

AC'S



PUB

2124 W. GALENA BLVD • AURORA, IL 60506

P: 630.907.7795

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STARTERS

SMOKED SALMON BRUSCHETTA \$11.99

Delicious smoked salmon and goat cheese on an italian crostini

SHRIMP COCKTAIL \$10.99

Served with our homemade spicy cocktail sauce

PRETZEL LOGS \$7.99

Served with beer cheese

GARLIC BREADSTICKS \$5.99

Served with marinara sauce

JALAPEÑO POPPERS \$6.99

Cream cheese stuffed jalapeños served with our homemade ranch

MOZZARELLA STICKS \$6.99

Served with our homemade marinara sauce

FRIED MUSHROOMS \$6.99

Served with our homemade ranch

CHICKEN TENDERS/GLUTEN FREE \$9.99

Served with homemade ranch or blue cheese

QUESADILLAS \$9.99

Your choice of cheese, chicken, steak, or portabella mushroom. Garnished with sour cream, guacamole and pico de gallo

HUMMUS & VEGETABLE PLATTER \$7.99

Roasted red pepper hummus served with fresh vegetables and pita bread

SOUPS

SOUP OF THE DAY Cup \$3.99 Bowl \$5.99

BAKED FRENCH ONION \$5.99

Available daily

AC'S HOMEMADE CHILI Cup \$4.99 Bowl \$6.99

Seasonal

AC'S JUMBO WINGS

8 WINGS/20 WINGS PER ORDER \$10.99/\$25.00

Grilled or Fried. Served with celery and carrots

SAUCES

Mango Habanero

Sweet Chili Teriyaki

BBQ

Roasted Garlic

Buffalo

DRY RUBS

Cajun

Lemon Garlic

Chili Lime

FRESH SALADS

MEDITERRANEAN SALMON \$11.99

Grilled salmon on a bed of romaine lettuce, cucumbers, sliced tomatoes, red onions, and avocados tossed in our Mediterranean feta dressing

PICKLED BEETS \$10.99

Pickled beets, red onions, goat cheese, baby spinach tossed with a Chianti and basil vinaigrette

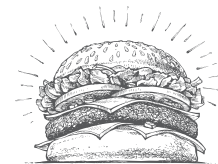
CLASSIC WEDGE \$9.99

Iceberg lettuce wedge topped with diced tomatoes, chopped red onion, blue cheese crumbles, and bacon crumbles. Served with our homemade blue cheese

CAESAR SALAD \$5.99

Romaine lettuce, homemade croutons, parmesan cheese. Served with Caesar dressing

BURGERS



AC'S PUB BURGER \$11.95

Bacon, grilled onions, and Swiss cheese served on Rye bread

BURGER BLUE \$11.95

Sauteed mushrooms, grilled onions, and blue cheese crumbles

VEGGIE BURGER \$10.95

Meatless veggie burger topped off with avocado

BUILD YOUR OWN Single \$8.95 Double \$10.95

Add cheese \$1.00

SANDWICHES

Comes with choice of side.

Brioche, Pretzel, or Gluten Free buns available

STEAK SANDWICH \$13.95

Grilled onions and sauteed mushrooms seasoned with our secret spices. Served on toasted french bread

REUBEN \$10.95

ALSO AVAILABLE AS A WRAP

Sliced corned beef, swiss cheese, 1000 Island, and sauerkraut on rye bread

BUFFALO CHICKEN \$10.95

ALSO AVAILABLE AS A WRAP

Lightly breaded Chicken breast tossed in our buffalo sauce, garnished with crumbled blue cheese and a side of our homemade ranch

AG'S SUB \$10.95

Salami, Ham, and Swiss cheese on toasted french bread garnished with romaine lettuce, tomato, onion and vinegar and oil

ITALIAN BEEF \$9.95

Served on French bread. Cheese \$1.00 Peppers \$.50

BLT \$8.95

Crispy bacon, lettuce, and tomato served on texas toast

COUNTRY CLUB \$10.95

Turkey, crispy bacon, lettuce, tomato, and avocado served on toasted bread

GROWN UP GRILLED CHEESE \$9.95

American cheese, mozzarella sticks, bacon jam, and tomato served on texas toast

JIMMY DOG \$5.95

Jimmy's special sauce

PORTABELLA SWISS \$9.95

The Steak of veggie burgers. Served with swiss cheese

BBQ CHICKEN \$10.95

Grilled BBQ Chicken, bacon, cheddar cheese on a pretzel bun

GRILLED CHICKEN \$9.95

ENTREES

HONEY JACK GLAZED SALMON \$19.95

Alaskan salmon with a honey jack glaze served with asparagus and your choice of potato

