

COVE

LAKE SIDE BISTRO

Troy Lutke

General Manager

Tim Gibbs

Executive Chef

pastas & risotto

Mushroom Risotto 19

mushrooms, creamy arborio rice, arugula, white wine, shaved parmesan, truffle oil

GF, (PBV OPTION AVAILABLE)

Sundried Tomato Linguine 16

sweet peppers, arugula, scallions, sundried tomato pesto, cream, topped with shaved parmesan

Lobster Corn Dog 18
butter poached cold water lobster tail, sweet corn batter, sriracha aioli, sweet chili sauce

Prince Edward Isle Mussels 13
one pound steamed in white wine and garlic with fresh herbs, lemon, and warm bread

Chesapeak Crab Cakes 15

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

Smoked Whitefish Dip 12

creamy house smoked whitefish dip, served warm with toasted sourdough baguette

Grilled & Chilled Shrimp 14

seven jumbo herb & garlic grilled shrimp, smoked tomato cocktail sauce, lemon,

Crispy Brussels Sprouts 7
lightly salted, lemon aioli V

Sweet & Spicy Parmesan Fries 8
steak cut russet fries, sriracha gastrique, house spices & herbs, spicy aioli V

Flash Fried Calamari 10
buttermilk brined, seasoned flour, sweet chili sauce, sriracha aioli

Roasted Garlic Hummus 9
chick peas, tahini, roasted garlic, kalamata olive, cucumber, grilled pita bread V

Baked Brie 13
golden and warm, drizzled with vanilla honey, fresh berries, candied walnuts, served with toasted sourdough baguette V,GF

Lobster & Shrimp Risotto 21

poached, peppers, sugar snap peas, fresh tarragon, arugula, shaved parmesan GF

ADD ON TO ANY PASTA

salmon +7, grilled chicken breast +4, shrimp +7, 4 oz. sirloin +7, andouille +5, 7 oz. lobster tail +15

Fettuccine alla Vodka 14

fresh pasta, tossed in tomato-vodka sauce and oven finished with shaved parmesan

Blackened Chicken Tortellacci 19

jumbo cheese filled dumpling, tossed with brie cheese cream sauce, red onion, diced red bell pepper, fresh tomato, shaved parmesan

entrées

soups & stews

available in a cup or bowl

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

Onion Soup Gratineé 3/6
perfected in Portage, MI

Feature Soup (price varies)
perfected in Portage, MI

Fisherman's Stew 19

(entrée size only)

fresh lake & ocean fish, mussels, shrimp, potatoes, garlic, white wine, smoked tomato broth, crostini

Captain's Chowder 21

(entrée size only)

creamy briney broth with bacon, fresh lake & ocean fish, clams mussels, shrimp, potatoes, fresh thyme

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

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, 4 oz. sirloin +7, andouille +5, 7 oz. lobster tail +15

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

Great Lakes Whitefish 19

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

Crab Stuffed Salmon 27

north atlantic salmon, lump crab mix, panko crusted and oven baked, served with fresh steamed broccolini, whipped russet potatoes, red pepper coulis

Chicken & Andouille Paella 20

smoked chicken, andouille sausage, tossed in arborio rice, sweet pepper & citrus-saffron sauce, and black mussels GF

Brown Butter Seared Scallops 28

champagne butter sauce crispy bacon, garlic sautéed spinach, whipped russet potatoes, and garlic-herb roasted carrots GF

Coconut Crusted Fresh Cod & Chips 16

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

Lemon & White Wine

Brined Chicken Breast 22

airline cut, pan roasted, all natural, smoked new potatoes, butter-caper pan sauce, served with grilled asparagus GF

Pork Porterhouse 23

cider brined, chargrilled, glazed with apple, maple, whole grain mustard, drunken apples, garlic-herb roasted carrots, smoked new potatoes GF
(please allow 20 minutes preparation time)

Herb Crusted New York Strip 32

14 ounce choice steak, char-grilled, herbed butter, bistro fries, and crispy brussels sprouts GF

Filet of Beef 34

hand-cut, 7 ounce, butter seared filet, herbed compound butter, whipped potatoes, and grilled asparagus GF

MAKE IT A Land & Sea +15

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

burgers & sandwiches

served with house fried chips or substitute bistro fries +1 or small house greens +2
bacon, mushrooms, avocado +1
GF- Gluten Free Bun Available

