

accepting reservations  
**THE LAKE ROOM**  
 PRIVATE DINING SPACE

Please call 612.562.7744 for more information.



# DINNER

- 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
- GF** LOBSTER GUACAMOLE ..... 33  
 cilantro, cucumber, apple, jicama slaw
- GF** GRILLED OYSTERS (4) ..... 23  
 new orleans bbq butter

## Starters

- GF V** WOOD-FIRED ARTICHOKE ..... 21  
 steak butter, lemon mayo
- GF** GRILLED CHICKEN LOLLIPOPS (4) ..... 19  
 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
- GF** NEW ENGLAND CLAM CHOWDER ..... 10/19  
 served daily cup / bowl
- STEAMED MUSSELS ..... 22  
 mariners style, capers, garlic, grilled crostini

## Salads

- CLASSIC CAESAR ..... 15/24  
 romaine, white anchovies, shaved parmesan, garlic croutons
- GF** BLUE CHEESE WEDGE ..... 15/24  
 baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg

- GF V** BIBB SALAD ..... 15/24  
 herbed vinaigrette, marcona almonds, ricotta salata cheese
- V** KALE SALAD ..... 15/24  
 poached pears, candied walnuts, goat cheese croutons, limoncello vinaigrette

*grilled to enhance your salad*  
 add: chicken breast 13 salmon 24 jumbo shrimp 22

## House Specialties

- V** MUSHROOM GNOCCHI ..... 36  
 ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino
- CōV WALLEYE FISH & CHIPS ..... 35  
 beer battered, parmesan fries, tartar sauce
- WILD STRIPED BASS ..... 41  
 charred scallion, fingerling potatoes
- GF** JUMBO SCALLOPS ..... 51  
 smoked carrot, king trumpet mushrooms, chimichurri
- LOBSTER FRIED RICE ..... 37  
 tempura fried lobster, egg, kimchi, sweet and sour sauce
- CHICKEN PICCATA ..... 35  
 lemon caper butter, angel hair pasta, arugula
- CōV BURGER\* ..... 25  
 CōV beef blend, american cheese, lettuce, bread and butter pickles, dijonnaise
- FRENCH DIP AU JUS\* ..... 38  
 thinly sliced rare roast of prime beef, horseradish sauce, toasted baguette
- GF** CHICKEN TINGA TACOS ..... 24  
 jicama slaw, pickled red onions
- MAHI FISH TACOS ..... 24  
 broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion
- LOBSTER ROLL ..... 39  
 old bay bun, tarragon, mayo, lemon

## Wood-Fired Entrées

- 12OZ NEW YORK STRIP\* ..... 58  
 grilled vegetables, bearnaise, house steak sauce
  - 16OZ RIBEYE\* ..... 69  
 grilled vegetables, bearnaise, house steak sauce
  - 8OZ PETIT FILET\* ..... 61  
 grilled vegetables, bearnaise, house steak sauce
  - BABY BACK RIBS ..... 29/39  
 CōV slaw, house fries, bbq half/whole
  - 10 OZ PICANHA ..... 46  
 hawaiian bbq, pineapple salsa, broccolini
  - 14OZ BERKSHIRE PORKCHOP ..... 41  
 creamy polenta, salsa verde, grilled vegetables
  - WOOD-FIRED KING SALMON\* ..... 47  
 shaved zucchini, couscous, sweet chili mayo
  - V** GRILLED MUSHROOM ..... 38  
 miataki, king trumpet, romesco
- add:*  
 au poivre butter 9 bone marrow butter 11  
 bourbon glazed shallots 9

## Shareable Sides

- ROASTED BRUSSELS SPROUTS ..... 16  
 lemon, mayo, parmesan, chili crisp
- V** WOOD-GRILLED VEGETABLES ..... 16  
 maple tahini, toasted walnut
- HASH BROWNS ..... 14  
 three cheese blend
- MAC AND CHEESE ..... 15  
 bacon, parmesan breadcrumb add lobster 19

- FRESH BAKED POPOVERS (3) ..... 10
- SMASHED FINGERLING POTATOES ..... 14  
 nduja mayo, garlic, fresh herbs
- GF V** WOOD-FIRED CAULIFLOWER ..... 16  
 charred scallion, tajin mayo, truffled pecorino
- V** TRUFFLE FRIES ..... 16  
 parmesan, béarnaise, lemon mayo

**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.