

## DESSERTS 7

**New York Style Cheesecake**  
assorted sauce choices available

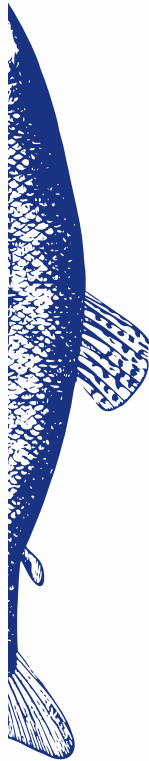
**Pineapple Upside-Down Cake**  
served warm with rum caramel sauce  
& coconut ice cream

**Strawberry Shortcake**  
sweet biscuit, turbinado sugar,  
strawberry compote & whipped cream

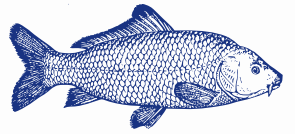
**Flourless Chocolate Torte (GF)**  
rich dark chocolate topped with white  
chocolate ganache & strawberry drizzle

**Seasonal Bread Pudding**  
served with a scoop of vanilla ice cream

**Feature Dessert**  
ask your server for today's offering!



# PATIO SEASON MENU



## STARTERS

**Baked Brie (VG)** 15  
warm & golden; served with toasted baguette - choice of:  
SWEET - fresh berries, honey, toasted almonds  
SAVORY - blackened spice, honey, toasted almonds

**Crispy Brussels Sprouts (VG)** 10  
served with lemon aioli

**Smoked Whitefish Dip** 12  
creamy, house-smoked dip; served with toasted baguette

**Flash Fried Calamari** 14  
served with sweet chili sauce & sriracha aioli

**Sweet & Spicy Parmesan Fries (VG)** 10  
steak cut russet fries tossed with sriracha gastrique,  
herbs, spices & parmesan; served with sriracha aioli

**Fried Seafood Basket** 12.5  
popcorn shrimp, clam strips, flash-fried fish; served  
with house-made remoulade & cove cocktail sauce

**Braised Pork Meatballs** 12  
tomato, red wine, parmesan & grilled bread points

**Chesapeake Crab Cakes** 16  
lump crab, house-made remoulade & arugula with lemon

**Lobster Fondue** 14  
cheese fondue with real lobster, scallions,  
roasted red peppers, toasted bread boule

## SOUPS

**French Onion** cup 4 / bowl 7

**Hampton Clam Chowder** cup 4.5 / bowl 7.5

**Featured Soup** price varies

## SALADS

ADD - CRAB CAKE +7.50 / CHICKEN BREAST +5 / SEARED AHI TUNA +10  
PLANT BASED CHICKEN +5 / SALMON +9 / SHRIMP +8 / STEAK +10

**Caesar** sm 5 / lg 10  
romaine, caesar, parmesan & herbed croutons

**House Greens (VG/GF)** sm 5 / lg 10  
mixed greens, red onion, radishes, cucumbers, grape  
tomatoes, carrots, sunflower seeds & tarragon vinaigrette

**Shrimp & Watermelon** lg 14  
grape tomato, jalapeno, avocado, chilled shrimp, lime zest  
& cilantro-lime vinaigrette on a wedge of fresh watermelon

**Lobster Cobb** lg 27  
north atlantic lobster meat, bacon, grape tomatoes,  
avocado, red onion, hard-boiled egg, feta cheese  
& lemon dill vinaigrette on romaine

**Beets & Goats Salad (VG)** lg 14  
roasted beets, goat cheese, mixed greens, red onion,  
grape tomatoes, herbs, sugared walnuts, herbed  
croutons & tarragon vinaigrette

**Greek Salad (GF)** lg 15  
romaine, feta, roasted beets, pepperoncini,  
red onion, kalamata olives, grape tomatoes,  
english cucumbers & greek vinaigrette

**LOOKING TO ENJOY  
THE SUMMER SUN  
WHILE YOU WORK?  
JOIN OUR TEAM!**



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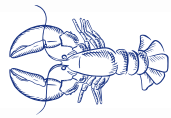
## FRIENDLY REMINDER TO OUR MILLENNIUM REWARDS MEMBERS:

As indicated on the back of gift  
cards purchased at Costco  
(identified by the red writing),  
because they are sold at a discount,  
they cannot be used for payment in combination  
with the Millennium Monday loyalty rewards or  
other offers and packaged pricing.