Bistro Burger 13

blend of 3 cuts of choice beef, butter grilled bun, lettuce, local tomato, red onion, pickle and bistro sauce
choice of cheese
velveeta, cheddar or swiss

Grilled Chicken Sandwich 11

char-grilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter-grilled bun

Shrimp & Lobster Roll 15

tarragon aioli, snipped chives, lettuce, butter-grilled lobster roll

Quinoa Burger 11

cheddar, parmesan, herb & spices, chipotle aioli, arugula, red onion, tomato, butter-grilled whole wheat bun V

Fish Sandwich 13

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

French Onion Steak Dip 15

grilled & sliced new york strip steak, caramelized onion, swiss, horse radish cream on sourdough baguette, accompanied with onion soup dipping jus

BRUNCH

serving a plated
brunch menu every
saturday & sunday
from 9am - 3 pm

DRAFTS GLASSES

ARCADIA Morning Nightcap
 BELL'S Two Hearted
 BELL'S Seasonal
 BUD Light
 LATITUDE 42° Seasonal
 DARK HORSE Scotty Karate
 NEW BELGIUM Fat Tire Belgian White
 FOUNDERS All Day IPA
 FOUNDERS Breakfast Stout
 ONE WELL Seasonal

GONZOS Vanilla Porter
 ATWATER Dirty Blonde
 SHORT'S Seasonal
 STELLA ARTOIS

CIDERS

SIERRA ROSE Cranberry
 BLAKE'S HARD CIDER

BOTTLES

CRAFTS

ARCADIA IPA
 BELL'S Amber
 BELL'S Oatsmobile
 BOATYARD Hazy Sunset
 DARK HORSE Crooked Tree
 FOUNDERS Porter
 FRANKENMUTH The Hef
 LATITUDE 42° Cosmic Charlie
 NEW HOLLAND Full Circle
 NEW HOLLAND The Poet
 SHORT'S Soft Parade
 SHORT'S Spacerock GF
 SCHMOZ N/A
 BREWERY VIVANT Farmhand

CLASSICS

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

COCKTAILS

THE RYE MANHATTAN 9
 bulleit rye, sweet vermouth,
 angostura bitters, luxardo cherry
 PEAR MARGARITA 9
 hornitos plata, cointreau, fresh lime,
 fresh pear juice, rosemary simple syrup
 SEXY SAGE 9
 bombay sapphire, st. germaine, lemon
 juice, sage simple syrup, sparkling rose
 ROSEMARY FASHIONED 9
 buffalo trace, orange bitters,
 rosemary simple syrup, orange rind

THE DIRTY BIRD 9
 grey goose, olive brine, blue cheese olive
 COOL CUCUMBER 8
 hendricks, tonic, cucumber
 PLUM MOJITO 7
 bacardi, fresh mint, lime, plum
 simple syrup, soda
 SPIKED PUNCH 7
 captain morgan, apple cider,
 cranberry, cinnamon, ginger beer,
 lime, cinnamon sugar rim
 HOLIDAY SANGRIA 7
 house blend

SPECIALTIES

VOSS
 Still
 Sparkling
 Lemon-Cucumber
 Tangerine-Lemongrass
 SAN PELLEGRINO
 750 ml
 500ml
 IZZE
 Clementine
 Blackberry
 Pomegranate

MOCKTAILS
 FALL PUNCH 4⁵
 apple cider, cranberry, cinnamon, ginger
 beer, lime, cinnamon sugar rim
 ROSEMARY JUICER 4⁵
 rosemary simple syrup, grapefruit, lime,
 and soda
 SAGE SPARKLER 4⁵
 sage simple syrup, pineapple, soda
 STEWARTS SODA
 Root Beer
 Cream Soda

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 ⁵	10
FENN VALLEY, Riesling, MI	6 ⁵	10
SALT OF THE EARTH, Moscato, CA	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12

FEATURED SPARKLING 9

LOS CARDOS, Red Blend, ARGENTINA	6 ⁵	10
L. MARTINI, Cabernet, CA	9	13
MACMURRAY, 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

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
 STEINSCHADEN, Gruner Veltliner, AUSTRIA 34
 WHITEHAVEN, Sauvignon Blanc, NEW ZEALAND 38
 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
 RAMON BILBAO, Albarino, SPAIN 29

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 ROBLES 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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