



APPETIZERS

ZESTY FRIED PICKLES

Dill pickles lightly battered and fried to a golden brown. Served with ranch. \$9

SOUTHWEST EGG ROLLS

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

Served with ranch. \$9

FRIED SHROOMS

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

Served with ranch. \$9

CHIPS AND SALSA

Fresh fried tortilla chips with house made salsa. \$8

Queso \$2 | Guacamole \$3

SPINACH ARTICHOKE DIP

Served with fresh fried tortilla chips. \$10

MOZZARELLA STICKS

Served with marinara sauce. \$9

PEPPER JACK BITES

Lightly battered, fried pepper jack cheese.

Served with sweet chili ranch. \$9

FRIED JALAPENO SLICES

Sliced and battered fresh jalapenos, served with ranch dipping sauce. Sure to cure the itch of some spice. \$9

JACK'S SPICY RANCH HARD PRETZELS

A local favorite with a kick. \$5

Queso \$2.

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 *Smoked Pulled Pork \$2 | Chicken \$2 | Smoked brisket \$4*

LAKESIDE WINGS

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 \$12

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

Grilled Chicken \$5 | Sirloin \$8

DAILY SPECIALS

MONDAY

Crispy Cove Chicken Sandwich (no side) \$7

Moscow Mule \$5

TUESDAY

Lakeshore Tacos \$2 off

Margarita \$5

WEDNESDAY

Half Priced Beer

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

**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 \$15 | Brisket \$17

COVE BURGER * 🍷

Our famous beef burger topped with cheese of choice, served on a toasted brioche bun and fixins, choice of one side. \$15 | 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 and fixins, choice of one side. This burger is best served medium. \$18

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 \$15

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. \$16

MB'S BRISKET GRILLED CHEESE *

Loaded with melted cheddar, brisket, BBQ sauce, and served on Texas Toast. Comes with your choice of one side. \$14

Cheese Choices:

American, Cheddar, Swiss, Pepper Jack and Ghost Pepper

MILFORD LAKE FAVORITES

FLAME KISSED TOP SIRLOIN * 8oz center cut USDA choice sirloin, choice of one side and veggie of the day. \$22

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, choice of one side and veggie of the day. \$22

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

CURTIS CREEK CHICKEN FINGERS * Breaded and fried chicken strips, 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, with choice of one side and veggie of the day \$17

RUSH CREEK CLUB SANDWICH Applewood smoked bacon and ham, hickory smoked turkey, swiss cheese and citrus aioli, served on wheat bread and choice of one side. \$13

LAKESHORE TACOS

Corn or flour tortillas (3) and served with chips and salsa, or choose one GF Sweet Potato Wrap \$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. \$15

KC STOCKYARD * 🍷 Pulled pork, chicken, or ground beef, topped with shredded cheddar cheese, lettuce, house made pico de gallo and hickory BBQ sauce drizzle. \$15 | Smoked Brisket \$3

BONFIRE SHRIMP Corkscrew shrimp topped with shredded cheddar cheese, lettuce, and house made pico de gallo, tossed in our firecracker sauce \$15

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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