

MENU

SHAREABLES | ENTREES | SANDWICHES | SALADS | DESSERTS

SHAREABLES



Fried Artichokes

Artichoke hearts dredged in seasoned rice flour, flash fried, served with pesto ranch dipping sauce 11

Cove Sliders

A pair of beef sliders & choice of cheese on small brioche buns topped with lettuce, tomato, and mayo 13

Beer Battered Clams

Beer battered clams served with sweet chili slaw, crispy fries and cocktail sauce 12

Coconut Prawns

Coconut flake dusted prawns with Thai Street dipping sauce & house slaw 12

Fajita Quesadilla

Prime Rib quesadilla with onions, bell peppers, cheddar cheese with a side of pico de gallo 18

Seared Ahi Tuna

Yellow Fin tuna rolled in sesame seeds, seared rare with a toasted sesame dressed salad, wasabi, pickled ginger and soy sauce 18

Chicken Tenderloins

A trio of chicken tenderloins with sweet chili slaw. Your choice of tartar, ranch, BBQ, or honey mustard 12

Thai Street Prawns

Jumbo prawns sautéed in spicy sweet chili cilantro glaze, drizzled with honey-lime Crema over house slaw 18

ENTREES

Chicken Piccata

Lemon piccata sauce over chicken breast dredged in seasoned flour, seared and served with capellini pasta and Chef's choice veggies 24

Udon Noodle Bowl

Sautéed fresh vegetables in a house made Asian glaze served over your choice of Udon noodles or Rice 14 Chicken +5, Prawn +8, Salmon, or Steak +10

Seared Salmon

Northwest wild caught Sockeye Salmon served with wild rice and Chef's vegetable medley 26

Prime Rib Stroganoff

Prime rib and creamy stroganoff sauce served over chef's choice noodles with a grilled ciabatta roll 23

Prime Rib Dinner *

* After 5pm Friday & Saturday *
Slow-smoked prime rib with loaded baked potato topped with cheddar cheese, bacon bits, sour cream, butter and chives with Chef's vegetable medley 35



Flat Iron Steak & Prawns

Flat Iron Steak with 3 buttery prawns, steak fries and Chef's vegetable medley 28

Fish & Chips

Two hand-dipped fillets in beer batter. Served with crispy fries, sweet chili slaw, house-made tartar sauce and lemon. Cod 15 Halibut 19

Cajun Chicken Alfredo

Grilled chicken breast tossed in creamy Cajun alfredo sauce with grilled peppers and onions over a bed of linguini noodles and a side of grilled ciabatta 23

Prawn Scampi

Jumbo prawns, butter, lemon garlic wine sauce, sun-dried tomatoes, shaved Parmesan cheese served over linguini with a grilled ciabatta 27



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
FOOD ALLERGIES? PLEASE INFORM YOUR SERVER.

SANDWICHES

Chicken Club

Grilled or Crispy chicken, bacon, Swiss, mayo, lettuce, tomato, and avocado on a brioche bun with crispy fries 17

The Gobbler

House-roasted turkey, cream cheese, mayo, lettuce, and cranberry sauce on sourdough served with house chips 15

Extreme Grilled Cheese

Cheddar, Swiss, and pepper jack cheese, thick-cut bacon, sliced tomato and pesto on sourdough with house chips 14

The Cove Burger

Hand-pressed beef patty, cheddar cheese, lettuce, tomato, onion, mayo, on a brioche bun served with crispy fries 15

Swiss Dip

Roast beef, roasted turkey or pastrami with melted Swiss on a grilled ciabatta with horseradish, au jus, served with crispy fries 17

Classic BLT

Thick-cut bacon, lettuce, mayo, and tomato on bread of your choice with house chips 14

Bleu Cheese Bacon Burger

Hand-pressed beef patty with melted bleu cheese, bacon, lettuce, tomato, onion, mayo, on a grilled brioche bun with crispy fries 17

The Reuben

Thin-sliced pastrami, Swiss cheese, sauerkraut, & Thousand Island on grilled marbled rye with sweet potato fries 17



SOUPS & SALADS

Clam Chowder

Award-winning Clam Chowder served daily Cup 7, Bowl 11

Cobb Salad

Grilled chicken breast over mixed greens, avocado, cherry tomatoes, cucumbers, bleu cheese crumbles, cheddar, bacon crumbles, carrots, croutons, bleu cheese dressing and sliced hard-boiled egg 18

Harvest Salad

Roasted turkey over mixed greens, crisp apples, feta cheese, cranberries, walnuts, bacon, croutons & cranberry vinaigrette 16

Caesar Salad Your Way

Fresh romaine lettuce tossed in creamy Caesar dressing, house made croutons, cracked pepper, Parmesan cheese and a lemon wedge 12 Chicken +5, Prawn +7, Salmon or Steak +10

The Cove Salad

Mixed greens, tossed in house-made Cranberry vinaigrette, blue cheese crumbles, cherry tomato, croutons and sliced red onions 10



DESSERTS AND DESSERT WINE

Mudd Pie

Rich coffee-flavored ice cream, rippled with chocolate and toasted almonds on a fudge-topped chocolate cookie crust 9

Salted Caramel Brownie

Gourmet Salted Caramel-Filled Brownie drizzled with salted caramel and dark chocolate on a chocolate-covered pretzel crust 9 a la mode +4

Banana Creme Pie

House-made smooth banana cream pudding in a graham cracker crust topped with whipped cream and a cherry 8



Chocolate Lava Cake

Moist chocolate cake baked in mini-Bundt form, filled with creamy, rich chocolate ganache. Warmed 10

Apple Blossom

Warmed apple pie wrapped in a flaky pastry, sprinkled with cinnamon and topped with a clear glaze 8 a la mode +4

Creme Brulee Cheesecake

Madagascar vanilla bean flecked creme brulee layered into a light cheesecake and a caramel top 12

Brian Carter Opulento

Woodinville, WA - Opulento is a fortified Port-style dessert wine made from traditional Portuguese grape varieties 12



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