

# DINE-IN

## STARTERS - A LA CARTE

### Baked Brie 13.50

warm, baked to golden-brown, topped with vanilla honey, red wine poached pear, and toasted almonds, served with toasted baguette

### Crispy Brussels Sprouts 8

lightly salted, served with lemon aioli

### Smoked Whitefish Dip 12

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

### Chesapeake Crab Cakes 15.50

lump crab, house-made remoulade, lemon dressed arugula

## THREE COURSE DINNER

adults 29.95 | kid's (ages 7-12) 12.95  
see kid's menu for age 6 & under pricing

## FIRST COURSE-CHOOSE ONE

### House Greens

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

### Caesar

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

### Clam Chowder

## SECOND COURSE-CHOOSE ONE

### Great Lakes Whitefish

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

### Thanksgiving Plate

dark and white meat turkey, traditional stuffing, seasonal vegetable, mashed potatoes, cranberry relish

### Pumpkin Risotto

herb roasted pumpkin from crisp country acres, creamy arborio rice, pumpkin puree, white wine, shaved parmesan, fried sage and truffle oil  
GF, PBV option available

### Vegan Shepherd's Pie

creamy gravy, tender vegetables, lentils, fennel, and sage, topped with rosemary yukon gold potatoes, baked until golden GF, PBV

### Glazed Ham

honey-cured, hickory-smoked, glazed with michigan maple syrup, traditional stuffing, seasonal vegetable and mashed potatoes GF

## THIRD COURSE-CHOOSE ONE

### Apple Pie

served with a bourbon caramel and vanilla creme anglaise

### Pumpkin Pie

topped with pecan streusel and finished with a michigan maple whipped cream

### Peanut Butter Tart

vegan tart shell, reese's peanut butter, callebaut dark belgium chocolate, coated in a dark chocolate glaze GF, PBV

## KID'S MENU

free for kid's under 6 dining in-house  
must accompany the purchase of an adult meal

### Mac n' Cheese 6.95

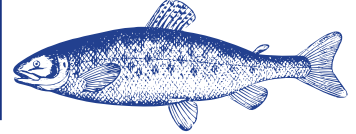
### Kid's Turkey Plate 12.95

### Chicken Fingers 7.95

# THANKS GIVING MENU 2020

# COVE

LAKESIDE BISTRO



## FAMILY MEAL TO-GO

(1) CHOICE OF HALF ROASTED TURKEY OR GLAZED HAM

(1) QUART MASHED POTATOES

(1) QUART SWEET POTATO MASH

(1) QUART HERBED STUFFING

(1) QUART HOUSE-MADE TURKEY GRAVY

(1) QUART FRESH GREEN BEANS WITH BUTTER, SALT & PEPPER

(1) FAMILY-SIZED CLASSIC CAESAR OR GARDEN SALAD WITH CHOICE OF DRESSING: CREAMY HERB OR LEMON-TARRAGON VINAIGRETTE

(8) CHOICE OF CORNBREAD OR SOURDOUGH ROLLS WITH CAPTAIN'S BUTTER

(1) WHOLE PIE OR (2) HALVES CHOICE OF PUMKIN, APPLE OR PEANUT BUTTER TART (PBV, GF)

**4 LARGE PORTIONS | \$130.00**

**PICK-UP OR DELIVERY ON 11/25**  
WITH INSTRUCTIONS FOR RE-HEATING  
(DELIVERY FEE APPLIES)

**PICK-UP ONLY ON 11/26**  
READY TO EAT

## ADD LEFTOVER TURKEY SANDWICHES!

Includes: Country White Loaf of Bread,  
Roasted Turkey Breast, Stuffing,  
Mashed Potatoes, Turkey Gravy  
Brown Mustard & Cranberry Mayo | \$40.00

**PRE-ORDERS BEING  
TAKEN NOW!  
MUST BE PLACED BY  
NOVEMBER 22, 2020**

**ORDER ONLINE AT  
COVEWESTLAKE.COM  
OR CALL 269.350.5380  
FOR DETAILS**