

## 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

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

### Smoked Whitefish Dip 12

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

### Lobster Corn Dog 18

8 oz. split, butter-poached, cold water tail dipped in a sweet corn batter and flash fried. Served with sweet chili sauce and sriracha aioli.

## 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 | Grilled 5oz. Sirloin +8

#### Shrimp +7 | Salmon +8 | Lobster Tail +Market Price

# 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 brioche 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 brioche 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

### Scallops | Daily Chef's Selection 30

4 jumbo u-10 scallops prepared and paired fresh daily at the chef's discretion. Ask your server for today's preparation!

### \*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 GF

### 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

### 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 | Grilled 5oz. Sirloin +8

#### Shrimp +7 | Salmon +8 | Lobster Tail +Market Price

\* 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

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