted Garlic \$46

oven roasted chicken in a cognac cream
reduction, topped with garlic and fresh herbs,
mashed potatoes, house veggies

Mixed Grill \$57

Sliced steak, chicken, mashed potatoes, house
veggies

Flank Steak & Shrooms \$70

wild mushroom mix, mashed potatoes, house
veggies

Short Ribs \$108

short ribs in a red wine reduction, mashed
potatoes, house veggies

Enchiladas \$26

chicken enchiladas, tomatillo sauce, melted
cheese

Roast Beef \$46

oven roasted beef served in a rich red wine
gravy, house veggies, mashed potatoes

Grilled Salmon \$64

salmon, rice pilaf, house veggies

Lasagna \$28

pasta layered with Italian sausage, traditional
cheeses, marinara sauce, and fresh herbs

Shepherd's Pie \$28

seasoned ground beef, vegetables, topped with
creamy mashed potatoes

Gourmet Mac & Cheese \$24

pasta, creamy cheese sauce

Penne & Meatballs \$28

penne pasta, marinara, meatballs or Italian
sausage, Italian cheese

Meatloaf \$28

in-house ground beef

PROTEIN

Sliced, grilled chicken \$18

serves 4

Grilled Salmon \$44

serves 4



GRAB & GO
SERVES FAMILY OF 4

SALAD + SIDES

ACA House Salad \$10

baby greens, seasonal toppings,
ranch, vinaigrette

Twice-Baked Potatoes \$18

baked potato, traditional trimmings

Loaded Mashed Potatoes \$16

mashed potatoes, bacon, cheddar cheese

Whipped Mashed Potatoes \$16

creamy, mashed potatoes

House Veggies \$16

roasted veggies in olive oil, salt and pepper

Asparagus \$16

roasted in olive oil, salt and pepper

Rice Pilaf \$16

wild rice, yellow squash, zucchini

Rolls + Butter \$4

4 rolls with butter

BREAKFAST

Homemade Granola \$5

priced by the half pound

Protein Balls \$6

priced by the half dozen

Veggie Egg Bites \$14

4 egg bites

Bacon Egg Cup \$16

4 egg cups

Prosciutto Egg Cups \$16

4 egg cups

Hash Brown Egg Casserole \$55

eggs, breakfast potatoes, sausage, cheese

House Egg Casserole \$50

choice of ham or veggie

French Toast Bake \$50

blueberry french toast, custard filling

REHEATING INSTRUCTIONS

preheat oven to 350 degrees.
remove plastic. bake for 20-25
minutes and check. may need 10
more minutes. enjoy!