lakeside BRUNCH

EVERY SUNDAY 10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 9

CōV CRAB CAKE BENEDICT 25
lump crab, poached eggs, spinach, hollandaise

CLASSIC EGGS BENEDICT 17
poached eggs, smoked ham, asparagus, hollandaise

QUICHE FLORENTINE 14
spinach, ricotta, roasted garlic

GF GARDEN OMELET 16
grilled asparagus, roasted mushrooms, caramelized onion, provolone

GF HAM AND CHEESE OMELET 16
smokey ham, aged cheddar cheese

CōV BREAKFAST 16
two eggs any style, bacon or sausage, creamy hash browns

BREAKFAST FLATBREAD 18
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato

PRIME RIB HASH 19
poached eggs, fried potatoes, caramelized onions, béarnaise

GF HUEVOS RANCHEROS 17
ranchero sauce, tostadas, scrambled eggs, carnitas, queso fresco

CHICKEN AND WAFFLES 18
buttermilk chicken, sausage gravy, maple syrup

BREAKFAST SANDWICH 17
two eggs, american, sliced tomato, spinach, spicy mayo,
choice of bacon, sausage, avocado

Brunch Sides

BREAKFAST POTATOES / 6

HASH BROWNS / 6

BUTTERMILK PANCAKE, FRENCH TOAST OR BELGIAN WAFFLE / 7
add berries 3

SAUSAGE / 7

BACON / 7

Salads

BLUE CHEESE WEDGE 20
baby iceberg, roasted tomatoes, bacon, pickled red onion, sliced egg

CLASSIC CAESAR 18
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies

GRAIN BOWL 20
quinoa, brown rice, black beans, hard cooked egg, avocado,
basil yogurt

KALE SALAD 19
mixed berries, candied walnuts, goat cheese, sherry vinaigrette

TOMATO MELON CAPRESE 19
fresh basil, whipped feta, calabrian chile

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

grilled to enhance your salad:
chicken breast 9 8 oz hanger steak 18 salmon 15
jumbo shrimp 14 fresh cold lobster 18

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 9/17
served daily cup / bowl

MAHI FISH TACOS 21
broiled or fried with jicama slaw, avocado, cilantro remoulade

GF WOOD-FIRED CHICKEN WINGS 18
lightly smoked, blue cheese dressing

CōV JUMBO LUMP CRAB CAKE 25
creole aioli

GRILLED ARTICHOKES 16
steak butter, lemon aioli

CRISPY CALAMARI FRIES 18
house-made tomato basil red sauce

HOUSE SMOKED SALMON 18
pickled red onion, capers, mustard cream cheese, grilled crostini

LOBSTER GUACAMOLE 25
cilantro, avocado, lime, jicama slaw

SMOKED CHICKEN FLATBREAD 19
marinara, bacon, spinach, mozzarella, lemon aioli

ITALIAN SAUSAGE FLATBREAD 19
mozzarella, provolone, marinara, red onion, oregano

Lunch Specialties

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

LOBSTER ROLL 28
fresh lobster, griddled split top roll, tarragon, celery, mayo

WALLEYE FISH SANDWICH 27
potato crusted, pickle relish, shaved lettuce, tartar sauce

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

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

TURKEY CRANBERRY SANDWICH 19
whole wheat bread, cranberry and caramelized onion jam,
gruyère cheese, iceberg lettuce, mayo

CōV BURGER 20
american cheese, shredded lettuce, bread and butter pickles,
dijonaisse

Sides

ROASTED CAULIFLOWER / 12
steak butter, salsa verde

BRUSSELS SPROUTS / 13
flash fried, thick cut bacon,
sherry vinaigrette

TRUFFLE FRIES / 13
parmesan, béarnaise, lemon aioli

GRILLED ASPARAGUS / 10
lemon, béarnaise

MAC AND CHEESE / 10
thick cut bacon, breadcrumb

accepting reservations
THE LAKE ROOM
PRIVATE DINING SPACE
Please call 612.562.7744 for more information.

GF Denotes Gluten Free Items

Please note: a 5% paper/plastic charge will be added to all to go orders.
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.