

STARTERS

Baked Brie 15.00

warm, golden, and topped with caramel apples and roasted pecans, served with toasted baguette

Chesapeake Crab Cakes 16.00

lump crab, house-made remoulade, lemon dressed arugula

Fried Seafood Basket 11.50

popcorn shrimp, clam strips, and fish, flash-fried to perfection, served with house-made remoulade and cove cocktail sauce

Sweet & Spicy Parmesan Fries 10

steak cut russet fries tossed with sriracha gastrique, herbs, spices, and parmesan

Crispy Brussels Sprouts 10

lightly salted, served with lemon aioli

Flash Fried Calamari 14

buttermilk-brined, seasoned flour, sweet chili sauce, and sriracha aioli

Smoked Whitefish Dip 12

creamy, house-smoked whitefish dip, baked until bubbly and served with warm toasted baguette

Lobster Fondue 13

real lobster meat in thick cheese fondue with scallions and roasted red pepper, served with warm toasted bread bowl.

SOUPS

Featured Soup cup/bowl - price varies

Hampton Clam Chowder 4.50/7.50

French Onion 3/6

CLASSIC SALADS

House Greens 5/small 10/large

mixed greens, red onion, radishes, cucumbers, grape tomatoes, carrots, sunflower seeds, and tarragon vinaigrette GF

Caesar 5/small 10/large

romaine, house-made caesar dressing, parmesan, and herbed croutons

LARGE SALADS

Baby Iceberg Salad 16

baby iceberg lettuce, red onions, grape tomatoes, apple-wood smoked bacon, danish bleu and maple vinaigrette GF

Beets & Goats Salad 12

roasted beets, goat cheese, mixed greens, red onions, grape tomatoes, herbs, sugared walnuts, herbed croutons, and tarragon vinaigrette

Waldorf Salad 16

gala apples from Crips Country Acres, red grapes, spiced walnuts, golden raisins, tossed with a greek yogurt and fresh herb dressing on a baby iceberg wedge GF

Greek Salad 15

romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, english cucumbers, and greek vinaigrette GF

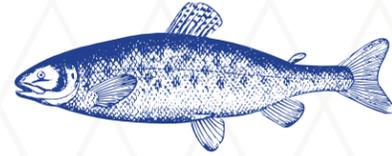
add to any salad

Grilled Chicken Breast +5 | Grilled Sirloin +10

Shrimp +8 | Salmon +9 | Plant-Based Chicken +5

COVE

LAKESIDE BISTRO



BURGERS & SANDWICHES

Topside Burger 18.50

blend of three cuts of choice beef topped with our house-made crab cake, lettuce, tomato, onion, pickles, white cheddar, and bistro sauce on a butter-grilled brioche bun

Lobster Roll 24

tarragon aioli, chives, lettuce and celery on a butter-grilled lobster roll

Crab Cake Sandwich 17.50

flash-fried crab cake patty, remoulade, romaine, tomato, red onion, on a butter-grilled whole wheat bun

Bistro Burger 15

blend of three cuts of choice beef, lettuce, tomato, red onion, pickle, and bistro sauce on a butter-grilled brioche bun
CHOICE OF CHEESE american, cheddar, or swiss

French Onion Steak Dip 19.50

shaved new york strip steak, caramelized onions, swiss and horseradish cream on a sourdough baguette, and french onion "au jus" for dipping

Fish Sandwich 13.50

flaky whitefish, pan-seared or flash-fried in tempura batter, remoulade, romaine, tomato, and red onion on butter-grilled wheat bun

Grilled Chicken Sandwich 13.50

chargrilled chicken breast, lettuce, tomato, red onion, and pineapple aioli on a butter-grilled brioche bun

Shrimp Po' Boy 15

fried shrimp, lettuce, tomato, and tarragon aioli on a warm toasted baguette

Classic Grilled Cheese Sandwich 10

white cheddar, american, and swiss, grilled on sourdough bread

Quinoa Burger 12.50

red quinoa, black beans, and mushrooms blended with herbs and spices and topped with chipotle aioli, arugula, tomato, and red onion on a butter-grilled wheat bun V

