

STARTERS

HOUSE-SMOKED SALMON
olive oil crostini 14

WOOD-FIRED CHICKEN WINGS
lightly smoked, blue cheese dressing, choice of
grilled or deep-fried buffalo style 15

TRUFFLE FRIES
parmesan, herbs 9

STEAMED EDAMAME
sake soy broth, togarashi chili flakes, sea salt 11

Our Signature

CōV JUMBO LUMP CRAB CAKE
creole aioli 22

CRISPY CALAMARI FRIES
house-made tomato basil red sauce 15

HOUSE-BREADED CHICKEN TENDERS
dijon honey mustard 14

BUFFALO SHRIMP
lightly breaded, louisiana hot sauce, celery, blue cheese dressing
half (3) 13 full (5) 22

SEASONED JUMBO SHRIMP
house-made cocktail sauce, fresh horseradish 17

LOBSTER GUACAMOLE
cilantro, avocado, lime, jicama slaw 19

OYSTERS ON THE HALF SHELL
east or west coast, fresh horseradish, cocktail sauce,
red wine mignonette 4

SESAME TUNA
sesame crusted seared #1 ahi tuna, napa
cabbage slaw, house-made pickles 18

SALADS

ST. PETE'S BLUE CHEESE WEDGE
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg 12

CLASSIC CAESAR
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies 12

WARM KALE SALAD
goat cheese, berries, candied walnuts, warm sherry mustard vinaigrette 13

ROASTED GOLD BEET SALAD
arugula, red onion, citrus, feta, pistachio oil 12

SHRIMP AND SESAME SALAD
wood-grilled jumbo shrimp, mixed greens, sesame vinaigrette 24

CōV "CHOPPED" SALAD
pulled chicken, bacon, red onion, pepperoni, egg, italian herb vinaigrette 17

grilled to enhance your salad:
chicken breast 7 hanger steak 14 salmon 12
jumbo shrimp 12 fresh cold lobster 15

COMBOS

choose one item from each column 13

1/2 PORTION

turkey sandwich
avocado blt
shrimp capellini

SIDE

caesar salad
beet salad
wedge salad
cup of soup

SOUPS

cup 6 / bowl 12

NEW ENGLAND CLAM CHOWDER
served daily

CLASSIC 2 BEAN CHILI
served daily

SOUP OF THE DAY

MONDAY chicken and vegetable THURSDAY beef and black bean
TUESDAY chicken tortilla FRIDAY lobster bisque
WEDNESDAY tomato basil SATURDAY & SUNDAY chef's choice

SANDWICHES & HANDCRAFTED SLIDERS

served with choice of house fries, cup of soup, fresh field greens or fruit

WALLEYE FISH SANDWICH
potato crusted, pickle relish, shaved lettuce, tartar sauce 23

AVOCADO BLT
thick cut bacon, fresh tomato, shaved lettuce
with arugula, aioli 15

Our Signature

FRENCH DIP AU JUS
thinly sliced prime rib served rare, house-made
horseradish sauce, toasted baguette 23

CRAB CAKE SLIDERS
lettuce, tomato, creole aioli 18

CōV BURGER SLIDERS
aged cheddar cheese, lettuce, tomato, onion 12

TURKEY CRANBERRY SANDWICH
whole wheat bread, cranberry and caramelized onion jam,
gruyère cheese, butter lettuce, mayo 15

MAHI MAHI SANDWICH
broiled or blackened, CōV slaw, french roll 15

CRISPY CHICKEN SANDWICH
CōV slaw, creole aioli, pickles 15

FLATBREADS

CAPRESE
fresh mozzarella, roasted tomatoes, basil pesto 14

MUSHROOM AND PEPPERONI
Molinari pepperoni, roasted wild mushrooms,
whole milk mozzarella, tomato sauce 15

SMOKED CHICKEN
house-made marinara, bacon, spinach,
fresh mozzarella, aioli 15

LUNCH SPECIALTIES

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

FRESH LOBSTER MAC AND CHEESE
three cheese béchamel, parsley lemon breadcrumbs, tomato 28

STEAK FRITES
6 oz hanger steak, béarnaise, truffle fries 24

WARM LOBSTER ROLL
fresh lobster, griddled split top roll, tarragon, celery, mayo 23

WOOD-GRILLED SALMON
6 oz salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette 25

SHRIMP CAPELLINI
grape tomatoes, white wine, chili, basil 24

CIOPPINO
lunch version of a classic
scallops, shrimp, mussels, roasted fennel, tomato fumet 28

CERTIFIED PRIME BURGERS CōV'S EXCLUSIVE FRESH BLEND

*served with choice of house fries, cup of soup,
fresh field greens or fruit*

CōV BURGER
aged cheddar cheese, lettuce, tomato, onion 15

BLEU BACON BURGER
onion bacon jam, bleu cheese, arugula, bacon mayo 15

SWEET ONION BURGER
slow caramelized onions, gruyère cheese 15

MUSHROOM BURGER
muenster cheese, roasted wild mushrooms 15

TURKEY BURGER
fresh guacamole, pico de gallo 15

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.