TERRACE ROOM & ROOFTOP PATIO
MENU

Starters

Soup of the Day *Made in house daily* $7.50

House Salad GF Sm. $9 Lg. $15
Mixed greens, peppers, cucumbers, red onions, tomatoes & choice of dressing

Caesar Salad Sm. $11 Lg. $18
Fresh romaine, bacon, parmesan & croutons

Greek Salad GF Sm. $12 Lg. $19
Mixed greens, peppers, cucumbers, red onions, tomatoes, kalamata olives & feta

Add Grilled Chicken to any salad GF $9

Loaded Potato Croquettes $13.75
MADE IN HOUSE *– mashed potatoes, bacon, cheese & green onions, rolled in bread crumbs and deep fried. Served with chipotle dipping sauce.*

Jalapeno Poppers (6) $13.75
Filled with cream cheese

Battered Mushrooms (15) $13.75

Plate of Buffalo Cauliflower (8 oz) $13.75
Shaken in your choice of wing sauce

Broccoli Bacon Cheddar Bites (6) $13.75

Cheese Plate $14.75
4 Mozzarella Sticks & 6 Cheddar Balls

Calamari (8 oz) $19.75
In crispy batter & served with chipotle dipping sauce

Mixed Appetizer Platter $36
6 Battered mushrooms & 6 Broccoli Bacon Cheddar Bites, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, & onion rings

Handhelds
Served with fries

Tacos $21
*2 flour tortillas filled with **choice of perch or chicken strips,** fresh pico de gallo, creamy cabbage salad & diced mango*
Vegetarian Option available. Ask server for details.

Chicken Caesar Wrap $20
Grilled chicken breast, bacon & Caesar salad mixed and wrapped in a flour tortilla.

Beef On a Bun GF $21
Slow roasted in house. Served with au jus for dipping.
*Substitute for gluten free bun $3.50

Chicken On a Bun GF $20
Grilled chicken breast with lettuce & tomato.
*Add Jensen's cheddar $2 *Substitute for gluten free bun $3.50
*Add bacon $3

Perch Burger *3 oz perch with lettuce and tomato.* $21

Burger GF $15
VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles & onion.
*Add Jensen's cheddar $2 *Substitute for gluten free bun $3.50
*Add bacon $3 *Make it a double burger $6

Veggie Burger $17
Soy based veggie patty with lettuce, tomato, pickles & onion.
*Add Jensen's cheddar $2

Mains
Served with fries, cabbage salad & celery bread

Pickerel $21.50
6 oz lightly breaded the Erie Beach way.

Perch 5 oz. $25.50 7oz. $29.50
Lightly breaded the Erie Beach way.

Breaded Shrimp $22.50
8 crispy golden shrimp.

Breaded Scallops $26.50
7 oz crispy golden scallops.

Grilled Salmon GF $25.50
Grilled Salmon prepared with your choice of Cajun seasoning topped with fresh pico de gallo, or a house made citrus butter.

Battered Cod $21.50
7 oz of Battered cod.

Chicken Strips $19.50
Four all white meat chicken fillets served with plum sauce.

Pork Back Rib Dinner GF $25.50
1/2 rack smoked in house.

Hot Beef $22.50
Slow roasted in house & served open faced with house made gravy.

New York Strip Steak *6 oz* GF $27.50
Locally sourced from Norwich Packers.

ADD ON to any meal

- 4 oz Perch $15
- 4 oz Pickerel $12
- 4 pc Shrimp $12
- 4 oz Scallops $15

Substitute potato for – $3.75
Side House Salad, Side Caesar, Sweet Potato Fries, Poutine, Onion Rings.
Substitute for Greek Salad – $4.25

Plates & Platters
No sides included

Perch	8 oz $29.50	16 oz $55.50
Pickerel	8 oz $23.50	16 oz $44.50
Breaded Shrimp	10 pc $22.50	20 pc $43.50
Breaded Scallops	12 oz $30.50	24 oz $55.50
Buffalo Shrimp	16 pc $23.50	32 pc $44.50
Battered & tossed in wing sauce		
Clam Strips	4oz $15.50	8oz $27.50
Wings GF	1lb $18	2lb $33
Mild, Medium, Hot, Suicide, Honey Garlic (not GF).		
Served with house made blue cheese, celery & carrots		

Mixed Seafood Platter $74
8 oz Perch, 8 Shrimp, 8 oz Scallops & 4 oz Calamari

All prices subject to applicable taxes

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

GF - Gluten Friendly Option - Substitute with Gluten Free Bun $3.50
Please note that our kitchens contain gluten so we are **not gluten free**