PRIME STEAK MEDALLIONS \$16.95

Served with blue cheese, asparagus and baked potato

TRES TACOS \$10.95

Your choice of chicken, steak, or ground beef. Corn or flour tortillas available. Served with chips and sals

CRISPY COCONUT SHRIMP \$11.99

Coconut encrusted jumbo shrimp, served with our sweet chili sauce and your choice of side

PASTAS



COUNTRY RIGATONI \$13.95

Italian sausage, bacon, and portabella mushrooms in a tomato cream sauce. Served with garlic bread

SPAGHETTI \$11.95

Served with our homemade sauce and garlic bread
Meat sauce \$1.00

CHICKEN PARMESAN \$12.95

Served with speghetti and garlic bread
Meat sauce \$1.00

CHICKEN BOWTIE \$13.95

Sauteed chicken breast, sliced portabella mushrooms, broccoli, and sun-dried tomatoes in a minced garlic and olive oil sauce. Served with garlic bread

CAJUN SHRIMP \$11.99

Blackened shrimp with roasted red pepper, sauteed broccoli on a bed of spaghetti with a cajun tomato cream sauce

SIDES AVAILABLE

SKIN ON FRIES \$2.99

SWEET POTATO FRIES \$3.99

TATER TOTS \$2.99

ONION RINGS \$3.99

NATURAL HOUSE CHIPS \$2.99

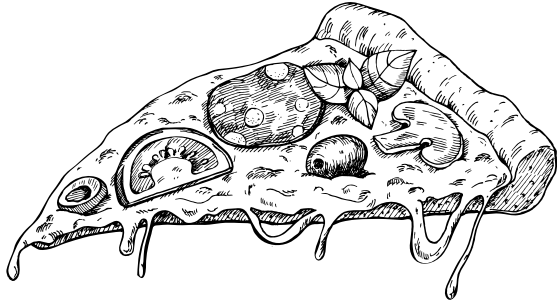
BAKED POTATO \$2.99

GREEN BEANS \$2.99

GRILLED ASPARAGUS \$3.99

GARLIC ROASTED BRUSSEL SPROUTS \$3.99

SEASONAL FRUIT \$4.99



BUILD YOUR OWN PIZZA

CRUST AVAILABLE

Thin Crust - No Edge Raised Edge Cauliflower (low carb)

10" CAULIFLOWER WITH CHEESE	\$11.75
14" CHEESE	\$15.75
16" CHEESE	\$17.75

VEGGIE TOPPINGS

Mushrooms	Spinach	Artichokes
Green olives	Tomato	Pepperoncini peppers
Green peppers	Jalapeño	Sun dried tomatoes
Onions	Pineapple	

MEAT TOPPINGS

Ham	American bacon	Salami
Pepperoni	Chicken	Ground beef
Sausage	Italian beef	Canadian bacon

KIDS MENU

Includes a drink and choice of a side \$5.95

HOT DOG

CHICKEN TENDERS

SPAGHETTI

GRILLED CHEESE

WHAT'S FOR DESSERT

DEEP FRIED CHEESECAKE	\$5.99
STRAWBERRY SHORTCAKE	\$6.99
LEMON BARS	\$5.99
CHOCOLATE MOLTEN CAKE	\$6.99
CINNAMON CHURROS	\$4.99
VANILLA ICE CREAM	\$4.99

