

GF WOOD-FIRED CHICKEN WINGS simply grilled or buffalo style, blue cheese dressing V BUFFALO CAULIFLOWER crispy cauliflower, blue cheese crumbles, house ranch CōV JUMBO LUMP CRAB CAKE old bay butter, creole mayo BUTTERMILK FRIED CALAMARI marinara, lemon mayo, gremolata GF LOBSTER GUACAMOLE 4oz lobster meat, tomato, onion, cilantro GF GRILLED OYSTERS (4)* oscar style, lump crab, béarnaise, herb bread crumbs HOUSE-SMOKED SALMON house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese	S t a r t e r S	LEMON WHITE WINE MUSSELS classic caper white wine butter sauce, grilled crostini GF V WOOD-FIRED ARTICHOKES steak butter, lemon mayo GF GRILLED CHICKEN LOLLIPOPS (4) korean bbq, toasted sesame seeds SMOKED CHICKEN FLATBREAD marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo ITALIAN SAUSAGE FLATBREAD mozzarella, provolone, marinara, red onion, oregano MUSHROOM PECORINO FLATBREAD roasted mushroom, truffle pecorino, mozzarella, fennel GF NEW ENGLAND CLAM CHOWDER served daily cup / bowl
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Salads	
CLASSIC CAESAR romaine, white anchovies, shaved parmesan, garlic croutons GF BLUE CHEESE WEDGE baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	ASIAN CHICKEN SALAD cilantro peanut dressing, oranges, crispy taro, wontons BABY BEET AND KALE SALAD sherry vinaigrette, ricotta salata, spiced pecans
grilled to enhance your salad add: chicken breast 13 salmon 24 jumbo shrimp 22	

House Specialties V MUSHROOM GNOCCHI ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino CōV WALLEYE FISH & CHIPS beer battered, parmesan fries, tartar sauce BRAISED BEEF SHORT RIBS red wine jus, polenta, mixed vegetables CRAB STUFFED RAINBOW TROUT brown sugar glazed brussels sprouts, savory herb, brown butter almond sauce LOBSTER CIOPPINO spicy tomato broth, fennel, lobster tail, shrimp CRAB CACIO E PEPE parmesan, blue crab, peppercorn blend CHICKEN PICCATA lemon caper butter, angel hair pasta, arugula CōV BURGER* 8oz niman ranch steak cut blend, american cheese, lettuce, bread and butter pickles, dijonnaise FRENCH DIP AU JUS* smoked wagyu eye of round, thinly sliced, served rare, horseradish sauce, toasted baguette BRAISED BEEF SHORT RIB TACOS jicama slaw, pickled red onions MAHI FISH TACOS broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion LOBSTER ROLL old bay bun, tarragon, mayo, lemon	Wood-Fired Entrées 14OZ CERTIFIED ANGUS NEW YORK STRIP* au poivre style, grilled vegetables, house-made steak seasoning, béarnaise 16OZ CERTIFIED ANGUS RIBEYE* grilled vegetables, CōV steak sauce, béarnaise 8OZ CERTIFIED ANGUS FILET MIGNON* grilled vegetables, CōV steak sauce, béarnaise BABY BACK RIBS CōV slaw, house fries, bbq half/whole STEAK FRITES* 10 oz angus hanger steak, truffle parmesan fries, béarnaise, CōV steak sauce 14OZ BERKSHIRE PORKCHOP roasted winter squash, pomegranate, chimichurri GRILLED SCALLOPS* roasted winter squash, bacon jam mushrooms, chimichurri 8OZ KING SALMON* quinoa, arugula, chili crunch TWIN LOBSTER TAIL old bay lemon butter, coleslaw enhancements: oscar style 32 butter poached king crab 51 mushrooms 12
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Shareable Sides	
CRISPY BRUSSELS SPROUTS chili crisp, lemon, parmesan STEAMED EDAMAME soy sesame glaze ROASTED WINTER SQUASH pomegranate spiced pumpkin seeds MAC AND CHEESE bacon, parmesan breadcrumb add lobster 19	LOBSTER DIP cheesy lobster, parmesan, mayonnaise, guajillo sauce, toasted brioche FRESH BAKED POPOVERS (3) honey butter V TRUFFLE FRIES* parmesan, béarnaise, lemon aioli

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.
A 20% 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.