

COVE

LAKE SIDE BISTRO

starters

small plates

- Steak Tartare 14**
shaved beef tenderloin, anchovy, dijon mustard, red onion, crispy capers, cornichon, radish, crostini
- Raclette Cheese 13**
smoked potato salad, radish, crusty bread V
- Fried Quail & Waffle 14**
buttermilk brined quail, lightly breaded and fried, cheddar waffle, pepper gravy

- Smoked Shrimp & Lobster Guacamole 13**
smoked avocado, lime, cilantro, tomato, warm tortilla chips
- Roasted Garlic Hummus 9**
tahini, cucumber, feta, kalamata olive, pepperoncini, roasted red pepper, warm pita V
- Smoked Trout Summer Bean Salad 11**
house smoked trout, local green, wax beans, sweet summer corn, red onions, radish, local arugula, lemon aioli GF
- Crispy Brussels Sprouts 7**
lightly salted, lemon aioli PBV

- Smoked Whitefish Dip 13**
house smoked whitefish, cream cheese, scallions, crackers
- Lobster Corn Dog 18**
butter poached cold water lobster tail, sweet corn batter, sriracha aioli, sweet chili sauce
- Oysters 16**
citrus mignonette, six east coast or six west coast GF
- Burrata & Bruschetta 10**
house smoked tomato, basil, arugula, balsamic reduction, extra virgin olive oil, crusty bread V

- 5th Avenue Sliders 19**
blend of 3 cuts of choice beef, hudson valley foie gras, black truffle aioli, cornichon, radish, bistro fries
- Ahi Tacos 16**
poké style ahi tuna, wakame salad, mango salsa, wasabi crema, crispy won ton wrapper
- Mussels 12**
steamed in white wine, garlic, shallots, smoked tomatoes, herbs, crusty bread

- Crab Cakes 15**
lump crab, red remoulade, watercress, local arugula, fennel, grapefruit, lemon vinaigrette
- Grilled Asparagus & Artichokes 11**
mushroom, grana padano cheese garnish
- Cold Smoked Salmon Smørrebrød 11**
beet cured, house smoked salmon, cucumber sauce, fresh dill, flat leaf parsley, shaved radish, black bread

entrées

- soups**
all available as starter cup or entrée bowl
- Hampton Clam Chowder 4/7**
perfected in East Hampton, NY
- She Crab Bisque 5/8**
perfected in Charleston, SC
- Onion Soup Gratineé 3/6**
perfected in Portage, MI

- salads**
- House Greens 5/9**
summer greens, red onion, radish, cucumber, grape tomato, carrot, hearts of palm, sunflower seeds, tarragon vinaigrette PBV GF
- Caesar 5/9**
romaine, house caesar dressing, grana padano cheese, herbed croûtons
- Beets & Goats 9**
roasted beets, goat cheese, summer greens, red onion, grape tomato, herbs, sugared walnuts, herb croûtons, tarragon vinaigrette V
- Shrimp & Crab 14**
romaine lettuce, kalamata olives, boiled egg, grape tomato, cucumber, lemon vinaigrette GF
- Greek 9**
romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomato, English cucumber, greek vinaigrette V GF

ADD-ON TO ANY SALAD
salmon +7, grilled chicken breast +4, shrimp +7, chilled lobster tail +17

our farming partners

Fr itz's Farm, Mattawan
Crisp Country Acres, Holland

Brian Hill
General Manager
Kirk McKinney
Executive Chef

- water•
- Salt Block Seared Shrimp & Scallops 33**
artichokes, mushrooms, roasted cauliflower puree, crispy pork skewer GF
- Sea Bass 31**
fresh dill, citrus grain salad, grapefruit crème fraiche GF

- Whitefish 22**
plancha grilled, mini vegetables, jasmine rice, champagne beurre blanc GF
- Poor Man's En Papillote 23**
fresh great lakes walleye steamed in a brown bag with mini vegetables, smoked fingerlings and captain's butter GF

- Fisherman's Stew 19**
fresh lake & ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth

