



## Starters

<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	
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	
<b>V</b> KALE SALAD .....	14/22
chevre stuffed dates, mixed berries, candied walnuts, poppyseed vinaigrette	
SPRING PEAS & BURRATA .....	14/22
sugarsnaps, pea shoots, mint, limoncello vinaigrette	
GRAIN BOWL .....	24
heirloom quinoa, sunflower seeds, shaved carrots, roasted beets, baby kale, feta vinaigrette	
<b>GF</b> 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

join us for  
**HAPPY HOUR**  
 MON-FRI 3-6PM • SAT 10AM-4PM  
 IN THE BAR

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

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

\*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness. An 18% gratuity charge will be added for parties of 7 or more.

## Sandwiches

served with choice of fries, cup of daily soup, 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	
AVOCADO BLT .....	21
tomato bacon jam, iceberg lettuce, mayo	
MAHI SANDWICH .....	25
jerk spiced, lettuce, tomato, pineapple mayo	
FRENCH DIP AU JUS* .....	36
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	
CUBAN SANDWICH .....	22
smoked pork, ham, swiss, house pickles, mustard, mayo	
LOBSTER ROLL .....	35
old bay bun, tarragon, mayo, lemon	
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	

## House Specialties

<b>V</b> WILD MUSHROOM GNOCCHI .....	34
ricotta gnocchi, roasted mushrooms, spinach, sweet corn puree, truffled pecorino	
SHRIMP CAPELLINI .....	30
cherry tomatoes, garlic, chili, basil	
LOBSTER FRIED RICE .....	35
tempura fried lobster, egg, kimchi, sweet and sour sauce	
CHICKEN PICCATA .....	34
lemon caper butter, angel hair pasta, arugula	
STEAK FRITES .....	48
10oz marinated hanger steak, truffle fries, béarnaise	
MAHI FISH TACOS .....	23
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
HALIBUT PICATTA .....	42
ricotta gnocchi, spinach, lemon caper beurre blanc	
WOOD-FIRED KING SALMON* .....	45
summer squash, couscous, sweet chili mayo	

## Shareable Sides

ROASTED BRUSSELS SPROUTS .....	15
lemon, mayo, parmesan, chili crisp	
<b>V</b> WOOD-GRILLED VEGETABLES .....	15
harissa, yogurt date dressing	
MAC AND CHEESE .....	14
bacon, parmesan breadcrumb add lobster 18	
<b>GF V</b> WOOD-FIRED CAULIFLOWER .....	15
charred scallion, chilies, mayo, truffled pecorino	
TRUFFLE FRITES .....	15
parmesan, béarnaise, lemon aioli	

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.