

MENU



Appetizers

Spinach + Cheese Wontons (V)

Crispy fried wontons filled with our classic 3 cheese spinach dip. Served with sweet chili garlic sauce. \$16

Mussels Marinieres

Steamed in a garlic, shallot and white wine broth. Served with sourdough toast. \$22

Garlic Cheese Bread (V)

Toasted ciabatta with garlic butter, topped with melted cheddar and mozzarella. \$12

Ahi Tuna Poke

Tamari + sesame marinated tuna with mango. Served with Sriracha mayo and tostada crisps. \$21

Seasoned Corn Chips (V)

Corn tortillas made in-house with fresh oil and served with salsa. \$11

Feta + Tomato Dip (V)

Whipped feta, roasted cherry tomatoes, hot honey and fresh basil served with sourdough toast. \$18

Soup of the Day

Ask us about the daily creation, served with a warm roll. Cup \$7 or Bowl \$10

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

Lunch available from 11:30am-8:00pm / Dinner from 5:00-8:00pm

Thanks for supporting Nightly Live Entertainment at The Cove!

Please tip our musicians generously!

Salads+Bowls

Salmon Sushi Bowl (GF)

Pan seared teriyaki salmon, steamed rice, edamame beans, shredded carrots, pickled onion, sesame seeds and cilantro with Sriracha mayo drizzle. \$28

Fresh Garden Salad (VG + GF)

Greens, tomatoes, shredded carrot, cucumber, pumpkin seeds. \$17
Dressings: Balsamic, blue cheese, cider dijon, creamy garlic, miso maple, poppyseed or ranch

Strawberry Mandarin Arugula Salad (V + GF)

Arugula, fresh strawberries, mandarins, cucumber, feta, pickled onions and spiced walnuts, tossed in a mint vinaigrette. \$20

Classic Caesar Salad

Crispy bacon, herb & garlic croutons, parmesan, lemon wedge and creamy garlic dressing on crisp romaine. \$18

Miso Maple Noodle Bowl (VG + GF)

A Cove Fave! Warm rice noodles, shredded carrot, red cabbage, cucumber, crushed peanuts, red pepper, cilantro + sesame seeds tossed in miso maple sauce. \$20

ADD ONS: Grilled Chicken \$9, Grilled Shrimp \$10 or Salmon Filet \$10

Burgers+ Sandwiches

All items below come with a side:

SIDES:

French fries, Soup, Caesar salad OR Garden salad.

UPGRADE SIDES:

Poutine, Strawberry mandarin salad, Onion rings OR Sweet potato fries - Add \$3

ADD ONS:

Bacon \$3, Cheddar \$2 and/or Smoked Cheddar \$3

SUBSTITUTES:

Gluten Free Bun or Wrap \$2.50

Classic Cove Burger

All beef patty, lettuce, tomato, red onion, dill pickle, mustard and relish served on a toasted bun. \$21

Foley Mountain Burger

The Complete Burger! All beef patty, crispy onions, banana peppers, bacon, smoked cheddar, lettuce, tomato and chipotle mayo on a toasted bun. \$25

Cove Chicken Cruncher

Buttermilk fried chicken breast, lettuce, tomato, hot honey, dill pickles and Sriracha mayo on a toasted bun. \$21

Caprese Sandwich (V)

Fresh tomatoes, mozzarella, arugula and basil pesto served on toasted sourdough bread. \$20

Reuben Sandwich

Montreal smoked meat piled high with sauerkraut, swiss cheese and Russian dressing on marble rye bread. \$21

Turkey Salad Wrap

Fresh roasted turkey blended with grapes, walnuts, arugula and cranberry mayo prepared in a warm flour tortilla. \$20

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Dinner Mains available from 5:00-8:00pm

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Deep Fried Goodness

Classic Chicken Wings

Crispy, breaded wings! Choose your sauce: mild BBQ, medium chipotle, Frank's Hot Sauce, honey garlic OR sweet chili 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 \$16 / Two pieces \$22

Growly Basket™

A Cove Patented Original.

Crispy chicken fingers, mozza sticks, onion rings and French fries. \$22

Chicken Fingers & Fries

Breaded chicken strips with French fries. Served with plum sauce. \$18

Poutine

Served with squeaky, authentic Quebecois curds, house gravy and fries. \$14

Upgrade to sweet potato fries add \$3

Sweet Potato Fries (V)

Basket served with curry mayo. \$13

French Fries (V)

Basket of crispy, seasoned fries. \$9

Onion Rings (V)

Basket of onion rings served with our dill dip. \$13

Moza Sticks (V)

Breaded, string, delicious mozzarella sticks. Served with marinara sauce. \$12

Dinner Mains

All available from 5:00-8:00pm

STARTER SALAD:

Fresh Garden Salad \$10

Strawberry Mandarin Salad \$12

Classic Caesar Salad \$11

Pork Back Ribs

1/2 rack of ribs, seasoned and slowly roasted until tender and juicy. Basted with our house made BBQ sauce.

Served with southwest corn salad and french fries. \$28

Peruvian Chicken Supreme (GF)

Oven roasted chicken breast marinated with flavors of cumin, garlic and smoked paprika, drizzled with a herbaceous citrus sauce. Served with buttery mashed potatoes and sauteed vegetables. \$28

Pickerel Picatta (GF)

Pan seared pickerel in a lemon butter sauce with crispy capers.

Served with rice pilaf and sauteed vegetables. \$28

Creamy Tuscan Linguini (V)

Fresh spinach, sun dried tomatoes, feta cheese and linguini, tossed in a garlic cream sauce. \$23

ADD ONS:

Grilled Chicken \$9, Grilled Shrimp \$10, Salmon Filet \$10

NY Striploin Steak (GF)

11oz. Local AAA beef New York striploin. Served with buttery mashed potatoes and sauteed vegetables. \$ Market Price

ADD ONS:

Grilled Mushrooms \$4, Grilled Onions \$4 or Both \$6