SPECIALTY PIZZAS

AC'S SPECIAL 10" \$13.00 14" \$17.75 16" \$19.75

Goat cheese, mozzarella cheese, artichokes, garlic and olive oil sauce

EDDIES SPECIAL 10" \$13.00 14" \$17.75 16" \$19.75

Pepperoni, jalapeño and pineapple

JAYBIRDS SPECIAL 10" \$14.00 14" \$18.75 16" \$20.75

Ham, onion, pepperoncini peppers, pineapple, extra sauce

MEAT LOVERS 10" \$14.00 14" \$18.75 16" \$20.75

Sausage, pepperoni, ham, and bacon

VEGGIE 10" \$14.00 14" \$17.75 16" \$19.75

Mushrooms, tomatoes, green peppers, black olives, onions, spinach

SPINACH 10" \$13.00 14" \$17.50 16" \$19.50

Bacon, spinach, and mushrooms

TACO 10" \$14.50 14" \$17.75 16" \$19.75

Ground beef, tomatoes, onions, black olives, lettuce, tortilla chips. Served with sour cream and jalapeños

THE GODFATHER 10" \$13.00 14" \$17.50 16" \$19.50

Italian beef and Giardiniera

HAWAIIAN 10" \$13.00 14" \$17.50 16" \$19.50

Canadian bacon and pineapple

BBQ CHICKEN 10" \$14.00 14" \$18.25 16" \$20.25

Chicken, bacon, red onions, and BBQ sauce

SUPREME 10" \$14.00 14" \$18.75 16" \$20.75

Pepperoni, sausage, mushroom, onion and green pepper

FRIDAY FISH FRY

Served with coleslaw, green beans & your choice of potato.
No substitutes.

ATLANTIC COLD WATER COD	3 piece deep fried	\$11.95
	5 piece deep fried	\$15.95
BAKED NORTH ATLANTIC COLD COD	1 piece baked	\$11.95
Served with drawn butter & lemon	2 piece baked	\$15.95
JUMBO FANTAIL SHRIMP DINNER	6 piece	\$13.95
COMBO PLATTER	2 piece of fried fish & 3 shrimp	\$13.95
FRIED GROUPER	5 piece	\$12.99
CRAB CAKES	2 piece	\$7.99

BEVERAGES

Free refills on soft drinks and coffee \$2.25

COKE PRODUCTS

SELECT ICE TEA FLAVORS

COFFEE

CRANBERRY JUICE

ORANGE JUICE

ADULT BEVERAGES

WHITE WINE

CLOS DU BOIS Pinot Grigio Chardonnay Rose Sauvignon Blanc

ECCO DOMANI Pinot Grigio

COPPER RIDGE Chardonnay

KORBEL BRUT Champagne

BERRINGER White Zinfandel

CANYON ROAD Moscato

LA MARCA Prosecco

RED WINE

DARK HORSE Pinot Noir

RUFFINO Chianti

WHISKERS BLAKE Port

ROBERT MONDAVI Cabernet Pinot Noir Merlot

COPPER RIDGE Cabernet Merlot

GALLO Pinot Noir

COCKTAILS

THE MIGHTY ORPHAN

Seagrams VO Perfect Mahattan

THE MAKESHIFT

Hendricks Gin and Tonic

MOSCOW MULE

Tito's Vodka and Ginger Beer garnished with fresh limes

TROPICAL MULE

Absolut Raspberry Vodka, Ginger Beer, and splash of cranberry juice

LONG ISLAND ICED TEA

A delicious combination of vodka, rum, tequila, gin, triple sec, sweet and sour and a splash of coke

LONG BEACH ICED TEA

Long Island with a kick! Vodka, rum, tequila, gin, peach schnapps and sweet and sour

TWISTED BLUE HAWAIIAN

Absolut Mandarin Vodka, Blue Curacao, orange and pineapple juice

MARGARITAS

CLASSIC LIME

Hornitos tequila, triple sec, and sweet and sour

STRAWBERRY

Hornitos tequila, triple sec, strawberry puree, and sweet and sour

ELECTRIC BLUE

Jose Cuervo Silver, tequila, triple sec, blue curacao, and sweet and sour

SPICY WATERMELON

Patron silver tequila, triple sec, watermelon puree, and sweet and sour

MARTINIS

AC's PEAR COSMOPOLITAN

Grey Goose Pear, triple sec, and a splash of cranberry juice

CLASSIC GIN

Hendricks Gin and dry vermouth

CLASSIC VODKA

Tito's Vodka and dry vermouth

SPARKLING FRENCH

The original French martini but with a kick! Tito's Vodka, Chambord, Korbel Brut Champagne, and a splash of pineapple juice

FRESH WATERMELON

Titos Vodka, Triple Sec, fresh watermelon puree, and splash of sweet and sour