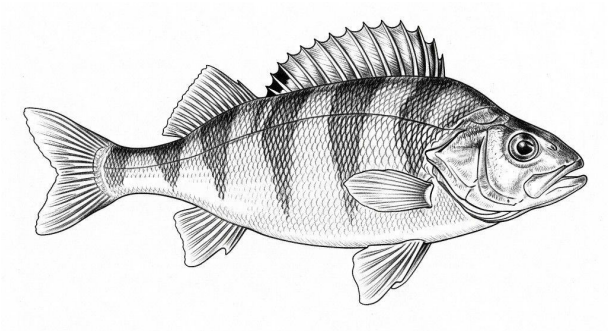
THE COVE ROOM

THE ERIE BEACH HOTEL



All entrees include our famous Cove Room Salads & Celery Bread

Feature Soup $6.50/$8.50

Daily soup made in-house. No Salads or Celery Bread included

Lighter Fare

Soup & Salad $16

Soup of the day with the selection of a Cove Room salads, and our famous Celery Bread.

Perch Tacos $25

Two flour tortillas filled with perch, pico de gallo, creamy cabbage salad, and freshly diced mango. Served with fries.

Chicken Caesar Salad | GF option $23

Crisp romaine, bacon, parmesan, and croutons, topped with grilled chicken breast.

Cheeseburger $19

1/4 lb all-beef patty from VG Meats, topped with Jensen's cheddar cheese, lettuce, tomato, pickles, and onion. Served with a side of fries.
Add bacon $3 | GF bun $3.50

Perch Burger $24

3oz perch topped with lettuce, and tomato. Served with a side of fries.
GF bun $3.50

Chicken Caesar Wrap $24

Grilled chicken breast, bacon, and Caesar salad mix wrapped in a flour tortilla. Served with a side of fries.

All prices subject to applicable taxes.
Gratuity added for groups of 10 or more.

Extreme care is exercised during processing and preparation. but occasionally fish bones or scales may be present.

Chicken on a Bun $24

Grilled chicken breast topped with cheddar, tomato, lettuce, and mayo on a bun. Served with a side of fries.
GF bun $3.50

Beef on a Bun $24

Slow-roasted beef piled on a fresh bun and served with au jus for dipping. Served with a side of fries.
GF bun $3.50

Plates

Larger individual portions - no potato included.

Erie Beach Pickerel $34

10oz of Erie Beach pickerel

Erie Beach Perch $40

10oz of Erie Beach perch

Breaded Shrimp $36

10pc breaded shrimp

Breaded Scallops $40

9oz of breaded scallops

Half & Half Plate $40

Choose any two plates above, served half and half for the perfect combination.

Mixed Seafood $43

3oz of perch, 3oz of pickerel, 3oz of breaded scallops, and 3 breaded shrimp.

FRIDAYS

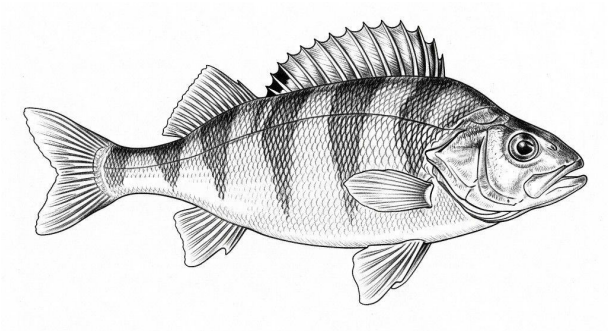
Two Can Dine $89

Includes:

- Choice of a local draft beer or a 6 oz glass of wine
- Cove Room salads and celery bread
- Choice of one of four selected entrées for the week
- One house-made dessert to share

THE COVE ROOM

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All entrees include our famous Cove Room Salads & Celery Bread

Mains

Served with your choice of fries or mashed.

Erie Beach Pickerel $25

5oz of Erie Beach pickerel served with your choice of potato, lemons and tartar sauce.

$31

8oz of Erie Beach pickerel served with vegetables, your choice of potato, lemons and tartar sauce.

Erie Beach Perch $30

5oz of Erie Beach perch served with your choice of potato, lemons and tartar sauce.

$36

8oz of Erie Beach perch served with vegetables, your choice of potato, lemons and tartar sauce.

Breaded Shrimp $32

Eight crispy golden shrimp, served with your choice of potato and fresh vegetables.

Breaded Scallops $34

7oz scallops, served with your choice of potato and fresh vegetables.

Grilled Salmon | GF $34

Grilled salmon finished with your choice of Cajun seasoning and fresh pico de gallo, or house-made lemon dill sauce. Served with your choice of potato and fresh vegetables.

Chicken Strips $26

Four breaded all-white chicken strips, served with your choice of potato.

Vegetable Lasagne $30

Layers of pasta, grilled vegetables, marinara, and a blend of Jensen's cheese, served with fresh greens and balsamic dressing.

New York Strip Steak | GF 6oz $33 10oz $40

Locally sourced from Norwich Packers, served with your choice of potato and vegetables. Available in **6oz** or **10oz** portions.

