

Acorn Grill

Lunch and Dinner Menu

SOUPS

French Onion Soup - Red and yellow onions, beef broth and seasonings infused with Southern Tier IPA, topped with croutons, provolone, gruyere and fresh parsley -7.99-

Soup Du Jour - A creation of our chefs made fresh daily
Cup -5.99- Bowl -6.99-

APPETIZERS

Chicken Wings - 10 boneless wings, or 10 jumbo bone-in wings tossed in your choice of sauce (mild, medium, hot, bbq, rajili, thai chili, or garlic parm) served with bleu cheese and celery -12.99-

Loaded Tots - Tater tots topped with cheddar jack cheese, bacon, sour cream, and scallions -8.99-

The Acorn Quesadilla - Whole wheat tortilla, chicken, cheddar jack cheese, roasted onions, peppers, corn, tomatoes, black beans, and served with sour cream and salsa -12.99-

Jumbo Bavarian Pretzel - served with beer cheese or honey beer mustard -10.99-

Mozzarella Sticks - 6 mozzarella sticks served with house made marinara sauce, topped with parsley and parmesan cheese -8.49-

Ahi Tuna (GF) - Sesame encrusted ahi tuna steak, pan seared rare, sliced and served over asian dressed baby arugula and topped with cusabi sauce* -15.99-

Bruschetta - Tomatoes, garlic, red onion, olive oil, capers and basil served with mini naan bread dippers, tri-colored tortilla chips and topped with balsamic glaze -9.99-

Crab Dip - 3 cheese crab dip with traditional spices served with mini naan bread dippers and tri-colored tortilla chips -10.99-

Stuffed Peppadew Peppers (GF) - 8 goat cheese stuffed piquante peppers served on a bed of mixed greens -8.99-

SALADS

Greek Peak Salad (GF) - Mixed greens, apples, pears, bleu cheese crumbles, candied pecans, and crasins served with apple cider vinaigrette -14.99-

House Salad (GF) - Mixed greens, grape tomatoes, red onions, cucumbers, kalamata olives, asiago-parmesan-romano cheese blend, and a pepperoncini with your choice of dressing -7.99-

Classic Caesar - Romaine lettuce, croutons, asiago-parmesan-romano cheese blend tossed in creamy Caesar dressing -11.49-

Southwest Steak Salad (GF) - Mixed greens, fire roasted bell peppers, corn, onions, tomatoes, black beans, cheddar jack cheese, and pico de gallo, topped with a sliced 5oz flat iron steak, and served with spicy avocado poblano ranch, or ranch*-17.99-

Sweet & Savory Salad (GF) - Baby arugula, diced peppadew peppers, goat cheese, toasted sliced almonds served with raspberry vinaigrette -12.99-

*Add Chicken -4.99- Shrimp -6.99- Salmon -8.99-

JUST FOR KIDS

MAIN COURSE

Curly pasta w/
sauce or butter

Popcorn shrimp

Chicken tenders

Cheese Quesadilla

Hot-Dog

Grilled cheese

Mac 'n' cheese

Kids burger

Corn dog

SIDES

Apple sauce

Fruit Salad

Side salad

Fries

Celery & carrot sticks

Yogurt

Steamed broccoli

**Choose One Main Course
and One Side for \$8.49**

*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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SANDWICHES & WRAPS

~Served with a pickle spear, and french fries~

Tuscan Chicken Wrap - Arugula, bruschetta, balsamic glaze, fresh mozzarella, and grilled chicken -13.99-

Turkey Club Wrap - Sliced turkey, green leaf, lettuce, tomatoes, red onion, applewood bacon, and mayonnaise wrapped in a whole wheat tortilla -13.99-

Acorn's Rueben - Corned beef stacked high, swiss cheese, thousand island dressing, sauerkraut served on marble rye bread -13.99-

