



# TERRACE ROOM & ROOFTOP PATIO MENU

Features



## Starters

- House Salad** <sup>GF</sup> Sm. \$8 Lg. \$12  
*Mixed greens, red peppers, cucumbers, red onions, tomatoes & choice of dressing*
- Caesar Salad** Sm. \$10 Lg. \$16  
*Fresh romaine, bacon, parmesan & croutons*
- Greek Salad** <sup>GF</sup> Sm. \$11 Lg. \$17  
*Mixed greens, peppers, cucumbers, red onions, tomatoes, kalamata olives & feta*
- Add Grilled Chicken to any salad** <sup>GF</sup> \$9

- Soup of the Day** \$7  
*Made in house daily*
- Jalapeno Poppers** \$13  
*(6) filled with cream cheese*
- Battered Mushrooms (15)** \$13
- Plate of Buffalo Cauliflower (8oz)** \$13
- Broccoli Bacon Cheddar Bites (6)** \$13

- Cheese Plate** \$14  
*4 Mozzarella Sticks & 6 Cheddar Balls*
- Calamari (8 oz)** \$19  
*In crispy batter & served with smoky mayo*
- Mixed Appetizer Platter** \$32  
*6 Battered mushrooms & 6 Broccoli Bacon Cheddar Bites, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, & onion rings*

## Handhelds Served with fries

- Perch Tacos** \$19  
*2 flour tortillas filled with perch, fresh pico de gallo, creamy cabbage & diced mango*  
*Vegetarian Option: sub. crispy breaded avocado slices*
- Chicken Caesar Wrap** \$18  
*Grilled chicken breast, bacon & Caesar salad mixed and wrapped in a flour tortilla*
- Beef On a Bun** \$19  
*Slow roasted in house. Served with au jus for dipping.*
- Chicken On a Bun** <sup>GF</sup> \$18  
*Breast of chicken with lettuce & tomato*  
\*Add Jensen's cheddar \$2 \*Add bacon \$3  
\*Substitute for gluten free bun \$3
- Perch Burger** \$19  
*3oz perch with lettuce and tomato*
- Burger** <sup>GF</sup> \$14  
*VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles & onion*  
\*Add Jensen's cheddar \$2 \*Add bacon \$3  
\*Substitute for gluten free bun \$3  
\*Make it a double burger \$5
- Veggie Burger** \$15  
*Soy based veggie patty with lettuce, tomato, pickles, & onion*  
\*Add Jensen's cheddar \$2
- Grilled Cheese** \$9  
\*Add ham or beef \$7

## Plates & Platters No sides included

- Perch** 8oz \$28 16oz \$50
- Pickrel** 8oz \$21 16oz \$41
- Breaded Shrimp** 10pc \$20 20pc \$39
- Breaded Scallops** 12 pc \$28 24pc \$49
- Buffalo Shrimp** 16 pc \$21 32 pc \$41  
*Battered & tossed in wing sauce*
- Clam Strips** 4oz \$13 8oz \$24
- Wings** <sup>GF</sup> 1lb \$16 2lb \$30  
*Mild, Medium, Hot, Suicide, Honey Garlic (not GF).*  
*Served with house made blue cheese, celery & carrots*
- Mixed Seafood Platter** \$65  
*8oz Perch, 8 Shrimp, 8 Scallops & 4oz Calamari*

**All prices subject to applicable taxes**

<sup>GF</sup> - Gluten Friendly Option <sup>GF</sup> - Substitute with Gluten Free Bun \$3  
Please note that our kitchens contain gluten so we are **not gluten free**

## Mains Served with potato, cabbage salad & celery bread

- Perch** 5 oz. \$23 7oz. \$27  
*Lightly breaded the Erie Beach way*
- Pickrel** \$19  
*6oz lightly breaded the Erie Beach way*
- Breaded Shrimp** \$20  
*8 crispy golden shrimp*
- Breaded Scallops** \$24  
*7 crispy golden scallops*
- Grilled Fish of the Day** <sup>GF</sup> Market Price
- Battered Cod** \$19  
*6oz of Beer Battered cod*
- Chicken Strips** \$17  
*3 all white meat chicken fillets served with plum sauce*
- Hot Beef** \$20  
*Slow roasted in house and served open faced with house made gravy*
- NY Strip Steak 6oz** <sup>GF</sup> \$24  
*Locally sourced from Norwich Packers*  
\*Steak Add ons: Perch 4 oz \$14 Pickrel 4 oz \$10  
Shrimp 4 pc \$11 Scallops 5 pc \$14

