

DINNER



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STARTERS

HOUSE-SMOKED SALMON
olive oil crostini 15

WOOD-FIRED CHICKEN WINGS
lightly smoked, blue cheese dressing 15

TRUFFLE FRIES
parmesan, herbs 10

STEAMED EDAMAME **GF**
sake soy broth, togarashi chili flakes, sea salt 13

STEAMED PRINCE EDWARD
ISLAND MUSSELS
white wine, garlic, butter toast 15

MAHI FISH TACOS
tempura fried, jicama slaw, avocado,
cilantro remoulade 18

CRISPY CALAMARI FRIES
house-made tomato basil red sauce 15

LOBSTER GUACAMOLE **GF**
cilantro, avocado, lime, jicama slaw 20

SESAME TUNA **GF**
sesame crusted seared ahi tuna, napa
cabbage slaw, house-made pickles 18

Our Signature

CōV JUMBO LUMP CRAB CAKE
creole aioli 23

JUMBO SHRIMP COCKTAIL
house-made cocktail sauce,
fresh horseradish 18

BROILED FISH TACOS **GF**
roasted corn salsa, avocado,
cilantro remoulade 18

FRIED GREEN TOMATOES
lump blue crab, sweet corn, creole aioli 16

RAW BAR

fresh horseradish, cocktail sauce,
red wine mignonette

EAST COAST OYSTERS
on the half shell 4

WEST COAST OYSTERS
on the half shell 4

FLATBREADS

MUSHROOM AND PEPPERONI
Molinari pepperoni, roasted wild mushrooms,
whole milk mozzarella, tomato sauce 16

SMOKED CHICKEN
house-made marinara, bacon, spinach,
fresh mozzarella, aioli 16

CAPRESE
fresh mozzarella, roasted tomatoes,
basil pesto 15

SOUPS

NEW ENGLAND CLAM CHOWDER
served daily cup 7 / bowl 13

SOUP OF THE DAY

cup 6 / bowl 12

MONDAY broccoli and cheddar

TUESDAY chicken and vegetable

WEDNESDAY tomato basil

THURSDAY chicken tortilla

FRIDAY lobster bisque cup 8 / bowl 14

SATURDAY & SUNDAY chef's choice

SALADS

BLUE CHEESE WEDGE
baby iceberg, roasted tomatoes, bacon,
pickled red onion, sliced egg 14

CLASSIC CAESAR
crisp chopped romaine, shaved parmesan,
garlic croutons, anchovies 14

WARM KALE SALAD
goat cheese, berries, candied walnuts, warm
sherry mustard vinaigrette 14

TOMATO BURRATA SALAD
local basil and tomatoes, balsamic, arugula 18

ROASTED GOLD BEET SALAD
arugula, red onion, citrus, feta, pistachio oil 14

SHRIMP AND SESAME SALAD
wood-grilled jumbo shrimp, mixed greens,
sesame vinaigrette 25

CōV "CHOPPED" SALAD
pulled chicken, bacon, red onion, pepperoni,
egg, italian herb vinaigrette 18

grilled to enhance your salad:
chicken breast 8 hanger steak 14 salmon 14
jumbo shrimp 12 fresh cold lobster 15

ALL NATURAL FARMED
WOOD-FIRED

BABY BACK RIBS
CōV slaw, house fries, bbq
half 24 whole 34

SLOW ROASTED HALF CHICKEN **GF**
heirloom carrots, rosemary jus 26

GRILLED PORK TENDERLOIN **GF**
pineapple soy bbq, roasted red peppers, wilted greens 28

STEAK FRITES
10 oz hanger steak, béarnaise, truffle fries 32

GRILLED 20 OZ. RIBEYE
certified angus beef, grilled asparagus,
red wine demi-glace 50

FILET MIGNON
8 oz filet, grilled asparagus, red wine demi-glace 45
oscar style, add 15

SUSTAINABLE SEAFOOD

CōV WALLEYE FISH & CHIPS
potato crusted, parmesan fries, tartar sauce 28

HALIBUT PICCATA
house-made gnocchi, spinach, capers, lemon 36

GRILLED TWIN LOBSTER TAILS
two 6 oz tails, house fries, CōV slaw, drawn butter 38

PAN SEARED SCALLOPS **GF**
glazed peas and potatoes, pea purée 36

CIOPPINO
north atlantic lobster, scallops, shrimp, mussels,
roasted fennel, tomato fumet 36

WOOD-GRILLED SALMON **GF**
7 oz salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette 33

CERTIFIED PRIME
BURGERS & SANDWICHES
CōV'S EXCLUSIVE FRESH BLEND

CōV BURGER
aged cheddar cheese, lettuce, tomato, onion 17

BLUE BACON BURGER
onion bacon jam, blue cheese, arugula,
bacon mayo 18

Our Signature

FRENCH DIP AU JUS
thinly sliced prime rib served rare, horseradish
sauce, toasted baguette 26

LOBSTER ROLL
fresh lobster, griddled split top roll, tarragon,
celery, mayo 26

CUBAN SANDWICH
slow roasted pork shoulder, ham, swiss, pickles,
mustard 16

PASTA

FRESH LOBSTER MAC AND CHEESE
three cheese béchamel, parsley lemon
breadcrumbs, tomato 32

SHRIMP CAPELLINI
grape tomatoes, white wine, chili, basil 26

WILD MUSHROOM GNOCCHI
roasted mushrooms, spinach, parmesan cheese,
light truffle butter 26

CHICKEN PICATTA
lemon caper butter, white wine, angel hair pasta 26

Served Friday & Saturday

SOFT SMOKED PRIME RIB
whipped potatoes, roasted mushrooms, jus
12 oz 32 16 oz 36 (Limited availability.)

SIDES

BRUSSELS SPROUTS 10

GRILLED ASPARAGUS 10

LOADED MASHED POTATOES 10

MAC & CHEESE 10

GF Denotes Gluten Free Items

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room.
In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.