

SOUPS

Featured Soup cup/bowl - price varies

Hampton Clam Chowder 4.50/7.50

French Onion 3/6

SALADS

House Greens 5/small 9/entrée
mixed greens, red onion, radishes, cucumbers, grape tomatoes, carrots, hearts of palm, sunflower seeds, and tarragon vinaigrette GF

Caesar 5/small /9entrée
romaine, house-made caesar dressing, parmesan, and herbed croutons

Baby Iceberg Salad 10
baby iceberg lettuce, red onions, grape tomatoes, apple-wood smoked bacon, danish bleu and maple vinaigrette GF

Beets & Goats Salad 10
roasted beets, goat cheese, mixed greens, red onions, grape tomatoes, herbs, sugared walnuts, herbed croutons, and tarragon vinaigrette GF

Poached Pear Salad 10
field greens, goat cheese, toasted almonds, cherry tomatoes, red wine poached pear, and maple vinaigrette GF

Greek Salad 10
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 | 7oz. Lobster Tail +18
Grilled 5oz. Sirloin +8 | Shrimp +7 | Salmon +8

BURGERS & SANDWICHES

Shrimp & Lobster Roll 16
tarragon aioli, chives, lettuce and celery on a butter-grilled lobster roll

Grilled Chicken Sandwich 12
chargrilled chicken breast, lettuce, tomato, red onion, and pineapple aioli on a butter-grilled brioche bun

Quinoa Burger 11.50
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 whole wheat bun V

Classic Grilled Cheese Sandwich 10
white cheddar, american, and swiss, grilled on sourdough bread

Bistro Burger 13.50
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

traditional offerings

Crispy Bacon	2.50
Pork Sausage Links	2.50
Cove Bistro Potatoes	1.95
Fruit Cup	2.50
Toast	1.95
Two Eggs	2.50
Grilled 5oz. Sirloin Steak	8.00

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.

COVE
LAKESIDE BISTRO



BENEDICTS

served on a butter toasted english muffin, with choice of bistro potatoes, fruit or side salad

Italian 13.50
prociutto, fresh basil, tomato, two poached eggs, topped with hollandaise sauce

Chesapeake 16.50
crab cakes, arugula, and two poached eggs with lemon hollandaise

Trivette 16
shrimp and lobster chunks, bacon, two poached eggs, topped with creolaise sauce

OMELETS

served with your choice of toast and a choice of bistro potatoes, fruit or side salad

Denver 11.50
shaved ham, sautéed peppers, onions, and white cheddar

Spinach & Mushroom 11.50
sautéed wild mushroom blend, spinach, and onions with feta cheese v

3 Little Pigs 13
applewood-smoked bacon, ham, sausage, chihuahua cheese

CLASSICS

some of our original favorites mixed with new!

Steak & Eggs 15.50
two eggs, two Manhattan cut strip steak medallions, hollandaise, bistro potatoes, and choice of toast

Stuffed French Toast 14.50
pain di mie stuffed with a featured filling, served with Michigan maple syrup, fresh fruit, and your choice of sausage or bacon. Please ask your server for today's option.

Classic French Toast 11.50
pain de mie and mixed berries served with fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Buttermilk Pancakes 10.50
3 large buttermilk pancakes, served with powdered sugar, Michigan maple syrup, fresh fruit, and choice of sausage or bacon

Cranberry Oatmeal 7.50
stone cut oats, cranberries, brown sugar, toasted pecans, milk v

Huevos Enchiladas 12.50
scrambled eggs, chorizo, seasoned black beans, pico de gallo, corn tortillas, crumbled chihuahua cheese, topped with avocado crema

Breakfast Burrito 12
scrambled eggs, chihuahua cheese chorizo, seasoned black beans, pico de gallo, avocado crema, sausage and bacon with choice of side

Breakfast BLT 12
fried egg, bacon, lettuce, tomato, avocado crema on sourdough with choice of side

Cove Hash 12
bistro potatoes, tri-bell peppers, onion, 2 eggs, ham, white cheddar cheese, and choice of toast

