

STARTERS

BROWN BUTTER SEA SCALLOPS.....\$15.95

Three pan seared sea scallops over butternut squash puree served with chorizo, sweet corn, and tomato salad, sprinkled with crunchy garlic and toasted baguettes

FRIED CHEESE CURDS.....\$11.95

High Country Creamery's cheese curds, lightly breaded and flash fried, served with a side of spicy remoulade

STEAMED MUSSELS & CLAMS.....\$15.95

Prince Edward Island mussels and middle neck clams cooked in a white wine garlic broth, served with toasted baguettes

ACE'S PUB CHIPS.....\$11.95

Our house-made chips topped with melted cheese, High Country Creamery cheese curds, scallions, spicy ranch, and bacon

GF JUMBO GARLIC BUTTAH SHRIMP.....\$14.95 | \$20.95

Half pound | Full pound

ACE'S BLACKENED TUNA TACOS.....\$13.95

Thinly sliced ahi tuna, seared rare, served in soft shell tortillas with soy ginger slaw, spicy mayo, JQ Dickinson West Virginia Sea Salt, and shaved scallions

CRAB DIP.....\$15.95

Our creamy house-made crab dip served with artisan turnbuckle pretzels for your dipping pleasure

SOUP OF THE DAY.....\$5.95

Ask for today's feature

GF GLUTEN-FREE

ACE'S FAVORITE

*MANY OF OUR MENU ITEMS MAY BE GLUTEN-FREE WITH MODIFICATION. PLEASE NOTIFY YOUR SERVER BEFORE ORDERING IF YOU HAVE FOOD SENSITIVITIES OR ALLERGIES

SALADS

GF SALMON COBB.....\$21.95

Orange glazed 8oz grilled salmon atop crisp greens, tomato, bacon, egg, avocado, and bleu cheese crumbles, dressed with walnut vinaigrette dressing

GF SPINACH.....\$10.95 | \$13.95

Leaf spinach, seasonal berries, candied bacon, and feta cheese with house-made white-balsamic honey vinaigrette
Small or large

GF WARM BEET SALAD.....\$10.95 | \$14.95

A local favorite! Mixed greens, bacon, hard-cooked eggs, goat cheese, walnuts, onion, oven-roasted beets, and maple balsamic vinaigrette
Small or large

GF BLT WEDGE.....\$10.95 | \$14.95

Iceberg, tomatoes, candied bacon, bleu cheese crumbles, and house-made bleu cheese dressing
Small or large

CAESAR SALAD.....\$7.95 | \$10.95

Small or large

SALAD ADD-ONS

Our dressings and croutons are house-made.

All of the add-ons are gluten-free except the crispy chicken

AVOCADO.....\$3

ANCHOVIES.....\$3

GRILLED OR CRISPY CHICKEN....\$7.95

GARLIC BUTTER SHRIMP.....\$8.95

SALMON.....\$11.95

4oz LUMP CRAB MEAT....MARKET PRICE

SESAME CRUSTED TUNA.....\$10.95

ANGUS SIRLOIN STEAK.....\$10.95

SEARED SEA SCALLOPS.....\$11.95

ACE'S SIGNATURE CREATIONS

Swap our house buns with a lettuce wrap (no cost) or gluten-free bun
All of our burgers & sandwiches are served with pub chips unless noted

THE ACE BURGER.....\$14.95

8oz burger, American cheese, lettuce, tomato, and onion

CALIFORNIA TURKEY BURGER.....\$14.95

Sliced avocado, melted swiss cheese, and chipotle mayo on a turkey burger

ACE'S HICKORY BACON BBQ BURGER.....\$16.95

Sautéed onions, our house-made BBQ sauce, candied bacon, and cheddar cheese

THAI VEGGIE BURGER.....\$14.95

A blend of fresh vegetables and Asian flavors, topped with napa slaw, pickle onions, and Thai peanut sauce

THE MARSH MOUNTAIN BURGER.....\$20.95

Frizzled onions, fried pickles, candied bacon, fried egg, sauteed mushrooms and onions, chipotle mayo, and your choice of cheese
Knife, fork, and extra napkins available. Trust us, you're going to need them!

ATLANTIC SALMON BURGER.....\$16.95

Freshly ground blackened 8oz salmon burger with bleu cheese crumbles, sautéed onions, and red pepper aioli

BURGER SIDES & EXTRAS

FRIES.....\$2

TATER TOTS.....\$3

ACE'S FRIED CHICKEN.....\$13.95

Pickle brined crispy boneless 8oz chicken breast, sliced tomatoes, and shredded iceberg with Hot Honey Glaze on a brioche bun

THE PRIME RIB KNUCKLEHEAD.....\$15.95

Thinly shaved 8oz prime rib, caramelized onions, swiss cheese, and horseradish mayo, served with warm beef jus for dipping

THE REUBEN.....\$13.95

House-brined corned beef, sauerkraut, swiss cheese, and Russian dressing, grilled on marble rye

