

# 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**  
Leelanau Cheese's award winning cheese served warm with smoked potato salad, radish, crusty bread V

**Fried Quail & Waffle 14**  
buttermilk brined quail, lightly breaded and fried, cheddar waffle, pepper gravy

**Shrimp & Lobster Smoked 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 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

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

**Troy Lutke**  
General Manager  
**Kirk McKinney**  
Executive Chef

#### •water•

**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

#### •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  
(please allow 20 minutes preparation time)

**Duck Breast 23**  
pan seared, roasted rosemary 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, mint, sugar snap 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 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

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° I.P.Eh!

SAUGATUCK Bonfire Brown  
 SHORT'S Local Light  
 SHORT'S Soft Parade Shandy  
 STELLA ARTOIS

## CIDERS

SIERRA ROSE, Blackberry  
 ANGRY ORCHARD

# 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 Hefe

# 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 7½  
 citron, chambord, pineapple juice,  
 sparkling rose  
 COSMOPOLITAN 8  
 citron, cointreau, fresh lime juice,  
 cranberry juice

COOL CUCUMBER 8  
 hendricks, tonic, cucumber  
 PARROT HEAD PUNCH 7  
 bacardi silver, myers dark, malibu,  
 orange, pineapple  
 LEMONADE LOVE 6½  
 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

# COVE

LAKESIDE BISTRO

# GLASSES

	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

ANGELS & COWBOYS, Rosé, SONOMA 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