



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	
GF LOBSTER GUACAMOLE	33
cilantro, cucumber, apple, jicama slaw	
GF GRILLED OYSTERS (4)	23
new orleans bbq butter	
GF V WOOD-FIRED ARTICHOKEs	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	
V KALE SALAD	15/24
poached pears, candied walnuts, goat cheese croutons, limoncello vinaigrette	
GF V BIBB SALAD	15/24
herbed vinaigrette, marcona almonds, ricotta salata cheese	
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 13 salmon 24 jumbo shrimp 22

join us for
HAPPY HOUR

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

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 beef blend, american cheese, 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 sliced rare roast of prime beef, horseradish sauce, toasted baguette	
PHILADELPHIA CHEESESTEAK	27
sliced sirloin, grilled onions and peppers, sharp provolone, soft roll	
LOBSTER ROLL	39
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, 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	
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	
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
three cheese blend	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 19	
SMASHED FINGERLING POTATOES	14
nduja mayo, garlic, fresh herbs	
GF V WOOD-FIRED CAULIFLOWER	16
charred scallion, tajín mayo, truffled pecorino	
V TRUFFLE FRIES	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.