

# COVE

LAKE SIDE BISTRO

## starters

small plates

**Steak Tartare 14**  
shaved beef tenderloin, anchovy, dijon mustard, red onion, crispy capers, cornichon, radish, crostini

**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 13**  
marinara sauce, white wine, shallots, garlic, chorizo sausage, crusty bread

**Crab Cakes 15**  
lump crab, red remoulade, watercress, local 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

**Shrimp & Lobster Queso Blanco 14**  
chilled shrimp & lobster, chihuahua cheese, scallions, cream, cilantro, smoked paprika, crispy tortilla chips

**Mushroom & Chevré Strudel 13**  
trumpet royal, hen of the woods, clamshell mushrooms, shallots, white wine, garlic, herbs, chevré in phyllo dough

**Roasted Garlic Hummus 9**  
chick peas, tahini, roasted garlic, kalamata olive, cucumber, feta cheese, pepperoncini, roasted pepper, grilled pita bread V

**Oysters 16**  
citrus mignonette GF

**Duck Rilette 11**  
shredded duck leg, armagnac, herbs & spices, pickled radish, carrot, gherkins, onion marmalade, crusty bread

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

**Crispy Brussels Sprouts 7**  
lightly salted, lemon aioli

**Burrata 10**  
house smoked tomato, basil, arugula, balsamic reduction, extra virgin olive oil, crusty bread V

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

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

## 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

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

**Troy Lutke**  
General Manager  
**Tim Gibbs**  
Executive Chef

### •water•

**Shrimp & Scallops 33**  
black bean, orange, garlic, ginger sauce, sautéed shrimp & scallops, sesame braised baby bok choy, black rice GF

**Whitefish 22**  
plancha grilled, seasonal vegetable, jasmine rice, champagne beurre blanc GF

**Poor Man's En Papillote 23**  
fresh great lakes walleye steamed in a brown paper bag with seasonal vegetables, smoked fingerlings, captain's butter GF

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

**Chargrilled Salmon 24**  
beluga lentils, cultivated mushrooms, cherry tomato confit, vegetable broth

**Dover Sole Meuniere 33**  
lightly dusted, pan fried, shallots, capers, lemon juice, parsley, jasmine rice, seasonal vegetable

**Paella 24**  
shrimp, mussels, ocean fish, fresh water fish, scallops, sausage, smoked chicken, tossed in risotto, sweet pepper & citrus-saffron sauce

**Lobster & Shrimp Risotto 21**  
poached, peppers, sugar snap peas, fresh tarragon, arugula, grana padano GF

### •plant•

**Grains 16**  
amaranth, red quinoa, chia, arugula, vegetables, balsamic vinaigrette PBV GF

**Mushroom Risotto 19**  
cultivated michigan mushrooms, creamy arborio rice, arugula, white wine, grana padano GF

### •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 31**  
12oz choice steak, chargrilled, chimichurri sauce, seasonal vegetables, house smoked fingerling potatoes GF

**Pork Porterhouse 21**  
cider brined, chargrilled, glazed with apple, maple, whole grain mustard, drunken apples, seasonal vegetables, smoked fingerling potatoes GF  
*(please allow 20 minutes preparation time)*

**Duck Duo 25**  
one duck confit leg & thigh, sautéed pan seared half duck breast, brussels sprouts, michigan mushrooms, smoked fingerling potatoes GF

**Filet of Beef 33**  
7oz butter seared filet, smoked fingerling potatoes, seasonal vegetables, bearnaise

**Braised Lamb Shank 28**  
hind shank, braised, white wine, aromatic herbs, roasted root vegetables, smoked fingerlings, natural jus

### 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

**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 13**  
flaky whitefish, plancha grilled or flash fried in tempura batter, red remoulade, romaine lettuce, local tomato, red onion, butter-grilled whole wheat bun

## BRUNCH

Can't get enough of us?  
We will be offering a plated brunch menu

STAY TUNED FOR  
MORE DETAILS

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 GLASSES

ARCADIA Morning Nightcap  
 BELL'S Two Hearted  
 BELL'S Seasonal  
 BUD Light  
 ALASKAN Amber  
 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° Lil' Sunshine  
 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  
 FALL 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  
 AUTUMN SANGRIA 7  
 house blend

# SPECIALTIES

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

MOCKTAILS  
 FALL PUNCH 4<sup>5</sup>  
 apple cider, cranberry, cinnamon, ginger  
 beer, lime, cinnamon sugar rim  
 ROSEMARY JUICER 4<sup>5</sup>  
 rosemary simple syrup, grapefruit, lime,  
 and soda  
 SAGE SPARKLER 4<sup>5</sup>  
 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 <sup>5</sup>	10
FENN VALLEY, Riesling, MI	6 <sup>5</sup>	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	8	12
LOS CARDOS, Red Blend, ARGENTINA	6 <sup>5</sup>	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  
 THE CALLING, Blend, CA 75  
 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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