Cuban 13.50

ham, braised pork shoulder, brown mustard, Swiss, and pickles on toasted baguette

add to any burger or sandwich

Bacon +2 | Avocado +2 | Cup of Soup +2

Bowl of Soup +3 | Gluten Free Bun Available

ENTRÉES

Great Lakes Whitefish 24

lightly seasoned and pan-seared, served with mashed potatoes, seasonal vegetable, and champagne butter sauce

Coconut Crusted Fresh Cod & Chips 22

flash-fried and served with pineapple aioli and crispy bistro fries

Blackened Chicken Tortelloni 23

cheese filled dumplings tossed in brie cream sauce and served with red onions, red bell peppers, fresh tomatoes, spinach, and parmesan

Mushroom Ravioli 18.50

mushroom filled ravioli tossed in a classic herbed italian cheese sauce, wild mushroom blend, spinach, and shaved parmesan

Daily Chef's Catch MP

Ask your server for today's preparation!

New York Strip 38

14 oz. choice steak, chargrilled, herbed butter, bistro fries, and crispy brussels sprouts

Cider & Maple Glazed Salmon 26

grilled faroe island salmon filet topped with a michigan cider and maple glaze, served with mashed potatoes and seasonal vegetable

Captain's Chowder 26

creamy, briny broth with bacon, fresh lake and ocean fish, clams, shrimp, potatoes, and fresh thyme

Coconut Curry Shrimp 23

jumbo shrimp, jasmine rice, red bell peppers, carrots, green onions, and yellow coconut curry sauce GF

Cauliflower Rice Bowl 15.50

cauliflower rice tossed with gala apples, red onion, spiced walnuts and sriracha glazed and pan-roasted chick peas GF, PBV

Pork Osso Bucco 24

slow-cooked 10 oz. pork shank, served with mashed potatoes and pork ju GF

Chicken Piccata 24.50

all-natural airline cut, pan-roasted chicken, topped with a butter-caper pan sauce, served with smoked fingerling potatoes and seasonal vegetable

Vegetable Risotto 19

rotating seasonal vegetables from Crisp Country Acres, creamy arborio rice, white wine, shaved parmesan V, GF

add to any entrée

Grilled Chicken Breast +5 | Grilled 5oz. Sirloin +10 Shrimp +8 | Salmon +9 | Plant-Based Chicken +5

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DRINK MENU | cocktails

Dirty Bird 9
grey goose vodka, olive brine, bleu cheese olive

Pear & Rosemary Gin Fizz 8
knickerbocker gin, lemon juice, rosemary simple syrup, pear juice, and splash of soda

Apple Cider Mule 9
zimm's vodka, apple cider, lime juice, and ginger beer

Parrot Head Punch 9
selvarey light rum, rumhaven coconut, orange juice, pineapple juice, dark rum floater

Pear Margarita 10
camarena silver tequila, cointreau, lime, fresh pear, rosemary simple syrup

Skeleton Key 8
buffalo trace bourbon, elderflower liqueur, lemon juice, ginger beer, dash of bitters

Rye Manhattan 9
bulleit rye whiskey, sweet vermouth, angostura bitters, cherry

Mexican Mimosa 9
camarena silver tequila, pomegranate liqueur, sparkling white wine, and orange juice