- Black Lacquered Salmon 28**
hoisin BBQ sauce, chilled noodle salad

- plant•
- Grains 16**
amaranth, quinoa, chia, arugula, mini vegetables, balsamic vinaigrette PBV GF
- Kung-Pao Cauliflower 16**
sichaun style, soy glazed, steamed white rice, chillis, garlic PBV

- land•
- Heritage Chicken (Poulet Rouge) 21**
pan roasted, vegetable quinoa, local arugula, shiitake mushrooms, pan sauce GF
(please allow 20 minutes preparation time)

- New York Strip 29**
12oz choice steak, chargrilled, chimichurri sauce, mini vegetables, house smoked local fingerling potatoes GF
- Pork Porterhouse 19**
brined with peach nectar, chargrilled, hasselback potato, peach chutney, brussels sprouts GF

- Duck Breast 23**
pan seared, roasted apple sauce, brown rice croquette, mini vegetable, pan sauce GF

- Filet of Beef 32**
butter seared filet, cauliflower pudding, bistro fried potatoes, béarnaise

- Colorado Lamb Chops 34**
chargrilled, apricot mustard, compressed apricots, mini vegetables, smoked fingerling potatoes, pan sauce GF

- Lamb Meatballs & Pappardelle 18**
lamb sauce, english peas, grana padano

burgers & sandwiches

served with house fried chips or substitute bistro fries +2 or small house greens +2

- Bistro Burger 13**
blend of 3 cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle and bistro sauce
ADD-ON
velveeta, cheddar, gruyère

- Croque Monsieur 11**
grilled thick sliced pain de mie bread, ham, gruyère, béchamel sauce
ADD-ON
sunny-side up egg for a croque madame +2

- Shrimp & Lobster Roll 15**
tarragon aioli, snipped chives, lettuce, butter-grilled lobster roll

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

- Fish Sandwich 12**
flaky whitefish, plancha grilled or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter-grilled whole wheat bun

BRUNCH

We will begin offering a plated brunch menu on Saturday and Sunday morning early this fall. We look forward to seeing you.

V- Vegetarian GF- Gluten Free PBV- Plant Based Vegan

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 Mango Suprise
 BELL'S Two Hearted
 BELL'S Oberon
 BUD Light
 CORONA Light
 DARK HORSE Amber
 NEW BELGIUM Fat Tire
 FOUNDERS All Day IPA
 FOUNDERS Red's Rye
 LATITUDE 42° I.P.Eh!

SAUGATUCK Daze on Saison
 SHORT'S Local's Light
 SHORT'S Soft Parade Shandy
 STELLA ARTOIS

CIDERS

SIERRA ROSE, Blackberry
 ANGRY ORCHARD, Original

BOTTLES

CRAFTS

ARCADIA IPA
 BELL'S Amber
 BELL'S Oatsmobile
 BOATYARD Frosted Harbor
 BOATYARD Blonde Horizon
 FOUNDERS Porter
 LATITUDE 42° Beach Cruiser
 NEW HOLLAND Full Circle
 NEW HOLLAND The Poet
 SHORT'S Soft Parade
 VIVANT Farmhand

CLASSICS

BUDWEISER
 MICHELOB Ultra
 MILLER Lite
 COORS Light
 KALIBER N/A
 LABATT Blue
 HEINEKEN
 CORONA
 DUVEL
 PILSNER URQUELL
 SCHOFFENHOFER Grapefruit

COCKTAILS

THE RYE MANHATTAN 9
 bulleit rye, sweet vermouth,
 angostura bitters, luxardo cherry

THE DIRTY BIRD 9
 grey goose, olive brine, blue
 cheese olive

LAKESIDE RITA 9
 hornitos plata, cointreau, fresh lime,
 house sour

SEXTINI 7⁵
 citron, chambord, pineapple juice,
 sparkling rose

COOL CUCUMBER 8
 hendricks, tonic, cucumber

COSMOPOLITAN 8
 citron, cointreau, fresh lime juice,
 cranberry juice

PARROT HEAD PUNCH 7
 bacardi silver, myers dark, malibu,
 orange, pineapple

LEMONADE LOVE 6⁵
 citron, green apple pucker, fresh
 lemon, fresh lime, sprite

SUNSET SANGRIA 7
 house red

SUNRISE SANGRIA 7
 house white

SPECIALTIES

VOSS
 still
 sparkling
 lemon-cucumber
 tangerine-lemongrass

SAN PELLEGRINO
 750 ml
 500ml

IZZE
 clementine
 blueberry
 pomegranate

STEWARTS SODA
 root beer
 cream soda

GLASSES

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 ⁵	10
FENN VALLEY, Riesling, MI	6 ⁵	10
RAMON BILBAO, Albarino, VALINAS	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12
ANGELS & COWBOYS, Rosé, SONOMA	8	12

