

# COVE

LAKE SIDE BISTRO

Troy Lutke  
General Manager

Daniel Erwin  
Executive Chef

# DINNER MENU

## starters

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### Baked Brie 13

golden warm and drizzled with vanilla honey, topped with candied cranberries, pumpkin spiced pecans, and served with toasted sourdough **V**

### Chesapeake Crab Cakes 15

lump crab, house-made remoulade, and lemon dressed arugula

### Flash Fried Calamari 10

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

### Crispy Brussels Sprouts 7

lightly salted, lemon aioli

### Smoked Whitefish Dip 12

creamy house smoked whitefish dip and warm sourdough baguette

## salads, soups, & stews

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### House Greens 5/9

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

### Caesar 5/9

romaine, house caesar dressing, grana padano, and herbed croutons

### Beets & Goats 9

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

### Greek 9

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

#### add on to any salad

grilled chicken breast +4, andouille +5, salmon +7  
shrimp +7, 4 oz. sirloin +7, 7 oz. lobster tail +16  
soups available as starter cup or entrée bowl

### Sweet & Spicy Parmesan Fries 8

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

### Lobster Corn Dog 18

butter poached cold water lobster tail, sweet corn batter, sriracha aioli, and sweet chili sauce

### Prince Edward Isle Mussels 13

one pound, steamed in white wine and garlic with fresh herbs, lemon, and warm bread

### Roasted Garlic Hummus 9

tahini, cucumber, feta, kalamata olive, pepperoncini, roasted red pepper, and warm pita **V**

### 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

### Fisherman's Stew 19 (entrée size only)

fresh lake and ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth, and crostini

### Captain's Chowder 21 (entrée size only)

creamy, briny broth with bacon, fresh lake and ocean fish, clams, mussels, shrimp, potatoes, and fresh thyme

**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

# burgers & sandwiches

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

## Shrimp & Lobster Roll 15<sup>50</sup>

tarragon aioli, snipped chives, lettuce, and butter grilled lobster roll

## 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

## Quinoa Burger 11

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

# entrées

## Great Lakes Whitefish 20

lightly seasoned and pan seared, served with fresh sautéed broccolini, whipped russet potatoes, and champagne butter sauce

## Crab Stuffed Salmon 27

North Atlantic salmon, lump crab mix, panko crusted and oven baked, served with fresh steamed broccolini, whipped russet potatoes, and red pepper coulis

## Coconut Crusted Fresh Cod & Chips 16

flash fried and served with pineapple aioli and crispy bistro fries

\*tempura fried available upon request

## Chicken & Andouille Paella 19

smoked chicken, andouille sausage, tossed in arborio rice, sweet pepper, citrus-saffron sauce, and black mussels

## Brown Butter Seared Scallops 29

served with a spiced sweet potato puree, sautéed kale, and a coconut curry sauce GF

# pastas & risottos

## Fall Vegetable Risotto 19<sup>50</sup>

rotating fall vegetables from Crisp Country Acres, creamy arborio rice, white wine, shaved parmesan, and truffle oil GF, PBV option available

## Lobster & Shrimp Risotto 21<sup>50</sup>

peppers, sugar snap peas, fresh tarragon, arugula, and shaved parmesan

## Fettuccine Alla Vodka 14<sup>50</sup>

fresh pasta tossed in tomato-vodka sauce and topped with shaved parmesan

## Blackened Chicken Tortelloni 19<sup>50</sup>

jumbo size cheese filled dumplings tossed in a brie sauce. Served with red onions, diced red bell peppers, fresh tomatoes, and parmesan

## Fish Sandwich 13

flaky whitefish, pan seared or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter grilled whole wheat bun

## French Onion Steak Dip 16

shaved New York strip steak, caramelized onions, swiss, horseradish cream on sourdough baguette, and au jus for dipping

## Grilled Chicken Sandwich 11<sup>50</sup>

chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, and butter grilled bun

## Lemon & White Wine Brined Chicken 22

all natural airline cut pan-roasted chicken, smoked new potatoes, butter-caper pan sauce, and seasonal vegetable GF

## Pork Porterhouse 25

cider brined, chargrilled and glazed with apple, maple, and whole grain mustard, served with drunken apples, spiced sweet potato puree, and crispy brussels sprouts GF

\*please allow a 20 minute preparation time

## Herb Crusted New York Strip 32

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

## Filet of Beef 34

7 oz. hand cut, butter seared filet, herbed compound butter, whipped potatoes, and seasonal vegetable GF

## Land & Sea +16

add a 7 oz. broiled North Atlantic lobster tail topped with a champagne butter sauce to any steak GF

can't get enough of us?

Join us for our plated

# BRUNCH

MENU

Every Saturday & Sunday 9am - 2pm

RESERVATIONS ACCEPTED