Round Barn Red Sangria 10
served on ice with fresh fruit

BEER | drafts

Atwater Dirty Blonde

Bell's Two Hearted & Seasonal

Arbor Strawberry Blonde

Perrin Raspberry Blonde

Lagunitas Seasonal

Latitude 42° Seasonal

Big Lake Seasonal

bottles | craft

Bell's Brewery Amber

Brewery Vivant Farmhand

Dark Horse Crooked Tree IPA

Founders Porter

DuClaw Sweet Baby Jesus

Frankenmuth The Hef

Latitude 42° Party at the Moontower

New Holland The Poet

One Well Xalapa jalapeno Blonde

Short's Soft Parade

Tapistry Northern Trippin' IPA

Schoffenhofer Grapefruit

Miller Lite

Old Nation M43

Short's Seasonal

Starcut Cider Seasonal

Stella Artois

Stone Seasonal

Tapistry Seasonal

Founder's All Day IPA

bottles | classics

Budweiser

Bud Light

Michelob Ultra

Coors Light

Labatt Blue

Heineken

Corona Premier

Duvel

Modelo

White Claw - flavor varies

Heineken 0.0 N/A

Athletic Upside Dawn N/A

Kaliber N/A

mocktails & specialty soft beverages | 4.50

Rose' Lemonade

Fentiman's Rose Lemonade, soda, rosemary simple syrup, and fresh lemon

San Pellegrino (750 ml) and (250 ml) 6.50 | 2.50

Barritts Ginger Beer

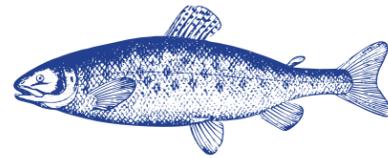
Fentiman's Rose Lemonade Soda

Sprecher Craft Soda

(Root Beer or Cream Soda)

COVE

LAKESIDE BISTRO



desserts | 7

New York Style Cheesecake

assorted sauce choices available - see server for details

Pineapple Upside-Down Cake

served warm with rum caramel sauce and coconut ice cream

Flourless Chocolate Torte

assorted sauce choices available - see server for details

White Chocolate Bread Pudding

served with a scoop of vanilla ice cream

Feature Dessert

this changes frequently - see server for details.



SCAN ME

Hi There!

We're looking for awesome people to work with.

www.millenniumrestaurants.com/jobs

WINE by the | glass

	6oz.	9oz.
seven daughters moscato, italy	9	13
pacific rim riesling, wa	7	11
ruffino "lumina" pinot grigio, italy	8	12
bellula chardonnay, france	10	14
william hill chardonnay, ca	8	12
starborough sauvignon blanc, new zealand	8	12
tinto rey, rose, spain	7	11
featured sparkling split	9	
decoy pinot noir, ca	10	14
raymond "r" merlot, ca	8	12
alta vista malbec, argentina	8	12
petite petit petite syrah, ca	9	13
greystone cabernet, ca	7	11
tres los pacos red blend, spain	7	11
sebastiani zinfandel, ca	10	14
b & b cabernet sauvignon, ca	11	15

bottles | white

santa margarita pinot grigio, italy	47
terra d' oro chenin blanc voingner, ca	29
osmosis (deLIGHTful) sauvignon blanc, argentina	27
grove mill sauvignon blanc, new zealand	32
marc deschamps pouilly fume', france	47
rombauer chardonnay, ca	52
cakebread chardonnay napa valley, ca	72
la crema chardonnay sonoma, ca	34
michele chairlo "nivole" moscato do asti, italy	47
roc mayard bordeaux, france	27
hawthorne late harvest riesling, old mission, mi	36
shady lane pinot noir ROSE', sutton's bay, mi	36

bottles | red

lyric by etude pinot noir santa barbara, ca	34
argyle pinot noir willamette valley, or	43
duck horn merlot napa valley, ca	51
iron & sand cabernet sauvignon paso robles, ca	45
cakebread cabernet sauvignon napa valley, ca	119
felino, malbec mendoza, argentina	36
lavau gigondas, red blend, france	48
substance cabernet sauvignon, wa	34
mt. peak "rattlesnake" zinfandel monte rosso, ca	85

bottles | sparkling

drappier cote d' or brut, france	88
l. mawby "sex" rose, mi	29
la marca prosecco, italy	32
b & b prosecco, italy	32