Add to Any Meal

4oz Perch	$15
4pc Breaded Shrimp	$14
4oz Pickerel	$14
3oz Scallops	$15

Extreme care is exercised during processing and preparation, but occasionally fish bones or scales may be present.

Desserts

Homemade Pie	$8.50
Homemade Cheesecake	$8.50
Homemade Rice Pudding | GF	$8.50
Pumpkin Bread Pudding	$8.50
Served with praline sauce	

Ice Cream Sundae | GF	$4/$7.50
Chocolate. Strawberry. Butterscotch sauce	
Crême de Menthe Parfait | GF	$7
Add 1/2 shot of Crême de Menthe liqueur	$4

Cocktails

Bee's Knees | 1.5oz — $12.50
Gin, honey syrup, lemon, soda.

Mermaid Lemonade | 1.5oz — $12.50
Rum, blue curaçao, lemonade.

Beach Peach | 1.5oz — $12.50
Rum, peach schnapps, lime, orange juice, and sprite

Castaway Colada | 1oz — $12.50
Rum, piña colada and mango daiquiri mix, toasted coconut rim.

Moscow Mule | 1.5oz — $12.50
Vodka, lime juice, ginger beer.

Bikini Martini | 2oz — $14
Vodka, Malibu rum, pineapple juice, grenadine.

Timeless Favourites

Margarita | 2oz (frozen or on the rocks) — $14
Classic Lime, Mango, Strawberry

Classic Caesar | 1oz — $12.50
Vodka, Clamato, worcestershire, Tabasco, spicy green bean, and olive.

Old Fashioned | 1.5oz — $12.50
Canadian rye, simple syrup, bitters, and orange.

Cosmopolitan | 2oz — $14
Vodka, triple sec, cranberry juice, lime juice.

Frozen Cocktails | 1oz — $12.50
Ask your server for our current selections.

Sangria (contains cinnamon) — $9.50/42.50
Made with red or white wine.

Ciders & Coolers

Hounds of Erie Dog House	500 ml $12
Folkin' Hard Apple Cider	500 ml $12
Vodka Friday Peach Raspberry	473 ml $12
Somersby	473 ml $12
Smirnoff Ice	473 ml $8

For the Sober Sailors

Strawberry Basil Lemonade — $7.75
Basil syrup, lemonade, strawberry compote, soda.

Sober Sailor — $7.75
Rosemary syrup, ginger beer, lime, pineapple juice.

Blueberry Lavender Spritz — $7.75
Blueberry lavender syrup, lime juice, soda.

Fountain Pop — $3.95

Lemonade — $5.95

Coffee/Tea — $3
Regular, decaf coffee, and assorted teas.

Cider Keg Bottle — $17
Non-alcoholic cider, Apple, Apple Raspberry.

Beer

Local

Ramblin' Road High Road	473 ml $11.75
Ramblin' Road IPA	341 ml $8.50
Ramblin' Road PurebRed	341 ml $8.50
New Limburg Belgian Blonde	500 ml $11.75
Charlottetville Brewing Local 519	473 ml $11.75

Domestic — $7.50
Bud Light, Coors Light, Canadian, Budweiser, Blue.

Premium — $8
Michelob Ultra, Miller Genuine Draft, Rickard's Red, Keith's IPA, Sleeman Clear.

Imported — $8.50
Corona, Stella, Heineken, Guinness.

Local Draft — 6oz $4.50 15oz $8 Pitcher 60oz $27
Ramblin Road County Pilsner

Non-alcoholic Beer — 355ml $6.95

White Wine

Local
6oz $11 9oz $15.95 1/2L $29.25 Bottle $42

Harvest Party White, Burning Kiln
Horse & Boat Riesling, Burning Kiln
Quitting Time Pinot Grigio, Burning Kiln
Cureman's Chard Chardonnay, Burning Kiln
Frisky White, Frisky Beaver

Domestic
6oz $10 9oz $13.95 1/2L $25.25 Bottle $36

Chardonnay, Jackson Triggs
Pinot Grigio, Jackson Triggs

White Zinfandel
6oz $10 9oz $13.95 1/2L $25.25 Bottle $36

White Zinfandel, Kitting Ridge (Ontario)

Imported
6oz $10.50 9oz $14.95 1/2L $26.25 Bottle $37

Sauvignon Blanc, Two Oceans (South Africa)

Red Wine

Local
6oz $11 9oz $15.95 1/2L $29.25 Bottle $42

Harvest Party Red, Burning Kiln
Frisky Red, Frisky Beaver

Domestic
6oz $10 9oz $13.95 1/2L $25.25 Bottle $36

Merlot, Jackson Triggs
Cabernet Sauvignon, Jackson Triggs

Imported
6oz $10.50 9oz $14.95 1/2L $26.25 Bottle $37

Shiraz, Yellow Tail (Australia)
Shiraz Cabernet, Jacob's Creek (Australia)
Cabernet Merlot, Santa Carolina (Chile)

Rose

Broken Needle, Burning Kiln	$44
Mateus (Portugal)	$36

Sparkling

Sparks, Burning Kiln	$44
Henkell	6oz $11 Bottle $42