



518-685-3524
EastCove.com



APPETIZERS

TRUFFLE CHIPS 8

*Saratoga chips,
black peppercorn aioli*

GORGONZOLA SHRIMP 17

*crostini,
blistered cherry tomatoes*

SCALLOPS AND BACON 14

smoked tomato bacon jam

CRAB CAKE 15

*classic remoulade,
citrus salad*

SHORT-RIB POUTINE 12/18

*fried fingerling potatoes,
Wisconsin cheese curds,
short-rib jus*

SHRIMP COCKTAIL 16

traditionally prepared



GREENS

SIMPLE GREEN SALAD 10

cherry tomato, cucumber, radish

ROMAINE CAESAR 12

herbed croutons, parmesan chips



MAINS

(accompanied by side salad)

BLUE CHEESE CRUSTED FLAT IRON 28

*broccoli rabe, roasted fingerlings,
bacon jam*

LOBSTER MAC & CHEESE 24

*smoked cheddar
bechamel, panko bread
topping*

SALMON FRA DIAVOLO 23

*spicy pepper beurre blanc,
house risotto*

EMMA'S CHICKEN 16

grilled chicken, house rice, broccoli

RUSTIC CHICKEN MARSALA 24

*half roasted, wild mushrooms,
shallots, risotto (pasta)*



FROM THE TURF

(includes roasted fingerlings, vegetables, side salad)

HOUSE CUTS:

8 oz Flat Iron 21
12 oz Strip 34
16 oz Rib Eye 38
8 oz Filet 37

IN HOUSE DRY-AGED CUTS:

20 oz Kansas City 40
24 oz T-Bone 45
32 oz Porterhouse 55
30 oz Tomahawk MP

MAKE IT SURF

BAKED LOBSTER TAIL 24

garlic scampi sauce

SHRIMP 12

garlic scampi sauce

SCALLOPS 14

garlic scampi sauce

ADDITIONS

SAUCES:

Chimichurri 5
Bordelaise 5
Au Poivre 5
Onion Blue Fondue 6
Smoked Tomato Bacon Jam 6

SIDES:

Broccoli Rabe 6
Cauliflower Au Gratin 6
Garlic Herb Roasted Fingerlings 5
Roasted Honey Glazed Rainbow Carrots 6
Herbed Parmesan Risotto 6

FOR THE KIDS

SPAGHETTI AND MEATBALLS 7

STEAK & FRITES 10

MAC & CHEESE 7