

STARTERS

Baked Brie 13.50

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

Chesapeake Crab Cakes 15.50

lump crab, house-made remoulade, lemon dressed spinach

Fried Seafood Basket 11.50

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

Sweet & Spicy Parmesan Fries 8.50

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

Crispy Brussels Sprouts 8

lightly salted, lemon aioli

Flash Fried Calamari 11.50

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

Lobster Corn Dog 19.00

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

SOUPS

Featured Soup 3/cup 6/bowl

Hampton Clam Chowder 4.50/7.50

French Onion 3/6

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

Bistro Burger 13.50

blend of three cuts of choice beef, butter grilled bun, lettuce, tomato, red onion, pickle, and bistro sauce. CHOICE OF CHEESE american, cheddar, or swiss

Shrimp & Lobster Roll 16

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

Crab Cake Sandwich 16.50

flash-fried crab cake patty, remoulade, romaine, tomato, red onion, and butter grilled bun

Fish Sandwich 13.50

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

Grilled Chicken Sandwich 12

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

French Onion Steak Dip 18.50

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

SALADS

House Greens 5/small 9/entrée

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

Caesar 5 small/9 entrée

romaine, house-made caesar dressing, parmesan, and herbed croutons

Beets & Goats Salad 10

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

Poached Pear Salad 10

field greens, goat cheese, toasted almonds, cherry tomatoes, red wine poached pear and maple vinaigrette

Greek Salad 10

romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, english cucumbers, and greek vinaigrette

add to any salad

Grilled Chicken Breast +4 | Shrimp +7

Salmon +8 | Grilled Steak +8

ENTRÉES

Great Lakes Whitefish 22

lightly seasoned and pan seared, served with vegetable of the day, mashed potatoes, 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 vegetable of the day

add to any entrée

Grilled Chicken Breast +4 | Shrimp +7

Salmon +8 | Grilled Steak +8

COVE
LAKESIDE BISTRO

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, fentimans 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

beers

drafts

Atwater Dirty Blonde	Miller Lite
Bell's Two Hearted & Seasonal	Old Nation M43
Founders All Day IPA	One Well Seasonal
Founders Seasonal	Shorts Seasonal
Perrin Grapefruit IPA	Starcut Cider
Lagunitas Seasonal	Stella Artois
Latitude 42° Seasonal	Tapistry Enigma
New Holland Seasonal	Meridian Hive BlackBerry Mead

bottles | craft

Bell's Brewery Amber	Bud Light
BreweryVivant	Michelob Ultra
Farmhand	Coors Light
Dark Horse	Kaliber N/A
Crooked Tree	Labatt Blue
Founders Porter	Heineken
Frankenmuth The Hef	Corona Premier
Latitude 42°	Duvel
Party at the Moontower	Modelo
New Holland Poet	Pilsner Urquell
One Well Xalapa	
Short's Soft Parade	

bottles | classics

mocktails & specialties

Rose Lemonade 4.50

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)

LAKESIDE BISTRO
GOVE

wines

glasses

	6oz.	9oz
salt of the earth moscato ca	8	12
pacific rim riesling wa	6.50	10
sartori pinot grigio italy	6.5	10
chalk hill chardonnay sonoma, ca	12	16
william hill chardonnay ca	8	12
starborough sauvignon blanc new zealand	8	2
featured sparkling split	9	
macmurray pinot noir sonoma, ca	11	15
callia bella syrah malbec argentina	6	10
la posta malbec argentina	9	13
petite petit petite syrah ca	9	13
grayson cabernet ca	7	11

bottles

white

san angelo pinot grigio tuscan, italy	39
le grand moulin sauvignon blanc bordeaux, france	29
whitehaven sauvignon blanc new zealand	38
rombauer chardonnay ca	52
cakebread chardonnay napa valley, ca	72
miner "simpson vineyard" viognier napa valley, ca	55
ramon bilbao albarino spain	29
armangia moscato d' asti italy	29
braganini mountain road riesling mi	32

red

lyric by etude pinot noir santa barbara, ca	34
argyle pinot noir willamette valley, or	39
torbreck "woodcutters" shiraz barossa, australia	46
miner "stagecoach vineyard" merlot napa valley, ca	79
honig cabernet sauvignon napa valley, ca	75
cakebread cabernet sauvignon napa valley, ca	98
tommasi poggio al tufo "rompicollo" super tuscan	45
trivento golden reserve malbec mendoza, argentina	48
substance cabernet sauvignon wa	33
cuvée vincent syrah france	34
cigar zinfandel ca	46

sparkling

tattinger brut la francaise france	88
vauve clicuot brut reims, france	75
schramsberg brut rose north coast, ca	69