



APPETIZERS

ZESTY FRIED PICKLES

Dill pickle chips lightly battered and fried to a golden brown. Served with ranch. \$8

FRIED SHROOMS

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

Served with ranch. \$8

MOZZARELLA STICKS

Served with marinara sauce. \$8

SOUTHWEST EGG ROLLS

Smoked chicken, black beans, corn, and spinach wrapped in a crispy shell. Served with ranch. \$9

ELK CHILI

A cup of delicious elk chili, topped with red onion and cheddar cheese. Served with crackers.

Mild Spice level. \$5

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. \$9

PEPPER JACK BITES

Lightly battered, fried pepper jack cheese. Served with sweet chili ranch. \$8

SPICY CAJUN FRIED BOUDIN BALLS

A taste of the heart of Cajun country a staple in cajun life. Three boudin balls served with ranch dipping sauce. \$9

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, or 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

THE COVE SANDWICHES

BOB'S SMOKEHOUSE *

Our Famous smoked meats piled high with onion tanglers on a brioche bun, served with choice of one side. Pulled Pork \$14 | Brisket \$16

MB'S BRISKET GRILLED CHEESE *

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

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

RUSH CREEK CLUB SANDWICH

Applewood smoked bacon, smoked ham, smoked turkey, swiss cheese, citrus aioli sauce, lettuce, and tomato, served on wheat bread and choice of one side. \$13

SALAD

GARDEN SALAD

Crisp chilled greens, cucumbers, tomatoes, and shredded cheddar cheese. Served with your choice of dressing: Ranch, Italian, Dorothy Lynch, Honey Mustard, Blue Cheese, and Raspberry Vinaigrette \$9
Grilled or Crispy Chicken \$5 | Sirloin \$8



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.



GRILLED BURGERS

Cheese Choices: American, Cheddar, Swiss, Pepper Jack and Ghost Pepper

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 BURGER * 😊 Our famous beef burger topped with cheese of choice, served on a toasted brioche bun and fixins, choice of one side. \$14 | bacon \$2 | double burger \$3

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

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 * 😊 Choice of southern fried catfish or 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

SALMON DINNER * A Succulent 6oz Salmon filet served over rice pilaf and a choice of one side. \$20

RIBEYE * 16oz USDA premium choice cut ribeye served with choice of one side and veggie of the day. \$32

ELK CHILI A bowl of delicious elk chili, topped with red onion and cheddar cheese. Served with crackers. \$10

LAKESHORE TACOS

Choice of 3 Flour, 3 Corn Tortillas, served with chips and salsa or sub any other side for \$1.

CATCH OF THE DAY * Choice of southern fried catfish or beer-battered cod, topped with shredded cheddar cheese, lettuce, and house-made pico de gallo, with a citrus aioli sauce 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. \$14 | Smoked Brisket \$3

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

SWEET POTATO 😊 🍷 Fresh sweet potato fries, black beans, purple cabbage, green onions, and guacamole. \$14

SIDES

FRENCH FRIES | ONION TANGLERS | BAKED BEANS | SIDE GARDEN SALAD

MASHED POTATOES | TATER TOTS | GREEN BEANS | \$5

UPGRADE AN ENTREE SIDE - SWEET POTATO FRIES OR ONION TANGLERS + \$1 | MAC N' CHEESE + \$2

NON-ALCOHOLIC DRINKS

Pepsi | Diet Pepsi | Dr Pepper | Diet Dr Pepper | Mug Root Beer | Mountain Dew | Sierra Mist
Roy's Lemonade | Iced Tea | Sweet Tea | Milk | \$3 | Red Bull \$6

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