

COVE

LAKESIDE BISTRO

Troy Lutke
General Manager

Daniel Erwin
Executive Chef

soups & salads

soups available as starter cup or entrée bowl

Hampton Clam Chowder 4/7
perfected in East Hampton, NY

Onion Soup Gratinéé 3/6
perfected in Portage, MI

Featured Soup (price varies)
perfected in Portage, MI

Beets & Goats 9
roasted beets, goat cheese, mixed greens, red onion, grape tomatoes, herbs, sugared walnuts, and herb croutons topped with a tarragon vinaigrette V

Greek 9
romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, and english cucumbers, greek vinaigrette V GF

House Greens 5/9
mixed greens, red onion, radishes, cucumbers, grape tomatoes, carrots, hearts of palm, and sunflower seeds, tarragon vinaigrette V GF

Caesar 5/9
romaine, house caesar dressing, grana padano cheese, herbed croutons

add on to any salad
grilled chicken breast +4, salmon +7
shrimp +7, 4 oz. sirloin +7, 7 oz. lobster tail +16

benedicts

served on a butter toasted english muffin with choice of bistro potatoes, fresh fruit or side salad

Smoked Salmon 14⁹⁵
cold smoked salmon, arugula, and two poached eggs with classic hollandaise sauce

Chesapeake 16⁵⁰
crab cakes, arugula, and two poached eggs with classic hollandaise sauce

Black Forest 10⁵⁰
shaved ham, gruyère, and two poached eggs with béarnaise sauce

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

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

Shrimp & Lobster Roll 15⁵⁰
tarragon aioli, snipped chives, lettuce, butter grilled lobster roll

Grilled Chicken Sandwich 11⁵⁰
chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter grilled bun

Quinoa Burger 11
cheddar, parmesan, herb & spices, chipotle aioli, local arugula, red onion, butter grilled whole wheat bun

BRUNCH

omelets

served with toast and a choice of bistro potatoes, fresh fruit, or side salad

Denver 11⁵⁰
shaved ham, sautéed peppers, onions, and white cheddar

Southwestern 11⁵⁰
chorizo sausage, poblano pepper, onion, and velveeta topped with pico de gallo and sour cream

Spinach & Mushroom 11⁵⁰
sautéed mushrooms, spinach, onions, and feta

classics

Steak & Eggs 14⁵⁰
two eggs, two Manhattan cut strip steak medallions, horseradish hollandaise, bistro potatoes, and choice of toast

Vanilla Bean French Toast 11⁵⁰
pain de mie and mixed berries, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Belgian Waffle 10⁵⁰
freshly made, classic Belgian waffle, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Loaded Biscuits & Gravy 11⁵⁰
shaved ham, sausage, and bacon gravy, melted gruyère cheese a top house-made buttermilk biscuits with bistro potatoes

Stuffed French Toast 12⁹⁵
pain de mie stuffed with vanilla-berry cream cheese, fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Huevos Rancheros 12⁵⁰
two eggs, chorizo, seasoned black beans, charred tomato, salsa, grilled tortillas, avocado, and queso chihuahua

Southern Style Chicken & Waffles 11⁵⁰
buttermilk brined chicken breast coated with seasoned flour and deep fried. Served on a Belgian waffle with a bourbon infused maple syrup

traditional offerings

Crispy Bacon	2 ⁵⁰
Pork Sausage Links	2 ⁵⁰
Cove Bistro Potatoes	1 ⁹⁵
Fruit Cup	2 ⁵⁰
Toast	1 ⁹⁵
Two Eggs	2 ⁵⁰
Grilled Sirloin Steak	6 ⁹⁵

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.

DRAFTS

Arcadia Seasonal
Bell's Two Hearted
Bell's Seasonal
Dark Horse Seasonal
Lagunitas
A Little Sumthin
Sumthin
Latitude 42° Seasonal
Miller Lite

Founders All Day IPA
Founders Rubaeus
One Well Seasonal
Atwater Dirty Blonde
Shorts Soft Parade
Shandy
Stella Artois
Tapistry Enigma
Perrin Clear Coast

CIDERS

Sierra Rose Cranberry
Starcut Ciders

BOTTLES CRAFTS

Arcadia IPA
Bell's Amber
Brewery Vivant
Farmhand
Dark Horse Crooked Tree
Founders Green Zebra
Founders Porter
Frankenmuth The Hef
Latitude 42°
Cosmic Charlie
One Well Xalapa
Perrin Blackberry IPA
Saugatuck Blueberry
Lemonade Shandy
Short's Soft Parade
Schmoz N/A
Tapistry Northern Trippin

CLASSICS

Budweiser
Bud Light
Michelob Ultra
Coors Light
Kaliber N/A
Labatt Blue
Heineken
Corona Light
Duvel
Modelo
Pilsner Urquell

Coronita Bucket 15

MOCKTAILS & SPECIALTIES

VOSS
Still
Sparkling
Lemon-Cucumber
San Pellegrino
750 ml

IZZE
Clementine
Blackberry
Pomegranate

FIZZ

Barritts Ginger Beer
Fentimans Rose Lemonade
Soda

Stewart's Soda
Root Beer
Cream Soda
Rose All Day
Lemonade 4⁵⁰
Fentimans Rose Lemonade
soda, rosemary simple
syrup, fresh lemon
Basil Blackberry
Lemonade 4⁵⁰
Blackberry Izze, basil
simple syrup, lemonade

GLASSES

	6oz	9oz
SALT OF THE EARTH moscato CA	8	12
FENN VALLEY riesling MI	6 ⁵⁰	10
SARTORI pinot grigio ITALY	6 ⁵⁰	10
CHALK HILL chardonnay SONOMA, CA	12	16
WILLIAM HILL chardonnay CA	8	12
13 CELCIUS sauvignon blanc NEW ZEALAND	8	12
STARBOROUGH sauvignon blanc NEW ZEALAND	8	12
FEATURED ROSÉ	9	13
FEATURED SPARKLING SPLIT		9
MACMURRAY pinot noir SONOMA, CA	11	15
TRAPICHE red blend MENDOZA, ARGENTINA	6 ⁵⁰	10
GHOST PINES merlot SONOMA, CA	12	16
LA POSTA malbec ARGENTINA	9	13
PETITE PETIT petite sirah CA	9	13
GRAYSON cabernet CA	7	11
BREAD & BUTTER cabernet CA	11	15
CIGAR zinfandel CA	13	17

BRUNCH-TAILS

The Mimosa 6
prosecco sparkling wine and fresh orange juice

Cove Pamosa Royal 8
sparkling rosé, pama liquor, and fresh orange juice

The House Bloody Mary 7
tito's handmade vodka, classic celery salt rim, house-made mix, dash of smoked tomato, and a skewer featuring sausage, smoked gouda, cucumber, and lime

Kung Pao Mary 8
tito's handmade vodka, lemon-pepper rim, house-made mix, and smoked cherry tomato topped with cocktail shrimp, pickled ginger, pepperoncini, and smoked gouda

Bloody Maria 8
hornitos plata tequila, chili spiced sea salt rim, house-made mix, and a smoked cherry tomato-jalapeño sausage skewer

Aperol Spritz 6
aperol, sparkling wine, and fresh orange juice

Maple Bacon Coffee 7
knob creek maple bourbon, rumchata liqueur, coffee, garnish of whipped cream, cinnamon, and candied bacon

Cove Irish Coffee 7
jameson's irish whiskey, bailey's irish cream liqueur, and fresh brewed coffee

»top shelf liquor available, please ask your server for more details«