GRILLED CHICKEN BREAST.....\$13.95

Blackened grilled 8oz chicken breast topped with caramelized onions, smoked gouda cheese, and roasted garlic aioli on a brioche bun

DELUXE BLT SANDWICH.....\$14.95

Crispy thick-cut bacon strips on rustic bread with iceberg lettuce, tomato, avocado, fried egg, and honey mustard sauce
Add cheese for \$2

CATCH THIS.....\$13.95

Codfish fillet in a golden ale beer batter with fries, tartar sauce, malt vinegar, and coleslaw

*CONSUMING RAW AND UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

ENTRÉES

- SEAFOOD SAUTÉ**.....\$28.95
Shrimp, scallops, and 1oz lump crab in a fresh basil, asiago, and Old Bay sauce with grape tomatoes and wilted spinach, and herbed pappardelle
Served with your choice of soup or salad
- WILD MUSHROOM RAVIOLI**.....\$23.95
Roasted portabello and crimini mushrooms blended with mozzarella and parmigiana Reggiano cheeses, served over wilted baby spinach and a fresh tomato cream sauce
Served with your choice of soup or salad
- GRILLED CHICKEN CHESAPEAKE PASTA**.....\$26.95
Linguine tossed in white wine sauce, topped with chicken breast, cheese, and bacon
Served with your choice of soup or salad | Substitute shrimp at no cost or 4oz lump crab at market price
- SHEPHERD'S PIE**.....\$16.95
Seasoned Angus blend of short rib, chuck, and brisket with carrots, celery, onions, and peas, covered with mashed potatoes
Served with your choice of soup or salad
- GF SESAME CRUSTED TUNA**.....\$24.95
Seared rare with edamame fried rice, pickled red onion, scallion, and sesame honey ponzu
- PARMESAN ENCRUSTED PORK SHANK**.....\$23.95
Crispy fried parm encrusted pork shank over stuffing with a creamy pepper country gravy and maple glazed carrots
- GF CHILE-DUSTED SALMON**.....\$25.95
8oz Atlantic salmon fillet bronzed with seasonings and spices, topped with lemon herb butter
Served with your choice of two sides
- GF ROAST HALF CHICKEN**.....\$20.95
All natural and cage free, deliciously seasoned, and roasted to order
Served with your choice of two sides
- GF BLACKENED PORK CHOP**.....\$21.95
Grilled and blackened 12oz bone-in chop, whipped bleu cheese butter, and applesauce
Served with your choice of two sides | Add a chop \$9.95
- GF DELMONICO STEAK**.....\$32.95
A hearty 12oz cut of choice 100% natural Angus ribeye, char-grilled to your preference
Served with your choice of two sides | Add scallops \$8 | Add bleu cheese butter \$2.95
- GF MAPLE BOURBON SCALLOP STIR FRY**.....\$27.95
Four pan seared maple bourbon sea scallops over edamame fried rice with sautéed vegetables and butternut squash puree

***CONSUMING RAW AND UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
CAKE CUTTING FEE \$15**

ENTRÉE ADD-ONS

- CRUMBLÉD BLEU CHEESE
- GARLIC BUTTER
- SAUTÉED MUSHROOMS
- SAUTÉED ONIONS
- BLEU CHEESE BUTTER
- LEMON HERB BUTTER
- \$2.95**
- BLACKENING SEASONING
- \$2.95**

SIDES

Our sides are gluten-free.

- YUKON GOLD MASHED POTATOES
- GREEN BEANS
- MAPLE GLAZED ROASTED BABY CARROTS
- ROASTED FINGERLING POTATOES
- SEASONAL VEGETABLE EDAMAME FRIED RICE STUFFING
- TOSSED SALAD
- \$4.95**
- CORNBREAD WITH HONEY BUTTER
- \$2.95**
- FOUR CHEESE MAC & CHEESE WITH RITZ CRACKERS & SCALLIONS
- Not gluten-free*
- \$6.95**

BEVERAGES

PEPSI PRODUCTS

Dr. Pepper · Mug Root Beer · Mist Twist · Lemonade · Mountain Dew · Ginger Ale · Diet Pepsi · Pepsi

SPECIALTY DRINKS

Cheerwine · Sweet Tea · Unsweetened Tea · Boylan soda flavors; Black Cherry · Creme Soda · Grape Soda · Orange Soda · San Pellegrino Sparkling Water
San Pellegrino sparkling flavors; Aranciata · Limonata · Mighty Leaf Hot Tea · Trader's Coffee House Coffee



ABOUT US

With roots as far back as Deep Creek itself, Ace's Run is proud to be part of what makes Will O' the Wisp so special. The Heise Family has been making memories since the late 40s on this property. Just have a look on the walls in the Pub and the dining room, they are their own family photos.

We offer an eclectic menu using local foods from cheeses, eggs, maple syrup, honey, coffee, vegetables, herbs, and more. We support our local farmers from Garrett Growers, High Country Creamery, Firefly Farms, and Lakeside Creamery just to name a few.