Substitute for potato - \$3.50  
Side House Salad, Side Caesar  
Sweet Potato Fries, Poutine, Onion Rings.

## Side Orders

- Celery Bread per piece** \$2.25
- Fries** <sup>GF</sup> \$8
- Poutine** *with local Jensen's curds* \$11
- Sweet Potato Fries** <sup>GF</sup> \$11
- Onion Rings** \$11
- Celery & Carrots** *w/dip* <sup>GF</sup> Sm. \$4 Lg. \$7
- Cove Room Salads** <sup>GF</sup> Sm. \$3 Med. \$5 Lg. \$9  
*Cabbage • Cucumber • Bean • Mandarin*

## Desserts Made fresh in our Cove Room Kitchen

- Homemade Pies** \$8
- Homemade Cheesecake** \$8
- Homemade Rice Pudding** <sup>GF</sup> \$8
- Pumpkin Bread Pudding** *w/praline sauce* \$8
- Sundaes** *Chocolate, Butterscotch, Strawberry* <sup>GF</sup> \$7
- Ice Cream** <sup>GF</sup> \$5
- Crème de menthe Parfait** <sup>GF</sup> \$7

## Dreaming of Summer

### Cocktails

<b>Summer Garden</b>	\$14
<i>Gin, St. Germain liquor, butterfly pea flower syrup, strawberries, blueberries, cucumber, soda</i>	
<b>Castaway Colada</b>	\$11
<i>Rum, Pina colada and mango daiquiri mix blended over ice, toasted coconut rim</i>	
<b>Moscow Mule</b>	\$11
<i>Vodka, lime juice, ginger beer</i>	
<b>Dover Dilly</b>	\$11
<i>Amaretto, melon liqueur, triple sec, lemon, orange juice, grenadine, sprite</i>	
<b>Bee's Knees</b>	\$11
<i>Gin, local honey syrup, lemon, soda</i>	
<b>Mermaid Lemonade</b>	\$11
<i>Rum, blue curaçao, lemonade</i>	
<b>Beach Peach</b>	\$11
<i>Rum, peach schnapps, lime, orange juice, sprite</i>	
<b>Thirsty Perch Martini</b>	\$13
<i>Malibu rum, Cointreau, blue curacao, orange juice</i>	
<b>Bikini Martini</b>	\$13
<i>Vodka, Malibu rum, pineapple juice, grenadine</i>	

## For the Sober Sailors

### Non-alcoholic

<b>Strawberry Basil Lemonade</b>	\$7
<i>Basil simple syrup, lemonade, strawberry compote, soda (add Vodka \$5)</i>	
<b>Sober Sailor</b>	\$7
<i>Rosemary simple syrup, lime and pineapple juice, ginger beer (add Rum \$5)</i>	
<b>Blueberry Lavender Spritz</b>	\$7
<i>Blueberry lavender simple syrup, lime juice, soda (add Gin \$5)</i>	
<b>Frozen Shakes</b>	\$7
<i>Vanilla, chocolate, strawberry</i>	
<b>Fountain Pop</b>	\$2.75
<i>(refill \$1)</i>	
<b>Canned Pop</b>	\$3.25
<b>Milk</b>	\$5
<b>Lemonade</b>	\$6
<b>Non-Alcoholic Beer</b>	\$6
<b>Cider Keg</b>	770ml \$16
<i>Non-alcoholic sparkling cider</i>	
<i>Apple - Apple Raspberry</i>	

