

# COVE

## LAKE SIDE BISTRO

Troy Lutke  
General Manager

Daniel Erwin  
Executive Chef

### soups & salads

soups available as starter cup or entrée bowl

**Hampton Clam Chowder 4/7**  
perfected in East Hampton, NY

**Onion Soup Gratinée 3/6**  
perfected in Portage, MI

**Featured Soup (price varies)**  
perfected in Portage, MI

**Beets & Goats 9**  
roasted beets, goat cheese, mixed greens, red onion, grape tomatoes, herbs, sugared walnuts, and herb croutons topped with a tarragon vinaigrette V

**Greek 9**  
romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, and english cucumbers, greek vinaigrette V GF

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

**Caesar 5/9**  
romaine, house caesar dressing, grana padano cheese, herbed croutons

**add on to any salad**  
grilled chicken breast +4, andouille +5, salmon +7  
shrimp +7, 4 oz. sirloin +7, 7 oz. lobster tail +15

### benedicts

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

**Smoked Salmon 14<sup>95</sup>**  
cold smoked salmon, arugula, and two poached eggs with classic hollandaise sauce

**Chesapeake 16<sup>50</sup>**  
crab cakes, arugula, and two poached eggs with classic hollandaise sauce

**Black Forest 10<sup>50</sup>**  
shaved ham, gruyère, and two poached eggs with béarnaise sauce

### sandwiches

served with house fried chips or substitute bistro fries +1 or small house greens +1, add bacon, mushrooms, avocado +1 GF- gluten free bun available

**Bistro Burger 13**  
blend of three cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle, and bistro sauce  
CHOICE OF CHEESE Velveeta, cheddar, or swiss

**Shrimp & Lobster Roll 15**  
tarragon aioli, snipped chives, lettuce, butter grilled lobster roll

**Grilled Chicken Sandwich 11**  
chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter grilled bun

**Quinoa Burger 11**  
cheddar, parmesan, herb & spices, chipotle aioli, local arugula, red onion, butter grilled whole wheat bun

# BRUNCH MENU

### omelets

SERVED WITH TOAST AND A CHOICE OF BISTRO POTATOES, FRUIT, OR SIDE SALAD

**Denver 11<sup>50</sup>**  
shaved ham, sautéed peppers, onions, and white cheddar

**Southwestern 11<sup>50</sup>**  
chorizo sausage, poblano pepper, onion, and Velveeta topped with pico de gallo and sour cream

**Spinach & Mushroom 11<sup>50</sup>**  
sautéed mushrooms, spinach, onions, and feta

### classics

**Steak & Eggs 14<sup>50</sup>**  
two eggs, two Manhattan cut strip steak medallions, horseradish hollandaise, bistro potatoes, and choice of toast

**Vanilla Bean French Toast 11<sup>50</sup>**  
pain de mie and mixed berries, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

**Belgian Waffle 10<sup>50</sup>**  
freshly made, classic Belgian waffle, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

**Loaded Biscuits & Gravy 11<sup>50</sup>**  
shaved ham, sausage, and bacon gravy, melted gruyère cheese a top house-made buttermilk biscuits with bistro potatoes

**Stuffed French Toast 12<sup>95</sup>**  
pain de mie stuffed with vanilla-berry cream cheese, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

**Huevos Rancheros 12<sup>50</sup>**  
two eggs, chorizo, seasoned black beans, charred tomato, salsa, grilled tortillas, avocado, and crumbled queso chihuahua

**Southern Style Chicken & Waffles 11<sup>50</sup>**  
buttermilk brined chicken breast coated with seasoned flour and deep fried. Served on a Belgian waffle with a bourbon infused maple syrup

### traditional offerings

Crispy Bacon	2 <sup>50</sup>
Pork Sausage Links	2 <sup>50</sup>
Cove Bistro Potatoes	1 <sup>95</sup>
Fruit Cup	2 <sup>50</sup>
Toast	1 <sup>95</sup>
Two Eggs	2 <sup>50</sup>
Grilled Sirloin Steak	6 <sup>95</sup>

