



East Cove Restaurant



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PREMIUM DINNER MENU

This menu is designed for multiple-course special event dinners in a higher price range.

FIRST COURSE

**Choice of Displayed or Butlered Hors D'oeuvres or
Plated Appetizer Course**
Shrimp Cocktail
Crabmeat Stuffed Mushrooms
Bacon Wrapped Sea Scallops
Tenderloin Skewer
Bruschetta on Italian Bread

SALAD OR SOUP COURSE

Two Salads or One Soup Choice

Caesar Salad • Fruit Topped Greens with Vinaigrette • Italian Antipasto Plate
New England Clam Chowder • Seafood Bisque • Italian Wedding Soup

ENTRÉE COURSE

Choice of Four

Filet Mignon with Shrimp Scampi Crown*
Veal Oscar-Medallions topped with Asparagus & Crabmeat with Béarnaise Sauce
Stuffed Organic Chicken 'Baron'--Feta Cheese and Spinach filling, topped with a Raspberry Sauce
Neptune Medley--Scallops, Shrimp, Lobster Tail and Stuffed Sole
Char-Grilled New York Strip Steak*
Caramelized Salmon with Smokey Glaze on Spinach Bed
Seafood Fra Diablo with Pasta Choice
Vegetable Napoleon--Eggplant layered with Roasted Red Pepper, Tomato, Spinach and Mozzarella Cheese
*Pan Roasted Lobster Tail can be added for Surf & Turf option with additional cost

All Entrees include fresh vegetable and choice of potato, rice, or pasta

DESSERT COURSE

Choice of Individual Offering or Dessert Table

Vanilla Cheesecake, Chocolate Lava Cake or Crème de Menthe Parfait
Dessert Table: Variety of Desserts & Fruit

*Prices Vary Per Items Selected, Minimum of 25 People
All Selections Must Be Pre-Ordered Two Weeks before Event.
18% Gratuity and 7% Sales Tax added to final event bill*

