TAKEOUT CōV WAYZATA DELIVERY

Starters

GF WOOD–FIRED CHICKEN WINGS 21
lightly smoked, blue cheese dressing

V BUFFALO CAULIFLOWER 18
fried cauliflower, blue cheese crumble, ranch

CōV JUMBO LUMP CRAB CAKE 29
creole aioli

CRISPY CALAMARI FRIES 18
marinara, lemon aioli

LOBSTER GUACAMOLE 29
cilantro, cucumber, apple, jicama slaw

GF V GRILLED ARTICHOKES 18
steak butter, lemon aioli

HOUSE SMOKED SALMON 23
pickled red onion, capers, mustard cream cheese, grilled crostini

SMOKED CHICKEN FLATBREAD 22
marinara, bacon, spinach, mozzarella, lemon aioli

ITALIAN SAUSAGE FLATBREAD 22
mozzarella, provolone, marinara, red onion, oregano

NEW ENGLAND CLAM CHOWDER 9/18
served daily cup / bowl

Salads

CLASSIC CAESAR 20
crisp chopped romaine, shaved parmesan, garlic croutons, anchovies

BLUE CHEESE WEDGE 21
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg

V ROASTED BABY BEETS 21
pistachio butter, whipped goat cheese, fresh herbs

V KALE SALAD 20
mixed berries, candied walnuts, goat cheese, sherry vinaigrette

GF CōV "CHOPPED" SALAD 22
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette

grilled to enhance your salad
add: chicken breast 10 salmon 23 jumbo shrimp 20 lobster tail 24

Sandwiches

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

CōV BURGER* 22
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise

WALLEYE FISH SANDWICH 28
beer battered, pickle relish, shaved lettuce, tartar sauce

LOBSTER ROLL 32
griddled split roll, tarragon, mayo, lemon

FRENCH DIP AU JUS* 34
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette

SPICY CHICKEN SANDWICH 20
nashville hot, CōV slaw, pickles

TURKEY CRANBERRY SANDWICH 20
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo

AVOCADO BLT 19
tomato bacon jam, iceberg lettuce, avocado

Entrees

BABY BACK RIBS 29/39
CōV slaw, house fries, bbq half/whole

CHILEAN SEA BASS* 48
artichoke crusted, mushroom farrotto

GF WOOD FIRED KING SALMON* 43
charred red cabbage, apples, agrodolce

V WILD MUSHROOM GNOCCHI 32
ricotta gnocchi, roasted mushrooms, spinach, parmesan, squash purée, truffle

CHICKEN PICCATA 32
lemon caper butter, angel hair pasta, arugula

V 8OZ PETIT FILET* 56
grilled asparagus, béarnaise, house steak sauce

Shareable Sides

GF SMASHED FINGERLING POTATOES 12
blue cheese dressing, fried parsley

HASH BROWNS 12
three cheese, raspberry jam

MAC AND CHEESE 13
bacon, parmesan breadcrumb add lobster 18

BRUSSELS SPROUTS 14
sweet and spicy, ricotta salata

V ROASTED CAULIFLOWER 14
white balsamic, golden raisins, pine nuts

V ROASTED BABY CARROTS 12
spiced maple, walnuts

GRILLED ASPARAGUS 12
lemon, béarnaise

TRUFFLE FRIES 15
parmesan, béarnaise, lemon aioli

Desserts

SAMMI CAKE 18
three layer chocolate cake with cream cheese frosting, chocolate sauce, and fresh whipped cream

BROWNIE 17
warm fudge brownie, candied walnuts, warm hot fudge, caramel

CARAMEL APPLE CAKE 18
sour cream coffee cake with apples and caramel

KEY LIME PIE 18
fresh whipped cream and lime zest

BANANA CREAM PIE 16
banana custard, caramelized bananas, graham-nut crumble, fresh whipped cream

Raw Bar*

COLOSSAL SHRIMP COCKTAIL 30
fresh horseradish, cocktail sauce

SESAME TUNA 32
seared rare, citrus slaw, avocado, spicy mayo, unagi

TUNA POKE 32
sesame dressing, cucumber, avocado, sushi rice

CEVICHE WITH AGUA CHILE 22
shrimp, pineapple, chips

GRILLED TWIN LOBSTER TAILS 48
drawn butter and lemon

Traditional Sushi Rolls*

KING CALIFORNIA ROLL 26
king crab, spicy mayo, cucumber, avocado

RAINBOW ROLL 25
spicy tuna, avocado, cucumber, chef's choice fish

DRAGON ROLL 22
shrimp tempura, cucumber, avocado, unagi, spicy mayo

CATERPILLAR ROLL 25
red crab, unagi, avocado, cucumber

SPICY YELLOWTAIL ROLL 19
spicy yellowtail, scallions, romaine, fresh chiles

PHILLY ROLL 21
smoked salmon, cream cheese, avocado, cucumber

VEGETABLE ROLL 17
cucumber, avocado, asparagus, carrot

CRUNCHY ROLL 19
shrimp tempura, cucumber, avocado, tempura flake

Specialty Sushi Rolls*

THE WAYZATA 28
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo

THE GALLEY 26
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo

THE ANCHORAGE 27
spicy salmon, red crab, cucumber, tuna, yellowtail, togarashi

THE FIRECRACKER 26
shrimp tempura, tuna, avocado, mango habanero sauce

THE SANDBRIDGE 26
spicy crab, shrimp, cream cheese, jalapeño, sweet chili

THE SUNRISE 26
spicy yellowtail, salmon, avocado, cucumber, lemon

THE SKYSAIL 25
albacore, tuna, avocado, cucumber, salmon, chili, cilantro

THE DRIFTER 27
red crab, shrimp tempura, avocado, tuna, hamachi, spicy mayo

THE SURFSIDE 28
sea bass, tuna, shrimp tempura, avocado, mango salsa

Kid's Menu

all items 12

Buttered Noodles / Mac and Cheese / Flatbread *(cheese or pepperoni)*

the following items are served with your choice of fries, fruit or salad

Chicken Tenders / Burger Sliders (2) / Grilled Cheese / Walleye Fingers

GF Gluten Free V Vegetarian

Please note: a 5% paper/plastic charge will be added to all to go orders.
*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.