

GF WOOD-FIRED CHICKEN WINGS simply grilled or buffalo style, blue cheese dressing	S t a r t e r s	GF V WOOD-FIRED ARTICHOKEs steak butter, lemon mayo	21
V BUFFALO CAULIFLOWER crispy cauliflower, blue cheese crumbles, house ranch		GRILLED CHICKEN LOLLIPOPS korean bbq, toasted sesame seeds	23
CōV JUMBO LUMP CRAB CAKE old bay butter, creole mayo		SMOKED CHICKEN FLATBREAD marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo	23
BUTTERMILK FRIED CALAMARI marinara, lemon mayo, gremolata		ITALIAN SAUSAGE FLATBREAD mozzarella, provolone, marinara, red onion, oregano	23
LOBSTER GUACAMOLE cilantro, cucumber, apple, jicama slaw		NEW ENGLAND CLAM CHOWDER served daily cup / bowl	10/19
CRISPY EGGPLANT burrata, marinara, fried basil			

Salads			
CLASSIC CAESAR crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons	15/24	ROASTED BABY BEET SALAD herbed feta vinaigrette, candied pistachio	15/24
BLUE CHEESE WEDGE baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	15/24	V KALE SALAD poached pears, candied walnuts, goat cheese croutons, limoncello vinaigrette	15/24
grilled to enhance your salad - add: chicken breast 11 salmon 24 jumbo shrimp 21			

House Specialties		Wood-Fired Steaks	
BABY BACK RIBS CōV slaw, house fries, bbq half/whole	29/39	GF all steaks come with grilled vegetables, house steak sauce and béarnaise	
SHORT RIB BIRRIA creamy polenta, charred onion relish	43	12OZ NEW YORK STRIP*	55
WOOD-FIRED KING SALMON* shaved zucchini, couscous, sweet chili mayo	47	16OZ RIBEYE*	64
V MUSHROOM GNOCCHI ricotta gnocchi, roasted mushrooms, spinach, butternut squash purée, truffled pecorino	36	10OZ HANGER STEAK*	49
CōV WALLEYE FISH & CHIPS beer battered, parmesan fries, tartar sauce	35	8OZ PETIT FILET*	59
GF CHILEAN SEABASS prosciutto, butternut squash, sage brown butter	52	enhancements:	
LOBSTER FRIED RICE tempura fried lobster, egg, kimchi, sweet and sour sauce	37	BOURBON GLAZED SHALLOTS	9
CHICKEN PICCATA lemon caper butter, angel hair pasta, arugula	35	BLUE CHEESE CRUST	9
CōV BURGER* CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise	25	BLACK TRUFFLE	11
FRENCH DIP AU JUS* thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	38	BONE MARROW BUTTER	11
MAHI FISH TACOS broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	24	ROASTED MUSHROOMS	12
LOBSTER ROLL old bay bun, tarragon, mayo, lemon	39		

Shareable Sides			
ROASTED BRUSSELS SPROUTS lemon, mayo, parmesan, chili crisp	16	FRESH BAKED POPOVERS (3)	10
V WOOD-GRILLED VEGETABLES maple tahini, toasted walnut	16	SMASHED FINGERLING POTATOES nduja mayo, garlic, fresh herbs	14
HASH BROWNS flash fried, three cheese blend, jam	14	GF V WOOD-FIRED CAULIFLOWER charred scallion, tajín mayo, truffled pecorino	16
MAC AND CHEESE bacon, parmesan breadcrumb add lobster	15	TRUFFLE FRIES parmesan, béarnaise, lemon mayo	16
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.