

Lakeside Brunch

Served from 10 a.m. - 2 p.m.

Complimentary Caramel Roll

strawberry cream cheese, caramel sauce
available to go 8

YOGURT PARFAIT

greek yogurt, granola, fresh berries 12

CôV CRAB CAKE BENEDICT

lump crab, poached eggs, spinach, hollandaise 23

CLASSIC EGGS BENEDICT

two poached eggs, shaved ham, hollandaise 14

BROCCOLI CHEDDAR QUICHE

fresh fruit 12

GARDEN OMELET **GF**

roasted tomatoes, spinach, manchego cheese,
served with fresh fruit 13

HAM AND CHEESE OMELET **GF**

smokey ham, aged cheddar cheese,
creamy hash browns 14

CôV BREAKFAST

two eggs any style, bacon or sausage,
creamy hash browns 12

BREAKFAST SANDWICH

two eggs, cheddar, sliced tomato, spinach, spicy mayo,
choice of bacon, sausage, avocado 12

SMOKED SALMON HASH

red potatoes, spinach, onion, sour cream, dill 14

PRIME RIB HASH

fried potatoes, caramelized onions, béarnaise 15

HUEVOS RANCHEROS **GF**

ranchero sauce, tostadas, scrambled eggs,
smoked chicken, queso fresco 14

BREAKFAST FLATBREAD

scrambled eggs, bacon, spinach, cheddar, tomato 15

FRENCH TOAST

strawberry cream cheese, maple syrup, fresh berries 12

PANCAKES

scratch made pancakes served with maple syrup 10
add blueberries 2

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

CôV "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

FLATBREADS

CAPRESE

fresh mozzarella, roasted tomatoes, basil pesto 15

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

GF Denotes Gluten Free Items

consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness

STARTERS

NEW ENGLAND CLAM CHOWDER
cup 7 / bowl 13

HOUSE-SMOKED SALMON
olive oil crostini 15

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

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

TRUFFLE FRIES
parmesan, herbs 10

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

Our Signature

CôV JUMBO LUMP CRAB CAKE
creole aioli 23

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

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

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

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

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

LUNCH SPECIALTIES

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

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

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

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

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

SANDWICHES

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 24

AVOCADO BLT
thick cut bacon, fresh tomato, shaved lettuce with arugula, aioli 16

Our Signature

FRENCH DIP AU JUS
thinly sliced prime rib served rare, house-made
horseradish sauce, toasted baguette 25

CRAB CAKE SLIDERS
lettuce, tomato, creole aioli 18

CôV 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

CRISPY CHICKEN SANDWICH
CôV slaw, creole aioli, pickles 16

CôV BURGER
aged cheddar cheese, lettuce, tomato, onion 16

CôV 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.