## Classics

<b>Margarita</b>	\$13
<i>(frozen or on the rocks) Tequila, triple sec, lime, salt rim</i>	
<b>Classic Caesar</b>	\$11
<i>Vodka, Clamato, worcestershire, Tabasco, spicy green bean &amp; olive</i>	
<b>Frozen Cocktails</b>	\$11
<i>Ask your server for selections</i>	
<b>Sangria</b>	Glass \$9
<i>Made with Red or White wine (contains cinnamon)</i>	
	Pitcher \$42

## Ciders & Coolers

### Local

<b>Vodka Friday</b>	473ml	\$10.50
<i>Vodka soda beverage</i>		
<i>Thorny Beach - peach raspberry</i>		
<i>Endless Summer - watermelon cucumber</i>		
<b>Hounds of Erie</b>	500 ml	\$10.50
<i>Dog House - hopped apple cider</i>		
<b>Folkin' Hard</b>	500ml	\$10.50
<i>Fresh Apple Cider</i>		

### Domestic

<b>Somersby</b>	473ml	\$10.50
<b>Mike's Hard Cranberry</b>		\$7
<b>Smirnoff Ice</b>		\$7

## BEER

### On Tap

#### Local

7oz \$3.75	15oz \$7	60oz pitcher \$24
<b>Ramblin' Road Country Pilsner</b>		

#### Domestic

7oz \$3.50	15oz \$6	60oz pitcher \$22
<b>Bud Light</b>		
<b>Keith's IPA</b>		
<b>Keith's Red</b>		

### Bottles & Cans

#### Local

<b>Ramblin' Road</b>		
IPA, PurebRed, Dakota Pearl Ale	341ml	\$7.50
High Road	473ml	\$10.50

#### New Limburg

Belgian Blonde, WIT	500ml	\$10.50
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#### Charlotteville Brewing Company

Ask your server for current selection	473ml	\$10.50
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#### Domestic \$6.50

Bud Light, Coors Light, Canadian, Budweiser, Blue, Export, Crystal

#### Premium \$7

Michelob Ultra, Waterloo Dark, Miller Genuine Draft, Sleeman Clear

#### Imported \$7.50

Corona, Stella, Heineken, Guinness

## WINE

### White Wines

#### Local

6oz \$9.50	1/2L \$28	Bottle \$42
<b>Horse &amp; Boat Riesling, Burning Kiln</b>		
<b>Quitting Time Pinot Grigio, Burning Kiln</b>		
<b>Cureman's Chard Chardonnay, Burning Kiln</b>		
<b>Harvest Party White, Burning Kiln</b>		
<b>Frisky White, Frisky Beaver</b>		

#### Domestic

6oz \$8.50	1/2L \$23	Bottle \$34
<b>Chardonnay, Jackson Triggs</b>		
<b>Pinot Grigio, Jackson Triggs</b>		

#### Imported

6oz \$9	1/2L \$24	Bottle \$35
<b>Bin 65 Chardonnay, Lindeman's (Australia)</b>		
<b>Sauvignon Blanc, Two Oceans (South Africa)</b>		

#### White Zinfandel

6oz \$8.50	1/2L \$23	Bottle \$34
<b>White Zinfandel, Gallo (California)</b>		

### Red Wines

#### Local

6oz \$9.50	1/2L \$28	Bottle \$42
<b>Fox &amp; the Hound Marquette, Hounds of Erie</b>		
<b>Harvest Party Red, Burning Kiln • Frisky Red, Frisky Beaver</b>		

#### Domestic

6oz \$8.50	1/2L \$23	Bottle \$34
<b>Merlot, Jackson Triggs • Cabernet Sauvignon, Jackson Triggs</b>		

#### Imported

6oz \$9	1/2L \$24	Bottle \$35
<b>Shiraz, Yellow Tail (Australia)</b>		
<b>Shiraz Cabernet, Jacobs Creek (Australia)</b>		
<b>Cabernet Merlot, Santa Carolina (Chile)</b>		

### Rosé & Sparkling (by the bottle only)

#### Rosé

Broken Needle, Burning Kiln	\$42 • Mateus (Portugal)	\$33
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<b>Sparkling</b>	• Sparks, Burning Kiln	\$42
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