



# M E N U

## Appetizers

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**CRAB CAKES** Two panko crusted crab cakes, fried golden brown. Served with lemon remoulade. \$18

**MAPLE BAKED BRIE (V)** Melted brie, drizzled with Little Rideau maple syrup, topped with candied jalapenos. Served with toasted baguette slices. \$18

**BRUSCHETTA (V)** Toasted panini with roasted tomato, red onion, whipped goat cheese, fresh basil + sweet balsamic glaze. \$17

**BIG OLE NACHOS (V)** Fresh made corn tortillas with Mexican spices, marble cheddar + Monterey Jack cheeses, green olives, mixed bell peppers, red onion + side of fresh salsa + sour cream. \$19 **Add seasoned grilled chicken breast \$8. Add guacamole \$4**

**MEXICAN CORN CHIPS (V)** Fresh made corn tortillas with Mexican spices with fresh salsa + guacamole. \$10

**DRUNKEN JERK SHRIMP (GF)** Seared plump jumbo shrimp in jerk spice marinade. Served with pineapple salsa. \$18

**SOUP OF THE DAY** Ask us about the daily creation! Cup \$7 or Bowl \$9

## Refreshing Salads

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**MARKET SALAD (GF + VEGAN)** Red cabbage, carrot, cucumber, green onion, mandarin orange, dried cranberry on fresh greens. **Small \$12 / Large \$16 Add seasoned grilled chicken breast \$8 or jumbo grilled shrimp \$9 DRESSINGS:** Creamy garlic, garden ranch, lemon poppyseed, balsamic vinaigrette, miso maple, blue cheese, cider Dijon.

**CLASSIC CAESAR** Crispy bacon, herb + garlic croutons, parmesan cheese, lemon wedge + creamy garlic dressing on crisp romaine. **Small \$13 / Large \$17 Add seasoned grilled chicken breast \$8 or jumbo grilled shrimp \$9**

**PEAR + WALNUT SPINACH SALAD (GF + V)** Sliced pear + spiced walnuts on a bed of spinach with feta, dried cranberry + cider Dijon dressing. **Small \$14 / Large \$18 Add seasoned grilled chicken breast \$8 or jumbo grilled shrimp \$9**

## Lunch Mains

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**MISO MAPLE NOODLE BOWL (GF + VEGAN)** Warm rice noodles, shredded carrot, crunchy red cabbage, cucumber, crushed peanuts, cilantro & sesame tossed in miso maple sauce. \$18 **Add seasoned grilled chicken breast \$8 or jumbo grilled shrimp \$9**

**RIDEAU BUDDHA BOWL (GF + VEGAN)** Basmati rice with shredded carrots, edamame beans, red bell pepper, roasted sweet potato, marinated cucumber, sesame seeds, pickled ginger, miso maple sauce + sriracha mayo. \$22 **Add seasoned grilled chicken breast \$8 or jumbo grilled shrimp \$9**

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All lunch mains below come with a choice of the following **SIDES:** French fries, onion rings, caesar salad OR market salad. **UPGRADE SIDES:** Poutine, spinach salad OR sweet potato fries - Add \$3.50 / Gluten Free bun OR wrap - Add \$2.50

### WARM TURKEY + OLD CHEDDAR SANDWICH

Toasted ciabatta, roasted turkey, cranberry relish, lemon garlic aioli, melted old cheddar. \$19

### COVE CRUNCHER 2.0

Buttermilk fried chicken, lettuce, fresh tomato, sriracha mayo, drizzled honey + dill pickles on a toasted bun. \$19 **Add Cheddar \$2, Smoked Cheddar \$2.50 or Bacon \$2.50**

### CLASSIC COVE BURGER

½ lb. all beef patty, lettuce, tomato, slivered red onion, sliced dill pickle, mustard + relish on a toasted bun. \$19 **Add Cheddar \$2, Smoked Cheddar \$2.50 or Bacon \$2.50**

### FOLEY MOUNTAIN BURGER

The Complete Burger!  
½ lb. all beef patty, crispy onions, banana peppers, bacon, smoked cheddar, lettuce, tomato & chipotle mayo on a toasted bun. \$22

### REUBEN SANDWICH

Montreal smoked meat, swiss cheese, sauerkraut, Russian dressing on toasted marble rye. \$18



# M E N U

## Deep Fried Goodness

### CLASSIC CHICKEN WINGS

Crispy, breaded wings! Choose your sauce: mild BBQ, medium chipotle, Frank's Hot, honey garlic, sweet chili OR lemon pepper dry rub with French fries. \$22

### FISH + CHIPS

Perth Brewery beer battered, panko crusted haddock with French fries. Served with tartar sauce, coleslaw and lemon.

One piece \$14/Two pieces \$20

### GROWLY BASKET

A Cove Original. Crispy chicken fingers, mozza sticks, onion rings + French fries. \$20

### CHICKEN FINGERS & FRIES

Five breaded chicken fingers with French fries. Served with plum sauce. \$18

### POUTINE

Squeaky Quebec curds, gravy and fries. \$14 Upgrade to sweet potato fries add \$3.50.

### SWEET POTATO FRIES (V)

Basket served with curry mayo. \$12

### FRENCH FRIES (V)

Basket of crispy, seasoned fries. \$9

### ONION RINGS (V)

Basket of plump onion rings. \$10

## Dinner Mains

\*Available 5-8pm

### NEW YORK STRIPLOIN

(GF)

11oz. AAA local beef, seasoned + grilled. Served with bacon wrapped asparagus, lemon chive compound butter with roasted potatoes + grilled vegetables.

\$Market Price Add Grilled Jumbo Shrimp \$9

### STUFFED CHICKEN

(GF)

Bacon wrapped + stuffed with goat cheese, grilled pineapple, caramelized onions, asparagus + pan sauce. Served with herb + garlic mashed + corn on the cob. \$32

### COCONUT CURRY SALMON (GF)

Honey glazed Atlantic salmon with a creamy coconut curry with aromatic Indian spices + earthy vegetables. Served with chili garlic butter on basmati rice. \$29

### EGGPLANT PARMIGIANA

(V)

Crispy panko fried eggplant in marinara sauce, baked with Monterey jack + parmesan, topped with fresh basil. Served with grilled asparagus + creamy pesto linguini. \$27

\*\*\*Prices do not include HST or Gratuity.