BLT - Bacon, lettuce, tomato, pesto aioli on a curved butter crossaint -10.99-

~Substitute a side salad or sweet potato fries -2.49-

MAKE YOUR OWN 10" PIZZA -10.99-

-1- per additional topping

Sauces - Garlic butter, pesto, marinara

Cheeses - Asiago-parm-romano blend, cheddar jack, feta, mozzarella, ricotta, bleu cheese crumbles

Meats - Chicken, smoked turkey, ham, pepperoni, sausage, bacon

Veggies - Peppers, onions, broccoli, tomatoes, sun dried tomatoes, spinach, pineapple

~Substitute a gluten-free pizza dough -2.49-

BURGERS

~Served with a pickle spear, and french fries~

~All burgers can be substituted for grilled chicken or a veggie burger~

Virgil Valley Burger - Charbroiled 8oz ground beef patty, mayo, green leaf lettuce, tomato, red onions, choice of cheese served on a Costanzo's Brioche roll -13.49-

Elk Burger - 5.33oz Local Blodgett Mills elk patty, spinach, tomato, onion straws, bleu cheese, and balsamic glaze served on a Costanzo's Brioche roll -15.99-

Ranch Turkey Burger - 7oz turkey burger topped with cheddar, bacon, lettuce, tomato, red onion, and ranch dressing served on a Costanzo's Brioche roll -13.99-

Swiss and Mushroom Burger - Charbroiled 8oz ground beef patty with fresh mushrooms, swiss and gruyere cheese served on a Costanzo's Brioche roll -13.99-

Southwest Burger - Charbroiled 8oz ground beef patty, applewood smoked bacon, pepper jack cheese, onions straws and chipotle mayo served on a Costanzo's Brioche roll -14.99-

Pear Bacon Brie Burger - 8oz burger patty, mayo, caramelized pears, bacon, brie cheese, and baby arugula served on Costanzo's Brioche roll -14.99-

~Substitute a side salad or sweet potato fries -2.49-

~Substitute a gluten free bun -2.49-

Signature 10" Pizzas

Chicken Bacon Ranch - Ranch dressing, grilled marinated chicken, applewood bacon, and mozzarella -13.49-

Buffalo Chicken - Buffalo sauce, grilled marinated chicken, mozzarella, and cheddar jack cheese -13.49-

Five Cheese White - Garlic butter, ricotta, asiago-parm-romano blend, and mozzarella topped with fresh parsley -13.49-

Margherita - Marinara, fresh tomatoes, fresh mozzarella, topped with fresh basil -13.49-

Meat Lovers - Marinara, bacon, sausage pepperoni, ham, and mozzarella -14.49-

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ENTREES

~All entrée's include a side salad and dinner bread and dipping oil~

Pot Pie du Jour

Our chefs daily creation of pot pie with a pie crust bottom and puff pastry top, garnished with fresh parsley -15.99-

Pasta du Jour

Our chefs daily creation of a signature pasta dish -13.99-

*Add Chicken -4.99- Shrimp -6.99- Salmon -8.99-

Fish Fry

Beer battered seasoned haddock served with french fries, tarter sauce, and a lemon wedge (available baked) -15.99-

Smokey Maple Salmon (GF)

6oz atlantic salmon filet, pan seared and topped with a smokey maple beurre blanc sauce and served with saffron wild rice, and seasonal garlic vegetables* -18.99-

Steak Au Poivre

Grilled 10oz strip steak topped with a brandy-green peppercorn cream sauce served with rosemary tri-colored potatoes and seasonal garlic vegetables* -24.99-

Meatloaf Stack

House made beef, pork, sausage meatloaf stacked with garlic mashed potatoes and topped with demi glaze and baby arugula -16.99-

Chicken Parmesan

Breaded chicken cutlet, mozzarella, parm cheese and marinara over cavatappi, garnished with fresh parsley -16.99-

Spaghetti and Meatballs

Two 4oz classic Italian meatballs over spaghetti with house made marinara sauce topped with parm and parsley -14.99-

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