

COVE

LAKESIDE BISTRO

starters

Smoked Whitefish Dip 13
house smoked whitefish, cream cheese, scallions, crackers

Smoked Shrimp & Lobster Guacamole 13
smoked avocado, lime, cilantro, tomato, warm tortilla chips

Smoked Trout Summer Bean Salad 11
house smoked trout, local green, wax beans, sweet summer corn, red onions, radish, local arugula, lemon aioli **GF**

Roasted Garlic Hummus 9
tahini, cucumber, feta, kalamata olive, pepperoncini, roasted red pepper, warm pita **V**

Crab Cakes 15
lump crab, red remoulade, watercress, arugula, fennel, grapefruit, lemon vinaigrette

Cold Smoked Salmon Smørrebrød 11
beet cured, house smoked salmon, cucumber sauce, fresh dill, flat leaf parsley, shaved radish, black bread

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 Gratiné 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**

Chilled Noodle Salad 8

soba noodle, peppers, scallions, snow peas, radish, toasted sesame seeds, sesame ginger vinaigrette **PBV**

Black & Tan 9

black beans, brown rice, grilled summer corn, cilantro, tri-peppers, jalapeño, scallions, feta, lime vinaigrette **GF**

ADD-ON TO ANY SALAD

salmon +7, grilled chicken breast +4, shrimp +7, chilled lobster tail +17

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, gruyere

Croque Monsieur 11

grilled thick sliced pain de mie bread, ham, gruyere, 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

Smoked Turkey 10

plancha grilled on multigrain bread, gruyere cheese, avocado mash, local tomato, crimini mushroom, micro greens, chipotle mayonnaise

Cuban 10

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

Grilled Chicken Sandwich 11

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

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

entrées

Lamb Meatballs & Pappardelle 18

lamb sauce, english peas, grana padano

Whitefish 22

plancha grilled, mini vegetables, jasmine rice, champagne beurre blanc **GF**

Summer Salmon 16

chargrilled, citrus grain salad of orange, grapefruit supremes, scallion, red quinoa, mint, dill, local arugula, grapefruit creme fraiche **GF**

Fisherman's Stew 19

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

our farming partners

Fritz's Farm, Mattawan
Crisp Country Acres, Holland

Troy Lutke
General Manager
Kirk McKinney
Executive Chef

BRUNCH

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

DRAFTS

ARCADIA **Mango Surprise**
 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° **42 I.P.E.H.**
 SAUGATUCK **Bonfire Brown**
 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 10
 grey goose, olive brine, blue cheese olive
 LAKESIDE RITA 9
 hornitos, cointreau, fresh lime juice
 SEXTINI 7⁵
 citron vodka, chambord, pineapple juice,
 sparkling rose
 COSMOPOLITAN 8
 citron, cointreau, lime juice, cranberry juice
 COOL CUCUMBER 8
 hendricks, tonic, cucumber, lime
 PARROT HEAD PUNCH 7
 bacardi silver, myers dark, captain morgan,
 orange, pineapple
 LEMONADE LOVE 6⁵
 citron, green apple pucker, lemonade
 SUNSET SANGRIA 7
 house red
 SUNRISE SANGRIA 7
 house white

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 & COWYBOYS, Rose, SONOMA	8	12

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
 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
 WHITEHAVEN, Sauvignon Blanc, NEW ZEALAND 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

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", SuperTuscan, 34
 THE CALLING, Blend, CA 75