

Acorn Grill

Soups

French Onion Soup ~ Beef broth infused with local IPA, croutons, provolone and swiss -8-

Soup Du Jour ~ Daily creation of our chef's -7-

Shareables

Wings ~ 1lb boneless or bone-in wings tossed in your choice of sauce (mild, medium, hot, bbq, rajili, thai chili, garlic parm or Nemesis dry rub) -13-

Jumbo Bavarian Pretzel ~ Served with beer cheese and bavarian mustard -11-

Mozzarella Sticks ~ 6 mozzarella sticks served with house made marinara sauce -9-

Chicken Satay (GF) ~ Seared marinated chicken skewers served with thai peanut sauce -9-

Southwest 7 Layer Dip (GF) ~ Refried beans, seasoned sour cream, southwest mix, cheddar jack cheese, pico de gallo and guacamole served cold with tri colored chips -9-

Acorn Quesadilla ~ Grilled marinated chicken, cheddar jack cheese, southwest mix -10.99-

Add a side of guacamole -1.50-

Firecracker Shrimp ~ 5 shrimp wontons tossed with spicy thai chili sauce -11.99-

Salads

Greek Peak Salad (GF) ~ Apples, pears, bleu cheese crumbles, candied pecans, and craisins served with apple cider vinaigrette -15-

House Salad (GF) ~ Grape tomatoes, onions, cucumbers, kalamata olives, 3 cheese blend, carrots and pepperoncini's with your choice of dressing -9-

Classic Caesar ~ Romaine lettuce, croutons, 3 cheese blend tossed in creamy Caesar dressing -11-

Add chicken or shrimp -5- steak or salmon -6-

Burgers, Sandwiches & Wraps

~All served with fries and a pickle~

Elk Burger~ Local grilled elk patty, spinach, blue cheese, onion straws and balsamic glaze -15-

Poutine Burger ~ Grilled burger on a brioche bun with red onion, poutine gravy, potato strings, scallions and cheese curds served open faced -14-

Virgil Valley Burger ~ Grilled burger on a brioche bun with lettuce, tomato, onion and choice of cheese -13-

Wiz Wit Philly Cheese Steak ~ Fresh sliced grilled ribeye meat and sautéed onions on a hoagie roll topped with cheese wiz -13-

Add bell peppers and mushrooms -1.50-

Pastrami Reuben ~ Marble rye, thousand island, swiss cheese, pastrami and sauerkraut -13-

Rachel ~ Marble rye, thousand island, swiss cheese, smoked turkey and coleslaw -13-

Tuscan Chicken Wrap ~ Baby arugula, bruschetta, balsamic glaze, fresh mozzarella and marinated grilled chicken -13-

Santa Fe' Wrap ~ Marinated grilled chicken, southwest mix, chipotle mayo, lettuce, cheddar jack cheese, pico de gallo and guacamole -13-

~Substitute grilled chicken or veggie patty or your burger no charge

~Substitute sweet potato fries, poutine fries or side salad -2.50-

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

NY state tax applies

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Entrées

~Includes side salad with your choice of dressing

NY Strip Steak

Grilled 12 oz. NY Strip Steak, merlot demi glace, bleu cheese crumbles served with mashed potatoes and seasonal vegetables

-25-

Honey Citrus Ginger Flat Iron Steak

Grilled 6 oz. citrus marinated flat iron steak sliced and served over asian inspired noodles and vegetables

-18-

Salmon Filet

Pan Seared Salmon topped with white wine lemon cream sauce served with wild rice and seasonal vegetables

-19-

Shrimp and Spinach Risotto

Shrimp, Arborio rice, white wine, spinach, herb roasted roma tomatoes, 3 cheese blend, fresh basil and balsamic glaze

-23-

Caprese Chicken

Grilled marinated chicken on a bed of pesto wild rice topped with fresh tomatoes, fresh mozzarella, fresh basil and balsamic glaze served with seasonal vegetables

-16-

Fish Fry

Yuengling beer battered atlantic haddock served with french fries, coleslaw, pickle and a lemon wedge

-15-

Twisted Rosé Chicken Florentine

Cavatappi pasta, tomato, spinach, garlic and red onion tossed in 3 cheese marinara cream sauce and topped with marinated grilled chicken served with garlic bread

-16-

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