



Starters

GF WOOD-FIRED CHICKEN WINGS	23
simply grilled or buffalo style, blue cheese dressing	
V BUFFALO CAULIFLOWER	20
crispy cauliflower, blue cheese crumbles, house ranch	
CōV JUMBO LUMP CRAB CAKE	32
old bay butter, creole mayo	
BUTTERMILK FRIED CALAMARI	21
marinara, lemon mayo, gremolata	
LOBSTER GUACAMOLE	33
cilantro, cucumber, apple, jicama slaw	
GF V WOOD-FIRED ARTICHOKEs	21
steak butter, lemon mayo	
CRISPY EGGPLANT	18
burrata, marinara, fried basil	
GRILLED CHICKEN LOLLIPOPS	23
korean bbq, toasted sesame seeds	
SMOKED CHICKEN FLATBREAD	23
marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	
NEW ENGLAND CLAM CHOWDER	10/19
served daily cup / bowl	

Salads

CLASSIC CAESAR	15/24
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE	15/24
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	
V KALE SALAD	15/24
poached pears, candied walnuts, goat cheese croutons, limoncello vinaigrette	
ROASTED BABY BEET SALAD	15/24
herbed feta vinaigrette, candied pistachio	
GRAIN BOWL	26
quinoa, cranberry, squash, apple, shaved brussels, white wine maple vinaigrette	
GF CōV "CHOPPED" SALAD	26
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	

grilled to enhance your salad
add: chicken breast 11 salmon 24 jumbo shrimp 21

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*	25
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise	
WALLEYE FISH SANDWICH	29
beer battered, pickle relish, shaved lettuce, tartar sauce	
AVOCADO BLT	23
tomato bacon jam, iceberg lettuce, mayo	
FRENCH DIP AU JUS*	38
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	
CUBAN SANDWICH	23
smoked pork, ham, swiss, house pickles, mustard, mayo	
LOBSTER ROLL	37
old bay bun, tarragon, mayo, lemon	
SPICY CHICKEN SANDWICH	23
nashville hot, CōV slaw, pickles	
TURKEY CRANBERRY SANDWICH	23
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo	

House Specialties

V MUSHROOM GNOCCHI	36
ricotta gnocchi, roasted mushrooms, spinach, butternut squash puree, truffled pecorino	
SHRIMP CAPELLINI	32
cherry tomatoes, garlic, chili, basil	
LOBSTER FRIED RICE	37
tempura fried lobster, egg, kimchi, sweet and sour sauce	
CHICKEN PICCATA	35
lemon caper butter, angel hair pasta, arugula	
STEAK FRITES	49
10oz marinated hanger steak, truffle fries, béarnaise	
MAHI FISH TACOS	24
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
GF CHILEAN SEABASS	52
prosciutto, butternut squash, sage brown butter	
WOOD-FIRED KING SALMON*	47
shaved zucchini, couscous, sweet chili mayo	

Shareable Sides

ROASTED BRUSSELS SPROUTS	16
lemon, mayo, parmesan, chili crisp	
V WOOD-GRILLED VEGETABLES	16
maple tahini, toasted walnut	
HASH BROWNS	14
flash fried, three cheese blend, jam	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 18	
SMASHED FINGERLING POTATOES	14
nduja mayo, garlic, fresh herbs	
GF V WOOD-FIRED CAULIFLOWER	16
charred scallion, tajín mayo, truffled pecorino	
TRUFFLE FRITES	16
parmesan, béarnaise, lemon mayo	

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.