LOS CARDOS, Red Blend, ARGENTINA	6 ⁵	10
L. MARTINI, Cabernet, CA	9	13
McMURRY, Pinot Noir, SONOMA	11	15
JOSH, Legacy Red Blend, CA	9	13
DRY CREEK, Zinfandel, CA	13	17
LA POSTA, Malbec, ARGENTINA	9	13

SPARKLING

TATtinger, Brut La Francaise 88
 VEUVE CLICQUOT, Brut, REIMS 75
 NICOLAS FEUILLATTE "GOLD COMPASS", Brut Reserve, CHAMPAGNE 63
 SCHRAMSBERG, Brut Rose, NORTH COAST, CA 69
 PERRIER JOUET, Fleur Brut, FRANCE 155

WHITE

SAN ANGELO, Pinot Grigio, TUSCANY 39
 TANGENT, Sauvignon Blanc, EDNA VALLEY 29
 GIRARD, Sauvignon Blanc, CA 38
 VENGE "JULIANA'S", Sauvignon Blanc, NAPA VALLEY 57
 LE GRAND MOULIN, Sauvignon Blanc, BORDEAUX 29
 GEISEN, Sauvignon Blanc, NZ 38
 STEINSCHADEN, Gruner Veltliner, AUSTRIA 34
 ROMBAUER, Chardonnay, CA 52
 TORR, Chardonnay, TORCHIANA VINYARD, NAPA VALLEY 97
 LEWIS, Chardonnay, NAPA VALLEY 85
 GRGICH, Chardonnay, CA 88
 CAKEBREAD, Chardonnay, NAPA VALLEY 72
 DROUHIN, Chassagne-Montrachet, BURGANDY 98
 MINER "SIMPSON VINEYARD", Viogner, NAPA VALLEY 55
 ZIND HUMBRECHT, Pinot Gris, ALSACE 39
 BENTON LANE, Pinot Gris, OR 32
 LOOSEN, Riesling, MOSEL 38
 EROICA, Riesling, WA 38
 SALT OF THE EARTH "FLORE DE MOSCATO", Moscato, CA 29
 THE CALLING, Blend, CA 75

RED

DOMAINE SERENE, Pinot Noir, YAM HILL, OR 72
 KING ESTATE, Pinot Noir, OR 33
 LYRIC BY ETUDE, Pinot Noir, SANTA BARBARA 43
 FLOWERS, Pinot Noir, SONOMA 85
 ARGYLE, Pinot Noir, WILLAMETTE VALLEY 39
 ELK COVE, Pinot Noir, WILLAMETTE VALLEY, 57
 DOMAINE SEROL, "Perdriziere" Gamay, LOIRE 44
 DOMAINE SEROL, "Les Originelles" Gamay, LOIRE 32
 LEWIS, Syrah, NAPA VALLEY 115
 TORBRECK "WOODCUTTERS", Shiraz, BAROSSA 46
 MINER "STAGECOACH VINEYARD", Merlot, NAPA VALLEY 79
 HONIG, Cabernet Sauvignon, NAPA VALLEY 75
 CAKEBREAD, Cabernet Sauvignon, NAPA VALLEY 98
 DUNN, Cabernet Sauvignon, NAPA VALLEY 140
 TREANA, Red Blend, PASO ROBLAS 62
 SADDLEBACK "RANCHERS RED", Red Blend, 60
 JOSEPH CARR, Red Blend, NAPA VALLEY 65
 TOMMASI POGGIO AL TUFO "ROMPICOLLO", Super Tuscan, 34

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