

COVE

LAKE SIDE BISTRO

Troy Lutke
General Manager

Daniel Erwin
Executive Chef

DINNER MENU

starters

Baked Brie 13

golden and warm, drizzled with vanilla honey, fresh berries, candied walnuts, and toasted sourdough baguette **V**

Chesapeake Crab Cakes 15

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

Flash Fried Calamari 10

buttermilk 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

Sweet & Spicy Parmesan Fries 8

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

Grilled & Chilled Shrimp 14

herb & garlic grilled shrimp, smoked tomato cocktail sauce with lemon

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**

salads, soups, & stews

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 cheese, and herbed croutons

Smoked Turkey Salad 11

smoked turkey, shaved fennel, green, red and lacinato kale, toasted almonds, cranberry poppyseed dressing **GF**

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 +15

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

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 +l, small house greens +l, add bacon, mushrooms, or avocado +l ea **GF**- gluten free bun available

Shrimp & Lobster Roll 15

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 19

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 20

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

Brown Butter Seared Scallops 28

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

pastas & risottos

Fall Vegetable Risotto 19

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

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

Fettuccine Alla Vodka 14

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

Blackened Chicken Tortelloni 19

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 15

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

Grilled Chicken Sandwich 11

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 24

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 +15

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