

COVE BULLETIN

NOW BOOKING FOR HOLIDAY PARTIES

Bring your group to COVE to celebrate!

TAKING THANKSGIVING DAY & CHRISTMAS EVE RESERVATIONS

These will fill fast, so get ahead of the crowd.

FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:

Millennium Monday & Costco gift cards

As indicated on the back of gift cards purchased at Costco (identified by the red writing), because they are sold at a discount, they cannot be used for payment in combination with the Millennium Monday loyalty rewards or other offers and packaged pricing.



COOLER MONTHS CALL FOR COOLER PRICING!

STARTING IN NOVEMBER

As the temperature drops... so does our pricing!

We know... it's cold!!! But we think it's worth braving the weather to dine lakeside! Join us in the cooler months and get rewarded.

42° - 33° outside - 20% off food for 2 people

32° - 23° outside - 25% off food for 2 people

22° or below outside - 30% off food for 2 people

LIMITATIONS APPLY:

SUNDAY - THURSDAY THROUGH FEBRUARY DINE-IN ONLY

EXCLUDES ALL HOLIDAYS

Discount may not be combined with other offers and is not eligible for rewards points.

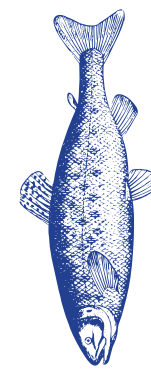
Gift cards purchased at Costco are not able to be used for payment.

Only 2 guests per check allowed.



Discounts will be based upon the temperature outside at 11:00 am for daytime service and at 4:00 pm for evening service.

We will post temperatures on our Facebook page.



COVE COOL WEATHER MENU

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 25
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, lettuce, 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

Artichoke 11.50
flash-fried artichoke hearts, jalapeno ranch, cabbage slaw, zesty pickles V

Cheddar Apple Brie 12.50
brie, apple slaw, white cheddar, cherry mostarda, grilled on buttered sourdough V

add to any burger or sandwich
Bacon +2 | Avocado +2 | Cup of Soup +2
Bowl of Soup +3 | Gluten Free Bun Available

SEASONAL FEATURES

Beginning November 1, 2022

TUESDAY

Baked Pizza "Pot Pie" Dinner | 18
inspired by a Chicago classic and boy is it good... homemade tomato sauce, stewed with spicy Italian sausage, fresh garlic, onions and green peppers; then whole button mushrooms are heaped into a crock for with loads of Wisconsin brick cheese for baking with a pizza top crust.
Includes: small garden salad

SINGLE SERVING PIES TAKE APPROXIMATELY 25 MINUTES TO COOK. BASED ON THE PREPARATION OF HOW THE PIES ARE PREPARED, MUSHROOMS CAN BE OMITTED. HOWEVER NO OTHER SUBSTITUTIONS OR CHANGES ARE AVAILABLE

WEDNESDAY

Baked Lasagne | 19
with tomato, mozzarella, and herbed ricotta layered with West Michigan Provisions pasta sheets and topped with your choice of beef & pork bolognese or house-made marinara.
Includes: small garden salad

THURSDAY

Lobster Corn Dog Basket | 42
a Cove revival! We are paring it with pomme frites & house-made slaw for the most gourmet seafood basket in town!
Pretend you are in New England!
Add the fried seafood basket from the starters menu + 10

FRIDAY

Lightly Smoked Beef Brisket | 26
lightly smoked and then braised overnight for a tender sliced brisket topped with a rich beef gravy made from the braising stock. Served with a stacked potato gratin and fresh vegetable du jour. Includes: small garden salad

STARTERS

Baked Brie 15.00

warm, golden, and served with a toasted baguette - your choice of V:
SWEET | fresh berries, honey and toasted almonds
SAVORY | blackened spiced, honey & toasted almonds

Crispy Brussels Sprouts 10

lightly salted, served with lemon aioli

Smoked Whitefish Dip 12

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

Flash Fried Calamari 14

butter-milk-brined, seasoned flour, sweet chili sauce, and sriracha aioli

Chesapeake Crab Cakes 16.00

lump crab, house-made remoulade, lemon dressed arugula

Sweet & Spicy Parmesan Fries 10

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

Fried Seafood Basket 12.50

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

Lobster Fondue 13

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

Braised Pork Meatballs 12

tomato, red wine, parmesan and served grilled bread points

Sausage Stuffed Mushrooms 11

topped with a classic herbed italian cheese sauce.

COOL VIEW
enjoy West Lake all year long

COMFY FOOD
seasonal menu features

COZY FIREPLACE
casual seating in our bar area

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 14

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

Poached Pear 16

field greens, goat cheese, toasted almonds, cherry tomatoes, red wine poached pear, and maple vinaigrette 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 5oz. Sirloin +10

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

COVE

LAKE-SIDE BISTRO

9110 Portage Rd. 269.350.5380 covewestlake.com

ENTRÉES

Great Lakes Whitefish 24

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

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

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

Chili Seasoned & Honey Glazed Salmon 26

grilled faroe island salmon filet topped with a chili-spice and honey glaze, served with smoked fingerling potatoes and seasonal vegetable

Coconut Curry Shrimp 23

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

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

DESSERTS | 7

New York Style Cheesecake

assorted sauce choices available

Pineapple Upside-Down Cake

served warm with rum caramel sauce and coconut ice cream

Chocolate Pots de Crème GF

with cinnamon whipped cream and raspberry topping

Seasonal Bread Pudding

served with a scoop of vanilla ice cream

Carrot Cake

with cream cheese frosting & candied walnuts

Feature Dessert

this changes frequently

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.

Coconut Crusted

Fresh Cod & Chips 22

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

Mushroom Ravioli 18.50

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

New York Strip 38

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

Fisherman's Stew 24

smoked & herb studded tomato broth with fresh lake and ocean fish, and shrimp served with grilled bread points

Cauliflower Rice Bowl 15.50

cauliflower rice tossed with fennel, granny smith apples, red onions, spinach and sriracha glazed butternut squash GF, PBV

Pork Osso Bucco 24.50

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

Daily Chef's Catch MP

Ask your server for today's preparation!

KID'S MEALS | 7.95

Includes a kid's sized drink, choice of veggies, french fries or chips, and a scoop of vanilla ice cream

GRILLED CHEESE

we even cut off the crust!

CHICKEN FINGERS

3 tenders

FISH FILET

grilled or fried whitefish

BUTTERED NOODLES

cavatapi pasta tossed in butter & topped with parmesan

MAC & CHEESE

cavatapi pasta tossed in white cheese sauce & topped with parmesan

GRILLED CHICKEN BREAST

lightly seasoned & grilled to order

