

COVE

LAKESIDE BISTRO

Troy Lutke
General Manager

Daniel Erwin
Executive Chef

starters

Baked Brie 13

golden warm and drizzled with vanilla honey, topped with fresh berries and mint and served with toasted baguette **V**

Chesapeake Crab Cakes 15

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

Flash Fried Calamari 11

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 toasted baguette

salads

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

Shrimp & Watermelon 11

avocado, grape tomatoes, jalapeños, lime zest, cilantro-lime vinaigrette, and chilled shrimp on a wedge of fresh watermelon

soups & stews

soups available as starter cup or entrée bowl

Hampton Clam Chowder 4/7

perfected in East Hampton, NY

Onion Soup Gratineé 3/6

perfected in Portage, MI

Featured Soup

(price varies)

perfected in Portage, MI

MENU

Sweet & Spicy Parmesan Fries 8

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

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**

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, salmon +7, shrimp +7, 4 oz. sirloin +7, 7 oz. lobster tail +16

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

burgers & sandwiches

served with house fried chips, bistro fries, or small house greens
add bacon or avocado +1 ea, cup of soup +1, bowl of soup +2

GF- gluten free bun available

Barnacle Burger 14

our classic bistro burger topped with a zesty olive spread, veeeta, lettuce, local tomato, and onion

Shrimp & Lobster Roll 15⁵⁰

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** veeeta, cheddar, or swiss

Quinoa Burger 11

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

entrées

Great Lakes Whitefish 21

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

Coconut Crusted Fresh Cod & Chips 16

flash fried and served with pineapple aioli and crispy bistro fries *tempura fried available upon request*

Shrimp & Grits 19

New Orleans style bbq shrimp piled high on a generous helping of bacon infused white cheddar grits

Herb Crusted New York Strip 32

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



Entrées Below Available After 4 p.m.

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 maple and whole grain mustard served with drunken apples, smoked fingerling potatoes, and crispy brussels sprouts *please allow a 20 minute preparation time

Forbidden Salmon 23

forbidden rice, tri-bell peppers, green onions, roasted carrots, grape tomatoes, cilantro, and roasted sesame seeds tossed in an asian vinaigrette, topped with a grilled salmon filet brushed with sriracha gastrique

Seared Scallops Gremolata 29

roasted baby carrots, whipped potatoes, topped with champagne beurre blanc and gremolata **GF**

Filet of Beef 34

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

Land & Sea +17

add a 7 oz. broiled north atlantic lobster tail topped with a champagne butter sauce to any steak **GF**

Fresh Catch (market price)

chef's fresh pick from the sea paired with carefully selected ingredients

Cuban 11

ham, braised pork shoulder, salami, brown mustard, swiss, pickles, and pressed crusty bread

Crab Cake Sandwich 16

flash fried, red remoulade, romaine lettuce, local tomato, red onion, and butter grilled whole wheat bun

Fish Sandwich 13⁵⁰

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

French Onion Steak Dip 16

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

Grilled Chicken Sandwich 11⁵⁰

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

pastas & risottos

Spring Vegetable Risotto 17⁵⁰

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

Cauliflower Rice Bowl 15

cauliflower rice tossed with tri-peppers, broccolini, arugula, and sriracha glazed sweet potatoes **V GF**

Pasta Classico 14⁵⁰

fresh gigli pasta from West Michigan Provisions tossed with classic Italian ragu and topped with parmesan cheese

Blackened Chicken Tortelloni 19⁵⁰

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

add on to any pasta or risotto

grilled chicken breast +4, salmon +7, shrimp +7, 4 oz. sirloin +7, 7 oz. lobster tail +16

Weekends never
looked so appetizing!

Join us for our plated
BRUNCH
menu

Every Saturday & Sunday 10am - 2pm

RESERVATIONS WELCOME

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.

Ask your server to
learn more.

pin
for
perks
#yourneighboronthelake