Side Orders

Celery Bread per piece $2.50
Fries GF $8.75
Poutine *with local Jensen's curds* GF Sm. $8 Lg. $12
Sweet Potato Fries GF $11.75
Onion Rings $11.75
Celery & Carrots *w/blue cheese* GF Sm. $5 Lg. $8
Cove Room Salads GF Sm. $3.75 Med. $5.75 Lg. $9.75
Cabbage • Cucumber • Bean • Mandarin

Desserts
Made fresh in our Cove Room Kitchen

Homemade Pies $8.50
Homemade Cheesecake $8.50
Homemade Rice Pudding GF $8.50
Pumpkin Bread Pudding *w/praline sauce* $8.50
Sundaes *Chocolate, Butterscotch, Strawberry* GF $7.50
Ice Cream GF $5.50
Crème de Menthe Parfait (non-alcoholic) GF $7.50
Add 1/2 oz shot of Crème de Menthe liqueur $4

Cocktails

Aperol Spritz 5 oz $15
Aperol, sparkling wine, soda

Castaway Colada 1 oz $12.50
Rum, Pina colada and mango daiquiri mix blended over ice, toasted coconut rim

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

Dover Dilly 1 oz $12.50
Amaretto, melon liqueur, triple sec, lemon, orange juice, grenadine, sprite

Bee's Knees 1.5 oz $12.50
Gin, local honey syrup, lemon, soda

Mermaid Lemonade 1.5 oz $12.50
Rum, blue curaçao, lemonade

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

Thirsty Perch Martini 2 oz $14
Malibu rum, Cointreau, blue curacao, orange juice

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

Classics

Margarita 2 oz $14
Classic Lime • Mango • Strawberry
(frozen or on the rocks)
Tequila, triple sec, lime, salt rim

Classic Caesar 1 oz $12.50
Vodka, Clamato, Worcestershire, Tabasco, spicy green bean & olive

Frozen Cocktails 1 oz $12.50
Strawberry • Mango • Piña Colada • Peach

Sangria Glass $9.50
Made with red or white wine Pitcher $42.50
(contains cinnamon)

Ciders & Coolers

Local

Hounds of Erie 500 ml $12
Dog House – Hopped apple cider

Bonnieheath Estate 500ml $12
Folkin' Hard – Fresh apple cider

Vodka Friday 473ml $12
Vodka soda beverage
Thorny Beach – peach raspberry

Domestic

Somersby 473ml $12

Smirnoff Ice $8

For the Sober Sailors

Non-alcoholic

Strawberry Basil Lemonade $7.75
Basil syrup, lemonade, strawberry compote, soda
(add 1 oz Vodka $5)

Sober Sailor $7.75
Rosemary syrup, ginger beer, lime and pineapple juice
(add 1 oz Rum $5)

Blueberry Lavender Spritz $7.75
Blueberry lavender syrup, lime juice, soda
(add 1 oz Gin $5)

Fountain Pop $3.95

Non-Alcoholic Beer $6.95

Lemonade $5.95

Coffee/Tea $3

Frozen Shakes $7.50
Vanilla, chocolate, strawberry

Cider Keg 770ml $17
Non-alcoholic sparkling cider
Apple • Apple Raspberry

ASK YOUR SERVER FOR OUR SEASONAL COCKTAILS

BEER

On Tap

Local

6oz $4.50 15oz $8 60oz pitcher $27
Ramblin' Road Country Pilsner

Domestic

6oz $4.25 15oz $7 60oz pitcher $25
Bud Light
Keith's IPA
Keith's Red

Bottles & Cans

Domestic $7.50

Bud Light, Coors Light, Canadian, Budweiser, Blue

Premium $8

Michelob Ultra, Sleeman Clear Miller Genuine Draft

Imported $8.50

Corona, Stella, Heineken, Guinness

Local

Ramblin' Road
High Road Light Lager 473ml **$11.75**
IPA 341ml **$8.50**
Purebred 341ml **$8.50**

New Limburg
Belgian Blonde 500ml **$11.75**

Charlotteville Brewing Company
Local 519 Pale Ale 473ml **$11.75**

WINE

White Wines

Local 6oz $11 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 1/2L $25.25 Bottle $36

Chardonnay, *Jackson Triggs*
Pinot Grigio, *Jackson Triggs*

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

White Zinfandel, *Kittling Ridge (Ontario)*

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

Sauvignon Blanc, *Two Oceans (South Africa)*

Red Wines

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

Harvest Party Red, *Burning Kiln*
Frisky Red, *Frisky Beaver*

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

Merlot, *Jackson Triggs* • **Cabernet Sauvignon,** *Jackson Triggs*

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

Shiraz, *Yellow Tail (Australia)*
Shiraz Cabernet, *Jacobs Creek (Australia)*
Cabernet Merlot, *Santa Carolina (Chile)*

Rosé

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

Sparkling

Sparks, *Burning Kiln* Bottle $44
Henkell Trocken *(Germany)* 200ml $11
Bottle $42