



# TERRACE ROOM & ROOFTOP PATIO MENU

Features



## Starters

<b>Soup of the Day</b> <i>Made in house daily</i>		\$7
<b>House Salad</b> <sup>GF</sup>	Sm. \$7 Lg. \$11	
<i>Mixed greens, red peppers, cucumbers, red onions, tomatoes &amp; choice of dressing</i>		
<b>Caesar Salad</b>	Sm. \$9 Lg. \$14	
<i>Fresh romaine, bacon, parmesan &amp; croutons</i>		
<b>Greek Salad</b> <sup>GF</sup>	Sm. \$10 Lg. \$16	
<i>Mixed greens, peppers, cucumbers, red onions, tomatoes, kalamata olives &amp; feta</i>		
<b>Add Grilled Chicken to any salad</b> <sup>GF</sup>		\$8
<b>Jalapeno Poppers (6)</b> <i>filled with cream cheese</i>		\$12
<b>Battered Mushrooms (15)</b>		\$12
<b>Plate of Buffalo Cauliflower (8 oz.)</b>		\$12
<b>Broccoli Bacon Cheddar Bites (6)</b>		\$12
<b>Cheese Plate</b> <i>4 Mozzarella Sticks &amp; 6 Cheddar Balls</i>		\$13
<b>Calamari (8oz)</b> <i>In a crispy batter &amp; served with smoky mayo</i>		\$18
<b>Mixed Appetizer Platter</b>		\$29
<i>6 Battered mushrooms &amp; 6 Broccoli Bacon Cheddar Bites, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, &amp; onion rings</i>		

## Handhelds *Served with fries*

<b>Perch Tacos</b>		\$18
<i>2 flour tortillas filled with perch, fresh pico de gallo, creamy cabbage &amp; diced mango</i>		
<i>Vegetarian Option: sub. crispy breaded avocado slices</i>		
<b>Chicken Caesar Wrap</b>		\$17
<i>Grilled chicken breast &amp; Caesar salad mixed &amp; wrapped in a flour tortilla</i>		
<b>Beef On a Bun</b>		\$17
<i>Shaved fresh from the roast. Served with au jus for dipping.</i>		
<b>Chicken On a Bun</b> <sup>GF</sup>		\$17
<i>Breast of chicken with lettuce &amp; tomato</i>		
<b>Perch Burger</b>		\$18
<i>3oz perch with lettuce and tomato</i>		
<b>Burger</b> <sup>GF</sup>		\$13
<i>VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles &amp; onion</i>		
*Add Jensen's cheddar	\$2	
*Add bacon	\$3	
*Make it a double burger	\$4	
<b>Veggie Burger</b>		\$14
<i>Soy based veggie patty with lettuce, tomato, pickles, &amp; onion</i>		
*Add Jensen's cheddar	\$2	
<b>Grilled Cheese</b>		\$9
*Add ham or beef	\$7	

## Side Orders

<b>Celery Bread</b> per piece		\$2
<b>Fries</b> <sup>GF</sup>		\$7
<b>Poutine</b> <i>with local Jensen's curds</i>		\$10
<b>Sweet Potato Fries</b> <sup>GF</sup>		\$10
<b>Onion Rings</b>		\$10
<b>Celery &amp; Carrots</b> <i>w/dip</i> <sup>GF</sup>	Sm. \$4 Lg. \$7	
<b>Cove Room Salads</b> <sup>GF</sup>	Sm. \$3 Med. \$5 Lg. \$9	
<i>Cabbage • Cucumber • Bean • Mandarin</i>		

## Plates & Platters *No sides included*

<b>Perch</b>	8oz \$26 16oz \$47
<b>Pickarel</b>	8oz \$20 16oz \$39
<b>Breaded Shrimp</b>	10pc \$19 20pc \$37
<b>Breaded Scallops</b>	12 pc \$26 24pc \$47
<b>Buffalo Shrimp</b>	16 pc \$20 32 pc \$39
<i>Battered &amp; tossed in wing sauce</i>	
<b>Clam Strips</b>	4oz \$12 8oz \$22
<b>Wings</b> <sup>GF</sup>	1lb \$15 2lb \$28
<i>Mild, Medium, Hot, Suicide, Honey Garlic. Served with house made blue cheese, celery &amp; carrots</i>	
<b>Mixed Seafood Platter</b>	\$63
<i>8oz Perch, 8 Shrimp, 8 Scallops &amp; 4oz Calamari</i>	

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

<b>Perch</b>	5 oz. \$21 7oz. \$25
<i>Lightly breaded the Erie Beach way</i>	
<b>Pickarel</b>	\$18
<i>6oz lightly breaded the Erie Beach way</i>	
<b>Breaded Shrimp</b>	\$19
<i>8 crispy golden shrimp</i>	
<b>Breaded Scallops</b>	\$22
<i>7 crispy golden scallops</i>	
<b>Grilled Fish of the Day</b> <sup>GF</sup>	Market Price
<b>Battered Cod</b>	\$18
<i>6oz of Beer Battered cod</i>	
<b>Chicken Strips</b>	\$16
<i>3 all white meat chicken fillets served with plum sauce</i>	
<b>Grilled Chicken Breast</b> <sup>GF</sup>	\$16
<i>6oz boneless chicken breast</i>	
<b>Hot Beef</b>	\$19
<i>Sliced fresh from the roast and served open faced with house made gravy</i>	
<b>NY Strip Steak</b> 6oz <sup>GF</sup>	\$23
<i>Locally sourced from Norwich Packers</i>	
*Steak Add ons:	Perch 4 oz \$12
	Pickarel 4 oz \$10
	Shrimp 4 pc \$9
	Scallops 5 pc \$13

Substitute for potato: Sweet Potato Fries, Poutine, Side House Salad, Side Caesar, Onion Rings - \$3

## Desserts *Made fresh in our Cove Room Kitchen*

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

**All prices subject to applicable taxes**

<sup>GF</sup> - Gluten Friendly Option <sup>GFb</sup> - Substitute with Gluten Free Bun \$2  
Please note that our kitchens contain gluten so we are **not gluten free**