

lakeside BRUNCH

EVERY SUNDAY 10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 7

Benedicts

CōV CRAB CAKE*	33
english muffin, lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS*	25
english muffin, poached eggs, smoked ham, hollandaise	
SMOKED SALMON*	26
english muffin, poached eggs, smoked salmon, chipotle hollandaise	
VEGGIE*	25
english muffin, poached eggs, avocado, spinach, tomato, béarnaise	

• CōV QUICHE	22
lemon ricotta, tomato, peppernata, served with a cucumber salad	
GF • V GARDEN OMELET	22
asparagus, roasted mushrooms, caramelized onion, cheddar	
BREAKFAST BURRITO	26
scrambled eggs, crispy hash browns, corn and black bean salsa, cheddar, ranchero sauce	
CōV BREAKFAST	21
two eggs any style, bacon or sausage, creamy hash, toast	
BREAKFAST FLATBREAD	24
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato, lemon aioli	
AVOCADO TOAST	24
savory herb and egg salad, arugula, sesame seeds	
SMOKED SALMON SCRAMBLE	28
grilled sourdough, crème fraîche, salmon roe	
GF HUEVOS RANCHEROS	24
ranchero sauce, tostadas, scrambled eggs, feta <i>choice of chorizo or chicken</i>	
CHICKEN AND WAFFLES	24
buttermilk fried chicken, hot honey	
BREAKFAST SANDWICH	23
two eggs, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado	

Brunch Sides

BACON	9
SAUSAGE	9
FRUIT	7
CROISSANT	9
CREAMY HASH BROWN HOTDISH	14

Buttermilk Pancake or Belgian Waffle • 9

enhancements • 4

nutella • berries • peanut butter • banana

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.
A 20% gratuity charge will be added for parties of 7 or more.

Starters

GF WOOD-FIRED CHICKEN WINGS	23
simply grilled or buffalo style, blue cheese dressing	
• 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 • 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	

Lunch Specialties

*served with choice of fries, cup of daily soup, side salad or fruit
substitute clam chowder 3*

LOBSTER ROLL	39
old bay bun, tarragon, mayo, lemon	
BUFFALO SHRIMP PO' BOY	29
pickle relish, jicama slaw, jumbo shrimp	
FRENCH DIP AU JUS*	38
smoked wagyu eye of round, thinly sliced, served rare, horseradish sauce, toasted baguette	
TURKEY CRANBERRY SANDWICH	25
whole wheat bread, house-smoked turkey breast, cranberry onion jam, gruyère cheese, iceberg lettuce, mayo	
CōV BURGER*	25
8oz niman ranch steak cut blend, american cheese, lettuce, bread and butter pickles, dijonaise	

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

Shareable Sides

CRISPY BRUSSELS SPROUTS	16
chili crisp, lemon, parmesan	
HOUSE-SMOKED SALMON	25
house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 18	
• 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.