



# M E N U

## Appetizers

### MUSSELS

PEI Mussels steamed in Perth Brewery Foley Mountain Lager + lemon wedge. Served with crusty bread. \$20

### FRENCH ONION SOUP

Hearty classic, topped with baguette, old cheddar au gratin + onion rings. \$12

### CRANBERRY APPLE BAKED BRIE (V)

Warm Brie topped with cranberry apple chutney + spiced walnuts. Served with crostini. \$18

### BIG OLE NACHOS (V)

Fresh made corn tortillas with Mexican spices, marble cheddar, green olives, mixed bell peppers, red onion + side of salsa + sour cream. \$19 Add grilled chicken \$8 OR beef brisket \$8. Add queso \$4

### MEXICAN CORN CHIPS (V)

Fresh made corn tortillas with Mexican spices with salsa. \$10 Add queso \$4

### SOUP OF THE DAY

Ask us about the daily creation, served with a warm roll. Cup \$7 or Bowl \$9.

## Salads

### BLT SALAD

Arcadian mixed greens, bacon bits, cherry tomatoes, shredded cheddar cheese, herb & garlic croutons + honey mustard dressing. \$18 Add grilled chicken \$8 OR grilled jumbo shrimp \$9

### PEAR + WALNUT SALAD (GF + V)

Spinach, sliced pear, spiced walnuts, feta cheese, dried cranberry + cider Dijon dressing. \$18 Add grilled chicken \$8 OR grilled jumbo shrimp \$9

### GARDEN SALAD (GF + VEGAN)

Arcadian mixed greens, cherry tomatoes, shredded carrot, cucumber, red onion. \$16 **Choice of dressing:** Lemon poppyseed, cider Dijon, balsamic vinaigrette, creamy garlic, ranch, miso maple, honey mustard OR blue cheese. Add grilled chicken \$8 OR grilled jumbo shrimp \$9

## Lunch Mains

### MISO MAPLE NOODLE BOWL

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

### RIDEAU RAMEN BOWL (GF)

Ramen noodles cooked in tamari broth with shiitake mushrooms, carrots, baby bok choy, soft boiled egg, scallions, cilantro + chilli pepper. \$22 Add grilled chicken \$8 OR grilled jumbo shrimp \$9

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All lunch mains below come with a choice of the following **SIDES:** French fries, onion rings OR garden salad, BLT salad. **UPGRADE SIDES:** poutine, pear + walnut salad OR sweet potato fries - Add \$3.50 / Gluten Free bun OR wrap - Add \$2.50

### HOT TURKEY SANDWICH

A Cove staple! Oven roasted turkey on white bread. Served with mashed potatoes or french fries with roasted veg, gravy + cranberry sauce. \$19

### THE COVE CRUNCHER

Buttermilk fried chicken, lettuce, sliced tomato, sriracha mayo, drizzled honey + dill pickles on a toasted bun. \$20 Add Cheddar \$2, Smoked Cheddar \$2.50 or Bacon \$2.50

### BEEF BRISKET DIP

Tender, slow roasted beef brisket on toasted vienna roll with Bushgarden Farm Pilgrimage cheese, horseradish mayo, caramelized onions + au jus. \$20

### CLASSIC COVE BURGER

All beef patty, lettuce, tomato, 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

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



# M E N U

## Deep Fried Goodness

### CLASSIC CHICKEN WINGS

Our famous, 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 Foley Mountain Lager 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

**MOZZA STICKS (V)** Breaded, stringy, delicious mozzarella sticks. \$11

## Dinner Mains

\*Available 5-8pm

### CHICKEN PARMIGIANA

Crispy breadcrumb coated chicken breast with tomato sauce, broiled with a three cheese blend. Served with linguini in a rosé sauce. \$29

### STEAK + FRITES

Local AAA beef New York striploin with peppercorn sauce, roasted seasonal vegetables + French fries.  
\$ Market Price Add **grilled jumbo shrimp \$9**

### SPANISH BLACKENED ATLANTIC SALMON (GF)

Smoked harissa romesco sauce, roasted fennel, corn + tomato salad, pickled mustard seed. Served with basmati rice. \$32

### GREEN THAI CURRY (GF + VEGAN)

Coconut milk with lemongrass, kaffir lime leaves, green chilies, coriander + roasted vegetables. Served with basmati rice. \$25  
Add **grilled chicken \$8 OR grilled jumbo shrimp \$9**

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