TAKEOUT CōV WAYZATA DELIVERY

Starters

GF WOOD–FIRED CHICKEN WINGS 22
simply grilled or buffalo style, blue cheese dressing

V BUFFALO CAULIFLOWER 19
crispy cauliflower, blue cheese crumbles, house ranch

CōV JUMBO LUMP CRAB CAKE 30
old bay butter, creole mayo

BUTTERMILK FRIED CALAMARI 19
marinara, lemon mayo, gremolata

LOBSTER GUACAMOLE 31
cilantro, cucumber, apple, jicama slaw

GF V WOOD-FIRED ARTICHOKES 19
steak butter, lemon mayo

SPINACH HOT BREAD 18
mozzarella, calabrian chilies, sourdough boule

ROASTED MUSHROOM AND SQUASH FLATBREAD 22
shaved brussels, truffled pecorino

SMOKED CHICKEN FLATBREAD 22
marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo

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

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

Salads

CLASSIC CAESAR 22
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons

BLUE CHEESE WEDGE 22
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg

V KALE SALAD 22
chevre stuffed dates, mixed berries, candied walnuts, limoncello vinaigrette

WILD RICE GRAIN BOWL 23
butternut squash, apple, shaved brussels, pecans, cranberries, white wine maple vinaigrette

ROASTED BABY BEETS 23
barrel aged feta, marcona almond crumble

GF CōV "CHOPPED" SALAD 24
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 steak 24

Sandwiches

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

CōV BURGER* 23
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 35
old bay bun, tarragon, mayo, lemon

FRENCH DIP AU JUS* 36
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette

SPICY CHICKEN SANDWICH 22
nashville hot, CōV slaw, pickles

TURKEY CRANBERRY SANDWICH 22
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo

AVOCADO BLT 20
tomato bacon jam, iceberg lettuce, mayo

Entrees

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

CHILEAN SEA BASS 49
roasted mushrooms, spaetzle, white shoyu butter

WOOD-FIRED KING SALMON* 45
spiced couscous, charmoula, grilled vegetables

V WILD MUSHROOM GNOCCHI 34
ricotta gnocchi, roasted mushrooms, spinach, butternut squash puree, truffled pecorino

CHICKEN PICCATA 34
lemon caper butter, angel hair pasta, arugula

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

Shareable Sides

ROASTED BRUSSELS SPROUTS 15
gruyère, cream, bacon, breadcrumb

V WOOD-GRILLED VEGETABLES 15
harissa, yogurt date dressing

HASH BROWNS 12
flash fried, three cheese blend, jam

MAC AND CHEESE 14
bacon, parmesan breadcrumb add lobster 18

GRILLED BUTTERNUT SQUASH 14
almond molé, maple glaze, tajin

GF SMASHED FINGERLING POTATOES 12
blue cheese dressing, fried parsley

GF V WOOD-FIRED CAULIFLOWER 15
charred scallion, chilies, mayo, truffled pecorino

TRUFFLE FRIES 15
parmesan, béarnaise, lemon aioli

Desserts

CARROT CAKE 18
walnuts, dates, cream cheese frosting

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

BROWNIE 18
warm fudge brownie, candied walnuts, warm hot fudge, caramel

KEY LIME PIE 18
fresh whipped cream and lime zest

Raw Bar*

HOUSE SMOKED SALMON 24
pickled red onion, fried capers, honey mustard cream cheese, grilled crostini

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

LOBSTER FRIED RICE 35
tempura fried lobster, egg, kimchi, sweet and sour sauce

KING SALMON CARPACCIO 24
yuzu, white truffle

Traditional Sushi Rolls*

KING CALIFORNIA ROLL 31
king crab, spicy mayo, cucumber, avocado

RAINBOW ROLL 27
spicy tuna, avocado, cucumber, chef's choice fish

DRAGON ROLL 25
shrimp tempura, cucumber, avocado, unagi, spicy mayo

CATERPILLAR ROLL 26
red crab, unagi, avocado cucumber

SPICY YELLOWTAIL ROLL 20
spicy yellowtail, scallions, romaine, fresh chiles

PHILLY ROLL 23
smoked salmon, cream cheese, avocado, cucumber

VEGETABLE ROLL 18
cucumber, avocado, asparagus, carrot

CRUNCHY ROLL 20
shrimp tempura, cucumber, avocado, tempura flake

Specialty Sushi Rolls*

THE WAYZATA 32
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo

THE GALLEY 29
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo

THE ANCHORAGE 30
spicy salmon, red crab, cucumber, tuna, yellowtail, togarashi

THE FIRECRACKER 29
shrimp tempura, tuna, avocado, mango habanero sauce

THE SANDBRIDGE 29
spicy crab, shrimp, cream cheese, jalapeño, avocado, flash fried

THE SUNRISE 29
spicy yellowtail, salmon, avocado, cucumber, lemon

THE SKYSAIL 28
albacore, tuna, avocado, cucumber, salmon, chili, cilantro

THE GREY LADY 28
tuna, cucumber, jalapeno, mango, sea bass, sweet peppers, ponzu

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.