



# 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

*\$48 per Person, 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*