BEER | drafts

Atwater Dirty Blonde	Miller Lite
Bell's Two Hearted & Seasonal	Old Nation M43
Founders All Day IPA	One Well Seasonal
Founders Seasonal	Shorts Seasonal
Perrin Grapefruit IPA	Starcut Cider
Lagunitas Seasonal	Stella Artois
Latitude 42° Seasonal	Tapistry Enigma
New Holland Seasonal	Meridian Hive BlackBerry Mead

bottles | craft

Bell's Brewery Amber
Brewery Vivant Farmhand
Dark Horse Crooked Tree
Founder's Porter
Frankenmuth The Hef
Latitude 42° Party at the Moontower
New Holland Poet
One Well Xalapa
Short's Soft Parade

bottles | classics

Bud Light
Michelob Ultra
Coors Light
Kaliber N/A
Labatt Blue
Heineken
Corona Premier
Duvel
Modelo
Pilsner Urquell

BRUNCH-TAILS

The Mimosa 6

California sparkling and fresh orange juice

Cove Pamosa Royal 8

sparkling rosé, pama liquor, and fresh orange juice

The House Bloody Mary 7

valentine vodka, classic celery salt rim, house-made mix, spicy sausage and other assorted garnish

Kung Pao Mary 8

valentine vodka, lemon-pepper rim, house-made mix with a kung pao kick, chilled shrimp and assorted garnish

Bloody Maria 8

camarena reposado tequila, chili spiced sea salt rim, house-made mix, spicy sausage and other assorted sausage

Aperol Spritz 6

Aperol, sparkling wine, and fresh orange juice

Maple Bourbon Coffee 7

knob creek maple bourbon, rumchata liqueur, coffee, garnish of whipped cream, cinnamon and candied bacon

Cove Irish Coffee 7

jameson irish whiskey, bailey's irish cream liqueur, and fresh brewed coffee

DESSERTS | 6.50

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.

WINE

by the | glass

6oz. 9oz.

seven daughters moscato, italy	9	13
pacific rim riesling wa	7	11
ruffin "lumina" pinot grigio italy	8	12
domaine tariguet 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
b & b cabernet sauv, ca	11	15

bottles | white

santa margarita pinot grigio, italy	47
terra d' oro chenin blanc voingner, ca	29
whitehaven sauvignon blanc, new zealand	38
rombauer chardonnay ,ca	52
cakebread chardonnay napa valley, ca	72
chalk hill chardonnay sonoma, ca	43
michele chaiarlo "nivole" moscato do asti, italy	47
chateau fonfroide blanc bordeaux, france	27
hawthorne late harvest riesling, old mission, mi	36

bottles | red

lyric by etude pinot noir santa barbara, ca	34
argyle pinot noir willamette valley, or	43
torbreck "woodcutters" shiraz barossa, australia	46
duck horn merlot napa valley, ca	51
iron & sand cabernet sauvignon paso robles, ca	45
cakebread cabernet sauvignon napa valley, ca	119
trivento golden reserve malbec mendoza, argentina	44
substance cabernet sauvignon wa	34
mt. peak "rattlesnake" zinfandel monte rosso, ca	85

bottles | sparkling

tattinger brut la francaise, france	88
l. mawby "sex" rose, mi	29
la marca prosecco, italy	32

DRINK MENU | cocktails

Cacao Old Fashioned 9

selvarey cacao rum, sugar, bitters, soda, orange twist

Gin Gib 8

knickerbocker gin, elderflower liqueur, lemon juice, fentiman's rose' lemonade

Mockingbird 8

camarena blanco tequila, aperol, rosemary simple syrup, grapefruit juice, lime juice

Parrot Head Punch 9

selvarey light rum, rumhaven coconut, orange juice, pineapple juice, dark rum floater

Pear Margarita 9

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

Whiskey Thyme 9

eagle rare bourbon, muddled thyme, lemon, maple syrup

seasonal drinks

Spiked Apple Cranberry Cider 6.50

Captain Morgan's spiced rum, apple cider, cranberry juice, cinnamon simple syrup, splash of lime juice

Apple Cranberry Cider (Non-Alcoholic) 4.50

apple cider, cranberry juice, cinnamon simple syrup and a splash of lime juice