PBV- Plant Based Vegan V- Vegetarian GF- Gluten Free

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

# DRAFTS

Arcadia Morning Nightcap  
Bell's Two Hearted  
Bell's Seasonal  
Dark Horse Seasonal  
Latitude 42° Seasonal  
Miller Lite  
Founders All Day IPA  
Founders Seasonal  
Gonzo's Vanilla Porter  
One Well Seasonal

Atwater Dirty Blonde  
Short's Seasonal  
Stella Artois  
Tapistry Enigma

# CIDERS

Sierra Rose Cranberry  
Blake's Hard Cider

# BOTTLES

## CRAFTS

Arcadia IPA  
Bell's Amber  
Boatyard Frosted Harbor  
Brewery Vivant  
Farmhand  
Dark Horse Crooked Tree  
Founders Porter  
Frankenmuth The Hef  
Latitude 42°  
Cosmic Charlie  
New Holland The Poet  
Perrin Blackberry IPA  
Short's Soft Parade  
Short's Spacerock GF  
Schmoz N/A  
Tapistry Northern Trippin'

## CLASSICS

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

# SANGRIA

RED SANGRIA 8/GLASS 30/BOTTLE  
brandy, fresh fruit, rosemary simple syrup,  
de la costa sangria

WHITE SANGRIA 8/GLASS 30/BOTTLE  
brandy, fresh fruit, rosemary simple syrup,  
de la costa sangria

# MOCKTAILS & SPECIALTIES

## VOSS

Still  
Sparkling  
Lemon-Cucumber

## San Pellegrino

750 ml

## IZZE

Clementine  
Blackberry  
Pomegranate

## FIZZ

Barritts Ginger Beer  
Fentimans Rose Lemonade  
Soda

## Stewart's Soda

Root Beer  
Cream Soda

## Rose All Day

Lemonade 4<sup>50</sup>  
Fentimans Rose Lemonade  
soda, rosemary simple syrup,  
fresh lemon

## Basil Blackberry

Lemonade 4<sup>50</sup>  
Blackberry Izze, basil simple  
syrup, lemonade

# GLASSES

	6oz	9oz
SALT OF THE EARTH moscato CA	8	12
FENN VALLEY riesling MI	6 <sup>50</sup>	10
SARTORI pinot grigio ITALY	6 <sup>50</sup>	10
CHALK HILL chardonnay SONOMA, CA	12	16
13 CELCIUS sauvignon blanc NEW ZEALAND	8	12
FEATURED SPARKLING SPLIT		9
FEATURED ROSÉ	9	13
WILLIAM HILL chardonnay CA	8	12
STARBOROUGH sauvignon blanc NEW ZEALAND	8	12
SOCIAL SPARKLING WINE	5	
CASTILLO MONJARDIN garnacha NAVARRA, SPAIN	6 <sup>50</sup>	10
TRAPICHE red blend MENDOZA, ARGENTINA	6 <sup>50</sup>	10
MACMURRAY pinot noir SONOMA, CA	11	15
WYNCROFT MARLAND pinot noir MI	12	16
CIGAR zinfandel CA	13	17
LA POSTA malbec ARGENTINA	9	13
PETITE PETIT petite sirah CA	9	13
GRAYSON cabernet CA	7	11
BREAD & BUTTER cabernet CA	11	15

# BRUNCH-TAILS

## The Mimosa 6

prosecco sparkling wine and fresh orange juice

## Cove Pamosa Royal 8

sparkling rosé, pama liquor, and fresh orange juice

## The House Bloody Mary 7

tito's handmade vodka, classic celery salt rim, house-made mix, dash of smoked tomato, and a skewer featuring pickled vegetables, sausage, smoked gouda, cucumber, and lime

## Kung Pao Mary 8

tito's handmade vodka, lemon-pepper rim, house-made mix, and smoked cherry tomato topped with cocktail shrimp, pickled ginger, pepperoncini, and smoked gouda

## Bloody Maria 8

hornitos plata tequila, chili spiced sea salt rim, house-made mix, and a smoked cherry tomato-jalapeño-chorizo skewer

## Aperol Spritz 6

aperol spritz, sparkling wine, and fresh orange juice

## Rum Russian 6

myers's dark rum, kahlua liqueur, fresh brewed coffee, and whipped cream float

## Maple Bacon Coffee 7

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

## Cove Irish Coffee 7

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

»top shelf liquor available, please ask your server  
for more details«