CōV WAYZATA

Starters

NEW ENGLAND CLAM CHOWDER 9/15
served daily cup / bowl

SOUP OF THE DAY 7/13
cup / bowl

GF STEAMED EDAMAME 14
sake soy broth, togarashi chili flakes, sea salt

BUFFALO CAULIFLOWER 15
buttermilk fried cauliflower, house-made ranch

GF WOOD-FIRED CHICKEN WINGS 17
lightly smoked, blue cheese dressing

CRISPY COCONUT SHRIMP 24
spiced mango chutney

CōV CōV JUMBO LUMP CRAB CAKE 24
creole aioli

GRILLED ARTICHOKES 15
steak butter, lemon aioli

CRISPY CALAMARI FRIES 16
house-made tomato basil red sauce

LOBSTER GUACAMOLE 24
cilantro, avocado, lime, jicama slaw

CAPRESE FLATBREAD 17
provolone, burrata, roasted tomato, basil

SMOKED CHICKEN FLATBREAD 18
marinara, bacon, spinach, mozzarella, lemon aioli

ITALIAN SAUSAGE FLATBREAD 18
mozzarella, provolone, marinara, red onion, oregano

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

ROASTED BEET SALAD 17
poached pears, sliced apples, pistachio, blue cheese crumbles, red wine vinaigrette

TUNA NIÇOISE 26
grilled tuna, assorted vegetable crudo, creamy anchovy dressing

CōV "CHOPPED" SALAD 20
pulled chicken, crispy pancetta, red onion, soppresatta, provolone, tomato, egg, olives, italian herb vinaigrette

SIMPLE SALAD 17
field greens, feta, cucumber, red onion, roasted tomato, balsamic vinaigrette

grilled to enhance your salad:
chicken breast 9 petite filet 18 salmon 15
jumbo shrimp 14 fresh cold lobster 18

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

CōV WAYZATA

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, dijonaisse

WALLEYE FISH SANDWICH 26
potato crusted, pickle relish, shaved lettuce, tartar sauce

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

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

SALMON BURGER 18
pickled red onion, shaved lettuce, caper cream cheese

BREAKFAST SANDWICH 16
scrambled eggs, american, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado

CōV FRENCH DIP AU JUS 28
thinly sliced prime rib served rare, horseradish sauce, toasted baguette

LOBSTER ROLL 27
fresh lobster, griddled split top roll, tarragon, celery, mayo

SPICY CHICKEN SANDWICH 18
nashville hot, CōV slaw, pickles

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

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

SMOKED CHICKEN POT PIE 24
roasted root vegetables, flaky pie crust

SEARED SEA SCALLOPS 32
parsnip cauliflower mash, caramelized brussels sprouts, pancetta, balsamic

WILD MUSHROOM GNOCCHI 28
house-made ricotta gnocchi, roasted mushrooms, spinach, parmesan, truffle

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

MAHI FISH TACOS 20
broiled or fried with jicama slaw, avocado, cilantro remoulade

GF WOOD-GRILLED SALMON 36
7 oz salmon filet, sesame wilted greens, quinoa, sesame vinaigrette

CHEF'S FEATURE
ask your server about the Chef's Feature

Sides

BRUSSELS SPROUTS / 11
flash fried, thick cut bacon, sherry vinaigrette

LOADED BAKED POTATO / 10
bacon, cheddar, sour cream, chives

ROASTED CAULIFLOWER / 12
steak butter, chili lime vinaigrette

GRILLED ASPARAGUS / 12
béarnaise, lemon

TRUFFLE FRIES / 12
parmesan, béarnaise, lemon aioli

LOBSTER MAC & CHEESE / 24
roasted tomato, caramelized shallot, ham, three cheese blend

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.