

* menus priced per person *

large party *menus*

port menu » \$29.99

first course – choice of:

House Greens [VG] [GF]

Single Soup Selection

second course – choice of:

Seasonal Ravioli

Grilled Chicken Breast

Coconut Crusted Fresh Cod & Chips

8 oz Manhattan Steak

sides vary based on seasonality | dessert not included

stern menu » \$39.99

first course – choice of:

House Greens [VG] [GF]

Single Soup Selection

second course – choice of:

Crab Stuffed Salmon

12 oz New York Strip

Lobster Ravioli

Lemon Butter Chicken

third course

New York Style Cheesecake

sides vary based on seasonality

starboard menu » \$33.99

first course – choice of:

House Greens [VG] [GF]

Single Soup Selection

second course – choice of:

Great Lakes Whitefish

Blackened Chicken Tortelloni

10 oz New York Strip

Vegetable Risotto [VG] [GF]

third course

New York Style Cheesecake

sides vary based on seasonality

aft menu » \$46.99

first course – choice of:

House Greens [VG] [GF]

Single Soup Selection

second course – choice of:

Crab Stuffed Salmon

Filet of Beef

Broiled Lobster Tail

Lemon Butter Chicken

third course – choice of
one offering for the group:

New York Style Cheesecake

Flourless Chocolate Torte [GF]

sides vary based on seasonality

[GF] gluten free – [DF] dairy free – [VG] vegetarian – ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

COVE
LAKESIDE BISTRO

Place Event Inquiries at
COVEWESTLAKE.COM

269.350.5380 – 9110 Portage Rd

A 3% service fee is applied to all guest checks to help offset rising operating costs. This fee is not a tip or gratuity.

large party *platters*

* 15 piece minimum, priced per piece unless otherwise noted | prices are subject to sales tax *

Whitefish Dip

(5 ounces = 2 guests) one gallon roughly 50 people » \$0.90/oz

Italian Seasoned Meatballs

choice of: swedish style / sweet & sour / bbq » \$1.95

Traditional Shrimp Cocktail

cocktail sauce » \$2.95

Mini Crab Cakes

sweet chili sauce » \$3.00

Turkey & Swiss Slider

stoneground mustard, mayo » \$3.75

Classic Bruschetta

garlic & olive oil rubbed toasted bread, tomato, basil & balsamic glaze » \$2.75

Brussels Sprouts

lemon aioli » \$2.25

Steak Slider

with horseradish aioli & caramelized onions » \$4.75

Assorted Cheese Platter

imported & domestic cheeses, gourmet & gluten-free crackers » \$4.75

Vegetable Platter

mixed fresh vegetables with choice of sauce » \$1.85

Charcuterie Platter

assorted vegetables, sliced European meats, imported & domestic cheeses, olives, fruits, nuts, jams, fresh baguette, crackers » \$6.75

Mini Dessert Bites

miniature dessert bars, small cakes, cookies » \$4.25

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