

STARTERS

Baked Brie 13.50

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

Chesapeake Crab Cakes 15.50

lump crab, house-made remoulade, lemon dressed arugula

Fried Seafood Basket 11.50

popcorn shrimp, clam strips, and fish, flash-fried to perfection, served with house-made remoulade and cove cocktail sauce

Sweet & Spicy Parmesan Fries 8.50

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

Crispy Brussels Sprouts 8

lightly salted, served with lemon aioli

Flash Fried Calamari 11.50

buttermilk-brined, seasoned flour, sweet chili sauce, and sriracha aioli

Lobster Corn Dog 19

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

Smoked Whitefish Dip 12

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

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

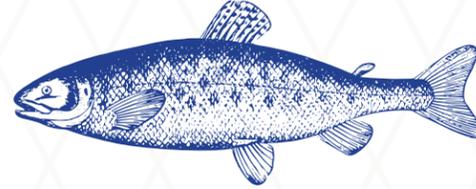
add to any salad

Grilled Chicken Breast +5 | 7oz. Lobster Tail +18

Grilled 5oz. Sirloin +8 | Shrimp +7 | Salmon +8

COVE

LAKESIDE BISTRO



BURGERS & SANDWICHES

*Topside Burger 17.50

blend of three cuts of choice beef topped with our house-made crab cake, lettuce, tomato, onion, pickles, white cheddar, and bistro sauce on a butter-grilled brioche bun

Shrimp & Lobster Roll 16

tarragon aioli, chives, lettuce and celery on a butter-grilled lobster roll

Crab Cake Sandwich 16.50

flash-fried crab cake patty, remoulade, romaine, tomato, red onion, on a butter-grilled whole wheat bun

*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

*French Onion Steak Dip 18.50

shaved new york strip steak, caramelized onions, swiss and horseradish cream on a sourdough baguette, and french onion "au jus" for dipping

Fish Sandwich 13.50

flaky whitefish, pan-seared or flash-fried in tempura batter, remoulade, romaine, tomato, and red onion on a butter-grilled whole wheat bun

Grilled Chicken Sandwich 12

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

Shrimp Po' Boy 12

fried shrimp, lettuce, tomato, and tarragon aioli on a warm toasted baguette

Classic Grilled Cheese Sandwich 10

white cheddar, american, and swiss, grilled on sourdough bread

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

add to any burger or sandwich

Bacon +2 | Avocado +2 | Cup of Soup +2

Bowl of Soup +3 | Gluten Free Bun Available

ENTRÉES

Great Lakes Whitefish 22

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

Coconut Crusted Fresh Cod & Chips 17

flash-fried and served with pineapple aioli and crispy bistro fries

Blackened Chicken Tortelloni 19.50

cheese filled dumplings tossed in brie cream sauce and served with red onions, red bell peppers, fresh tomatoes, spinach, and parmesan

Mushroom Ravioli 17.50

mushroom filled ravioli tossed in a classic herbed italian cheese sauce, wild mushroom blend, spinach, and shaved parmesan

*Herb Crusted New York Strip 35

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

*Salmon Piccata 24

grilled faroe island salmon filet topped with a butter-caper pan sauce, served with mashed potatoes and seasonal vegetable

Captain's Chowder 22

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

Coconut Curry Shrimp 23

jumbo shrimp, jasmine rice, red bell peppers, carrots, green onions, and yellow coconut curry sauce

Cauliflower Rice Bowl 15.50

cauliflower rice, fennel, granny smith apples, red onions, spinach, and sriracha glazed butternut squash GF, PBV

Pork Osso Bucco 24.50

slow-braised with tomatoes and vegetables, 10 oz. pork shank served with mashed potatoes and pork au jus GF

*Pan-Seared Scallops 30

four jumbo scallops, butternut squash puree, finished with an apple cider gastrique and accompanied by an apple-fennel salad GF

Pasta Amore' - price varies

West Michigan Provisions fresh featured pasta prepared with chef's choice of fresh ingredients

Cordon Bleu 24.50

all-natural airline cut, pan-roasted chicken stuffed with prosciutto and chihuahua cheese, served with smoked fingerling potatoes and seasonal vegetable GF

add to any entrée

Grilled Chicken Breast +5 | 7oz. Lobster Tail +18

Grilled 5oz. Sirloin +8 | Shrimp +7 | Salmon +8

* 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.

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

BEER | drafts

Atwater Dirty Blonde

Bell's Two Hearted & Seasonal

Founders All Day IPA

Founders Seasonal

Perrin Grapefruit IPA

Lagunitas Seasonal

Latitude 42° Seasonal

New Holland Seasonal

bottles | craft

Bell's Brewery Amber

BreweryVivant

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

Miller Lite

Old Nation M43

One Well Seasonal

Shorts Seasonal

Starcut Cider

Stella Artois

Tapistry Enigma

Meridian Hive BlackBerry Mead

bottles | classics

Bud Light

Michelob Ultra

Coors Light

Kaliber N/A

Labatt Blue

Heineken

Corona Premier

Duvel

Modelo

Pilsner Urquell

mocktails & specialty soft beverages | 4.50

Rose' Lemonade
Fentiman's Rose Lemonade, soda, rosemary simple syrup, and fresh lemon

San Pellegrino (750 ml)

Barritts Ginger Beer

Fentiman's Rose Lemonade Soda

Sprecher Craft Soda
(Root Beer or Cream Soda)

seasonal dessert drinks 6.50

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

Spiked Apple Cranberry Cider
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

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.

COVE
LAKESIDE BISTRO

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

| | |
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| 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 |

COVE