**COVE**  
LAKESIDE BISTRO





## BURGERS & SANDWICHES

SERVED WITH A CHOICE OF - FRIES, CHIPS, OR SALAD  
SUBSTITUTE SIDE - CUP OF SOUP +2 / BOWL OF SOUP +3  
ADD - BACON +2 / AVOCADO +2 / GF BUN +2

- Ahi Tuna Burger** 15  
chargrilled ahi tuna patty, wasabi aioli, lettuce, shaved cucumbers & buttered whole wheat bun
- Shrimp Po' Boy** 15  
fried shrimp, lettuce, tomato, tarragon aioli & toasted baguette
- Classic Grilled Cheese Sandwich (VG)** 10  
white cheddar, american, swiss & sourdough bread
- Quinoa Burger (VG)** 12.5  
red quinoa, mushrooms, black beans, herbs & spices, chipotle aioli, arugula, tomato, red onion & butter-grilled wheat bun
- Spicy Chicken Sandwich** 15  
butterflied fried chicken, jalapeno ranch, red cabbage slaw, zesty pickles & butter-grilled brioche bun
- Grilled Chicken Sandwich** 14  
chargrilled chicken breast, lettuce, tomato, red onion, pineapple aioli & butter-grilled brioche bun
- Lobster Roll** 25  
tarragon aioli, chives, lettuce, celery & butter-grilled lobster roll
- Topside Burger** 18.5  
blend of three cuts of choice beef, house-made crab cake, lettuce, tomato, onion, white cheddar cheese, bistro sauce, pickles & butter-grilled brioche bun
- Bistro Burger** 15  
blend of three cuts of choice beef, lettuce, tomato, red onion, pickles, bistro sauce & butter-grilled brioche bun with choice of cheese - american, cheddar, or swiss
- Crab Cake Sandwich** 17.5  
flash-fried crab cake patty, remoulade, romaine, tomato, red onion & butter-grilled whole wheat bun
- French Onion Steak Dip** 19.5  
shaved new york strip steak, caramelized onions, swiss, horseradish cream & sourdough baguette; served with french onion au jus for dipping
- Fish Sandwich** 13.5  
flaky whitefish, pan-seared OR flash-fried in tempura batter, remoulade, lettuce, tomato, red onion & butter-grilled wheat bun
- Cove Club** 16  
roasted turkey breast, arugula, tomato, cucumber, swiss, avocado aioli & sourdough

## JOIN US FOR HAPPY HOUR!

Mon-Fri | 4 PM - 6 PM

25% off house wine pours, \$1 off drafts, \$4 well drinks & \$5 house margaritas!



## ENTRÉES

- Great Lakes Whitefish** 24  
lightly seasoned & pan-seared great lakes whitefish, mashed potatoes, seasonal vegetable & champagne butter sauce
- Blackened Chicken Tortelloni** 23  
cheese-filled dumplings, brie cream sauce, red onions, red bell peppers, fresh tomatoes, spinach & parmesan
- Vegetable Risotto (VG/GF)** 19  
rotating seasonal vegetables from crisp country acres, creamy arborio rice, white wine & shaved parmesan
- Coconut Crusted Fresh Cod & Chips** 22  
flash-fried; served with pineapple aioli & crispy bistro fries
- New York Strip** 38  
chargrilled 14 oz choice steak, herbed butter, bistro fries & crispy brussel sprouts
- Daily Chef's Catch** market price  
ask your server for today's preparation!
- Blueberry Pork** 25  
8 oz bone in hand-cut pork chop, grilled & finished with blueberry sauce; served with smoked fingerlings & seasonal vegetables
- Tomato Butter Chicken** 26  
tomato-basted airline chicken, roasted; served with smoked fingerlings & seasonal vegetables
- Lobster Ravioli** 24  
lobster & ricotta ravioli, roasted red peppers, spinach & monterey cheese sauce
- Mushroom Ravioli (VG)** 19  
mushroom-filled ravioli, herbed cheese sauce, wild mushroom blend, spinach & shaved parmesan
- Citrus Salmon (GF)** 28  
grilled faroe island salmon finished with a citrus glaze; served with jasmine rice & seasonal vegetables
- Coconut Curry Shrimp (GF)** 25  
jumbo shrimp, jasmine rice, red bell pepper, carrots, green onions & yellow coconut curry sauce

## CURIOUS TREATS

delicious items you won't find elsewhere

## COLD DRINKS

refreshing cocktails, beer & wine

## COOL VIEW

enjoy West Lake all year long



PBV: plant based vegan | VG: vegetarian | GF: gluten free | DF: dairy free  
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.



follow us on social media!

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