



Starters

NEW ENGLAND CLAM CHOWDER	9/14
served daily cup / bowl	
SOUP OF THE DAY	7/13
cup / bowl	
SMOKED SALMON BRUSCHETTA	16
whipped goat cheese, fried capers, pickled red onion	
GF STEAMED EDAMAME	14
sake soy broth, togarashi chili flakes, sea salt	
GF WOOD-FIRED CHICKEN WINGS	16
lightly smoked, blue cheese dressing	
CRISPY COCONUT SHRIMP	24
mango salsa, avocado mayo	
CōV CōV JUMBO LUMP CRAB CAKE	24
creole aioli	
GF GRILLED ARTICHOKEs	14
steak butter, lemon aioli	
CRISPY CALAMARI FRIES	15
house-made tomato basil red sauce	
LOBSTER GUACAMOLE	23
cilantro, avocado, lime, jicama slaw	
CAPRESE FLATBREAD	17
fresh mozzarella, roasted tomato, basil	
ITALIAN SAUSAGE FLATBREAD	17
whole milk mozzarella, marinara, red onion, oregano	
SMOKED CHICKEN FLATBREAD	17
house-made marinara, bacon, spinach, fresh mozzarella, aioli	

Salads

BLUE CHEESE WEDGE	17
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg	
CLASSIC CAESAR	17
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies	
KALE SALAD	17
mixed berries, candied walnuts, goat cheese, sherry vinaigrette	
SESAME CHICKEN SALAD	25
red pepper, romaine, sesame dressing	
ROASTED GOLD BEET SALAD	17
arugula, red onion, tomato, feta, pistachio, red wine vinaigrette	
CōV "CHOPPED" SALAD	20
pulled chicken, bacon, red onion, pepperoni, egg, italian herb vinaigrette	

grilled to enhance your salad:
 chicken breast 9 petite filet 16 salmon 15
 jumbo shrimp 14 fresh cold lobster 16

accepting reservations
THE LAKE ROOM
 PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

GF Denotes Gluten Free Items

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



Burgers & Sandwiches

CōV's exclusive fresh blend

served with choice of fries, cup of daily soup, side salad or fruit
 substitute clam chowder 3

CōV BURGER	19
american cheese, shredded lettuce, bread and butter pickles, dijonaise	
JALAPEÑO BACON BURGER	20
candied bacon, roasted jalapeño cream cheese, crispy onions	
CōV BURGER SLIDERS	15
american cheese, shredded lettuce, bread and butter pickles, dijonaise	
WALLEYE FISH SANDWICH	26
potato crusted, pickle relish, shaved lettuce, tartar sauce	

CōV LOBSTER CLUB	27
fresh lobster, avocado, tomato, bacon	

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

AVOCADO BLT	19
thick cut bacon, fresh tomato, shaved lettuce with arugula, aioli	

CōV FRENCH DIP AU JUS	27
thinly sliced prime rib served rare, house-made horseradish sauce, toasted baguette	

TURKEY CRANBERRY SANDWICH	18
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo	

BREAKFAST SANDWICH	15
two eggs, cheddar, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado	

CRISPY CHICKEN SANDWICH	18
CōV slaw, creole aioli, pickles	

SANDWICH AND SOUP/SALAD COMBO	16
choose a 1/2 portion of: turkey sandwich • french dip • avocado blt choose your side: simple salad • caesar salad • cup of soup	

Entrees

MAHI FISH TACOS	19
broiled or fried with jicama slaw, avocado, cilantro remoulade	

GF WOOD-GRILLED SALMON	35
7 oz salmon filet, sesame wilted greens, quinoa, sesame vinaigrette	

CōV CHICKEN PICCATA	28
lemon caper butter, white wine, angel hair pasta	

WILD MUSHROOM GNOCCHI	28
roasted mushrooms, spinach, parmesan cheese, light truffle butter	

SHRIMP CAPELLINI	28
tomato, basil, white wine, chili	

CIOPPINO	40
north atlantic lobster, scallops, shrimp, mussels, roasted fennel, tomato fumet	

CHEF'S FEATURE

ask your server about the Chef's Feature

Sides

BRUSSELS SPROUTS / 10	BUTTERNUT SQUASH AND KALE / 10
GRILLED ASPARAGUS / 10	TRUFFLE FRIES / 12
CUCUMBER SALAD / 12	MAC & CHEESE / 10

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.