



## APPETIZERS

### ZESTY FRIED PICKLES

Dill pickles lightly battered and fried to a golden brown. Served with a side of ranch. \$8

### SOUTHWEST EGG ROLLS

Smoked chicken, black beans, corn and spinach wrapped in a crispy shell.

Served with a side of ranch. \$8

### FRIED SHROOMS

Panko breaded, sliced portobello mushroom fries deep fried until golden brown.

Served with a side of ranch. \$8

### CHIPS AND SALSA

Fresh fried tortilla chips with house made salsa. \$7

Add Queso for \$2 or Guacamole for \$3

### SPINACH ARTICHOKE DIP

Served with fresh fried tortilla chips. \$9

### MOZZARELLA STICKS

Served with marinara sauce. \$8

### PEPPER JACK BITES

Lightly battered, fried, and served with sweet chili ranch. \$8

## SHARABLES

### CAMPFIRE FRIES

Build your own campfire favorite with your choice of french fries, tater tots or tortilla chips. Topped with our house-made queso, shredded cheddar cheese, jalapenos, bacon bits, green onions and a sour cream drizzle.

Family Size \$18 | Half Platter \$14 *Add smoked pulled pork or chicken for \$2 Add smoked brisket for \$4*

### LAKESIDE WINGS

Choice of hickory smoked bone-in or crispy boneless wings tossed in your favorite sauce: (listed mild to hot) Hickory BBQ, Buffalo, Honey Sriracha BBQ, Firecracker or Carolina Reaper. Served with Ranch or Blue Cheese \$10

## SALAD

### GARDEN SALAD

Crisp chilled greens, cucumbers, tomatoes, and shredded cheddar cheese and croutons. Served with your choice of dressing: Ranch, Italian, Dorothy Lynch, Honey Mustard, Blue Cheese, and Raspberry Vinaigrette \$9

*Add grilled chicken for \$5 or sirloin for \$8*

## DAILY SPECIALS

### MONDAY

Crispy Cove Chicken Sandwich (no side) \$7

Moscow Mules \$5

### TUESDAY

Lakeshore Tacos \$2 off

Margarita \$5

### WEDNESDAY

1/2 off beers all day

### THURSDAY

Buy one Cove Burger and get the 2nd 1/2 price

### FRIDAY NIGHT

Snow Crab Legs *Market Price*

### SATURDAY NIGHT

Snow Crab Legs *Market Price*

### SUNDAY

1/2 price Appetizers (4pm-8pm)

Reverend Bloody Mary \$5



Local Favorites



Heart Healthier



Can be prepared gluten-sensitive

[www.acornsresortkansas.com](http://www.acornsresortkansas.com)

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness. Gluten-sensitive - while ingredients or substitutes reduce gluten in this meal, there may be cross-contamination in our kitchen.*





## THE COVE'S SMOKE N GRILL

*All burgers will be served medium-well unless otherwise specified.*

### BOB'S SMOKEHOUSE \*

Our famous smoked meats piled high on a brioche bun, served with choice of one side.

Pulled Pork \$13 | Brisket \$16

### COVE BURGER \* 🍷

Our famous beef burger topped with choice of American, cheddar, pepper jack, ghost pepper or Swiss cheese, served on a toasted brioche bun and fixin's on the side \$14 | add bacon \$1 | double burger \$3

### THE 104 BURGER \*

The Elk 104 is named after the meanest elk on the Acorns Elk Farm. Topped with cheese of choice and served on a toasted brioche bun with all the fixings. This burger is best served medium. \$17

### COVE CHICKEN SANDWICH \*

Your choice of fried or grilled chicken breast with citrus aioli, lettuce, tomato, and Swiss cheese. Let us know if you would like it tossed in buffalo sauce \$14

### ACORNS FIREPIT BURGER \*

Our beef burger topped with ghost pepper cheese, bacon, onion tangles and honey Sriracha BBQ sauce, served on a toasted brioche bun. \$15

### MB'S BRISKET GRILLED CHEESE \*

Loaded with melted cheddar, brisket, BBQ sauce and served on Texas Toast. Comes with your choice of one side. Try it as a quesadilla! \$14

## MILFORD LAKE FAVORITES

**FLAME KISSED TOP SIRLOIN \*** An 8oz center cut USDA Choice, with choice of two sides \$20

**SEAFOOD PLATTER \*** Southern fried fish and fried shrimp served with fries and potato salad \$20

**GRILLED SALMON \*** Atlantic salmon served on a bed of rice pilaf, mashed potatoes and choice of one side. \$16

**ACORNS COUNTRY FRIED ELK STEAK \*** Tenderized cubed elk steak breaded with wheat flour, seasoned with spices and garlic, and smothered in white country style gravy. Served with your choice of one side. \$19

**MILFORD FISH BASKET \*** 🍷 Beer-battered cod fried golden brown and served with tartar sauce or cocktail sauce. Served with your choice of one side \$15

**GRILLED PARMESAN PEPPERCORN CHICKEN** Six ounces of tender chicken breast served on a bed of rice pilaf with mashed potatoes and your choice of one side \$15

**CURTIS CREEK CHICKEN FINGERS \*** Breaded and fried chicken strips. Served with your choice of one side \$14

**MILFORD COUNTRY FRIED STEAK \*** Tenderized cubed sirloin steak breaded with wheat flour, seasoned with spices and garlic, smothered in white country style gravy. Served with your choice of one side \$17

## LAKESHORE TACOS

Choice of corn or flour tortillas (3) and served with chips and salsa, or choose one GF Sweet Potato Wrap (add \$2)

**CATCH OF THE DAY \*** Beer-battered cod, topped with shredded cheddar cheese, lettuce and house-made pico de gallo, with a citrus aioli drizzle \$14

**KC STOCKYARD \*** 🍷 Your choice of pulled pork, chicken or ground beef, topped with shredded cheddar cheese, lettuce, house made pico de gallo and hickory BBQ sauce drizzle \$14 - Add smoked brisket \$3

**BONFIRE SHRIMP** Corkscrew shrimp topped with shredded cheddar cheese, lettuce and house made pico de gallo, tossed in our firecracker sauce \$14

**SWEET POTATO** 🍷 🍷 Roasted sweet potatoes, black beans, purple cabbage, green onions and guacamole \$14

### SIDES \$5

French Fries | Onion Tangles | Baked Beans  
Side Garden Salad | Mashed Potatoes | Tater Tots  
Sweet Potato Fries

### NON-ALCOHOLIC DRINKS \$3

Pepsi | Diet Pepsi | Dr Pepper | Diet Dr Pepper  
| Mug Root Beer | Mountain Dew | Sierra Mist |  
Roy's Lemonade | Iced Tea | Sweet Tea | Milk |  
Red Bull \$6

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