

accepting reservations  
**THE LAKE ROOM**

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.



# DINNER

<b>GF</b> WOOD-FIRED CHICKEN WINGS .....	22
simply grilled or buffalo style, blue cheese dressing	
<b>V</b> 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	
<b>GF V</b> WOOD-FIRED ARTICHOKEs .....	19
steak butter, lemon mayo	

## S t a r t e r s

HOUSE SMOKED SALMON .....	24
pickled red onion, fried capers, honey mustard cream cheese, grilled crostini	
SWEET CORN DIP .....	18
sourdough boule, bacon, cotija, tortilla chips	
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 .....	14/22
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE .....	14/22
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	

SPRING PEAS & BURRATA .....	14/22
sugarsnaps, pea shoots, mint, limoncello vinaigrette	
<b>V</b> KALE SALAD .....	14/22
chevre stuffed dates, mixed berries, candied walnuts, poppyseed vinaigrette	

grilled to enhance your salad - add: chicken breast 10 salmon 23 jumbo shrimp 20

## House Specialties

BABY BACK RIBS .....	29/39
CōV slaw, house fries, bbq half/whole	
CIOPPINO .....	45
scallops, mussels, calamari, shrimp, saffron, fennel tomato broth	
WOOD-FIRED KING SALMON* .....	45
summer squash, couscous, sweet chili mayo	
<b>V</b> MUSHROOM GNOCCHI .....	34
ricotta gnocchi, roasted mushrooms, spinach, sweet corn puree, truffled pecorino	
CōV WALLEYE FISH & CHIPS .....	34
beer battered, parmesan fries, tartar sauce	
HALIBUT PICATTA .....	42
ricotta gnocchi, spinach, lemon caper beurre blanc	
LOBSTER FRIED RICE .....	35
tempura fried lobster, egg, kimchi, sweet and sour sauce	
CHICKEN PICCATA .....	34
lemon caper butter, angel hair pasta, arugula	
CōV BURGER* .....	23
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise	
FRENCH DIP AU JUS* .....	36
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	
MAHI FISH TACOS .....	23
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
LOBSTER ROLL .....	35
old bay bun, tarragon, mayo, lemon	

## Wood-Fired Steaks

**GF** all steaks come with grilled vegetables,  
house steak sauce and béarnaise

12OZ NEW YORK STRIP* .....	52
16OZ RIBEYE* .....	60
10OZ HANGER STEAK* .....	48
8OZ PETIT FILET* .....	56

### enhancements:

BOURBON GLAZED SHALLOTS .....	7
BLUE CHEESE CRUST .....	7
BLACK TRUFFLE .....	9
BONE MARROW BUTTER .....	9
ROASTED MUSHROOMS .....	10

join us for  
**HAPPY HOUR**

MON-FRI 3-6PM • SAT 10AM-4PM  
 IN THE BAR

## Shareable Sides

ROASTED BRUSSELS SPROUTS .....	15	FRESH BAKED POPOVERS (3) .....	9
lemon, mayo, parmesan, chili crisp		<b>GF</b> SMASHED FINGERLING POTATOES .....	12
<b>V</b> WOOD-GRILLED VEGETABLES .....	15	blue cheese dressing, fried parsley	
harissa, yogurt date dressing		<b>GF V</b> WOOD-FIRED CAULIFLOWER .....	15
HASH BROWNS .....	12	charred scallion, chilies, mayo, truffled pecorino	
flash fried, three cheese blend, jam		TRUFFLE FRIES .....	15
MAC AND CHEESE .....	14	parmesan, béarnaise, lemon aioli	
bacon, parmesan breadcrumb add lobster 18			

**GF** Gluten Free **V** Vegetarian

\*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

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

An 18% gratuity charge will be added for parties of 7 or more.

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.