



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	35
old bay butter, creole mayo	
BUTTERMILK FRIED CALAMARI	21
marinara, lemon mayo, gremolata	
GF LOBSTER GUACAMOLE	34
4oz lobster meat, tomato, onion, cilantro	
GF GRILLED OYSTERS (4)*	32
oscar style, lump crab, béarnaise, herb bread crumbs	
HOUSE-SMOKED SALMON	25
house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese	
LEMON WHITE WINE MUSSELS	23
classic caper white wine butter sauce, grilled crostini	
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	
MUSHROOM PECORINO FLATBREAD	23
roasted mushroom, truffle pecorino, mozzarella, fennel	
GF NEW ENGLAND CLAM CHOWDER	10/19
served daily cup / bowl	

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	
ASIAN CHICKEN SALAD	15/24
cilantro peanut dressing, oranges, crispy taro, wontons	
BABY BEET AND KALE SALAD	15/24
sherry vinaigrette, ricotta salata, spiced pecans	
GRAIN BOWL	26
quinoa, cucumber, wild rice, pecans, arugula, roasted winter squash, apple, red 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.
A 20% 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
8oz niman ranch steak cut 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
smoked wagyu eye of round, thinly sliced, served rare, horseradish sauce, toasted baguette	
PRIME PASTRAMI ON RYE	31
gruyère cheese, caraway rye bread, whole grain mustard	
LOBSTER ROLL	39
old bay bun, tarragon, mayo, lemon	
BUFFALO SHRIMP PO' BOY	29
pickle relish, jicama slaw, jumbo shrimp	
SPICY CHICKEN SANDWICH	23
nashville hot, CōV slaw, pickles	
TURKEY CRANBERRY SANDWICH	25
whole wheat bread, house-smoked turkey breast, cranberry 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	
CHICKEN PICCATA	35
lemon caper butter, angel hair pasta, arugula	
BRAISED BEEF SHORT RIB TACOS	24
jicama slaw, pickled red onions	
STEAK FRITES*	47
10 oz angus hanger steak, truffle parmesan fries, béarnaise, CōV steak sauce	
CRAB CACIO E PEPE	36
parmesan, blue crab, peppercorn blend	
MAHI FISH TACOS	24
broiled or fried with jicama slaw, grilled pineapple mayo, pickled red onion	
8OZ KING SALMON*	47
quinoa, arugula, chili crunch	

Shareable Sides

CRISPY BRUSSELS SPROUTS	16
chili crisp, lemon, parmesan	
STEAMED EDAMAME	16
soy sesame glaze	
LOBSTER DIP	21
cheesy lobster, parmesan, mayonnaise, guajillo sauce, toasted brioche	
ROASTED WINTER SQUASH	16
pomegranate spiced pumpkin seeds	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 19	
V TRUFFLE FRIES*	16
parmesan, béarnaise, lemon aioli	

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.