

TAKEOUT



DELIVERY

Starters

GF WOOD-FIRED CHICKEN WINGS	23	HOUSE SMOKED SALMON	25
simply grilled or buffalo style, blue cheese dressing		house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese	
V BUFFALO CAULIFLOWER	20	GF GRILLED CHICKEN LOLLIPOPS (4)	19
crispy cauliflower, blue cheese crumbles, house ranch		korean bbq, toasted sesame seeds	
CōV JUMBO LUMP CRAB CAKE	35	SMOKED CHICKEN FLATBREAD	23
old bay butter, creole mayo		marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo	
BUTTERMILK FRIED CALAMARI	21	ITALIAN SAUSAGE FLATBREAD	23
marinara, lemon mayo, gremolata		mozzarella, provolone, marinara, red onion, oregano	
GF LOBSTER GUACAMOLE	34	GF NEW ENGLAND CLAM CHOWDER	10/19
4oz lobster meat, tomato, onion, cilantro		served daily cup / bowl	
GF V WOOD-FIRED ARTICHOKES	21		
steak butter, lemon mayo			

Salads

CLASSIC CAESAR	24
romaine, white anchovies, shaved parmesan, garlic croutons	
GF BLUE CHEESE WEDGE	24
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	
V BABY BEET AND KALE SALAD	24
sherry vinaigrette, ricotta salata, spiced pecans	
ASIAN CHICKEN SALAD	24
cilantro peanut dressing, oranges, crispy taro, wontons	
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

Sandwiches

served with choice of fries, 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	
LOBSTER ROLL	39
old bay bun, tarragon, mayo, lemon	
FRENCH DIP AU JUS*	38
smoked wagyu eye of round, thinly sliced, served rare, horseradish sauce, toasted baguette	
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	
AVOCADO BLT	23
tomato bacon jam, iceberg lettuce, mayo	

Entrees

CRAB STUFFED RAINBOW TROUT	55
brown sugar glazed brussels sprouts, savory herb, brown butter almond sauce	
8OZ KING SALMON*	47
quinoa, arugula, chili crunch	
V MUSHROOM GNOCCHI	36
ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino	
CRAB CACIO E PEPE	36
parmesan, blue crab, peppercorn blend	
CHICKEN PICCATA	35
lemon caper butter, angel hair pasta, arugula	
14OZ BERKSHIRE PORKCHOP	42
roasted winter squash, pomegranate, chimichurri	
8OZ CERTIFIED ANGUS FILET MIGNON*	60
grilled vegetables, CōV steak sauce, béarnaise	

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	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 19	
ROASTED WINTER SQUASH	16
pomegranate spiced pumpkin seeds	
V TRUFFLE FRIES*	15
parmesan, béarnaise, lemon aioli	

Desserts

APPLE CINNAMON CRISP	19
brown butter crisp topping	
SAMMI CAKE	19
three layer chocolate cake with cream cheese frosting, chocolate sauce, and fresh whipped cream	
BROWNIE	19
warm fudge brownie, candied walnuts, warm hot fudge, caramel	
KEY LIME PIE	19
fresh whipped cream and lime zest	

Traditional Sushi Rolls*

KING CALIFORNIA ROLL	32
king crab, spicy mayo, cucumber, avocado	
RAINBOW ROLL	28
spicy tuna, avocado, cucumber, chef’s choice fish	
DRAGON ROLL	26
shrimp tempura, cucumber, avocado, unagi, eel sauce, spicy mayo	
BAMBINO ROLL	26
spicy salmon, eel sauce, cucumber, avocado, togarashi	
SPICY YELLOWTAIL ROLL	21
spicy yellowtail, romaine, thai chili sauce	
PHILLY ROLL	23
smoked salmon, cream cheese, avocado, cucumber	
VEGETABLE ROLL	18
cucumber, avocado, asparagus, carrot	
CRUNCHY ROLL	21
shrimp tempura, cucumber, avocado, tempura flake	

Specialty Sushi Rolls*

THE WAYZATA	32
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo	
THE GALLEY	29
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo	
THE ANCHORAGE	30
spicy salmon, red crab, cucumber, tuna, yellowtail, togarashi	
THE FIRECRACKER	29
shrimp tempura, tuna, avocado, jalapeños, mango habanero sauce	
THE SANDBRIDGE	29
fried roll, spicy crab, shrimp, cream cheese, jalapeños, avocado, eel sauce, mango habanero	
THE SUNRISE	29
spicy yellowtail, salmon, avocado, cucumber, ponzu, lemon	
THE SKYSAIL	29
albacore, tuna, avocado, cucumber, salmon, jalapeños, ponzu, cilantro	
THE STARBOARD	31
unagi, hamachi, avocado, spicy salmon, togarashi, eel sauce, cucumber	
THE VOLCANO	34
tempura shrimp, avocado, spicy mayo, eel sauce, crab, scallop	

Kid’s Menu

all items 12

Buttered Noodles / Mac and Cheese / Flatbread (cheese or pepperoni)

the following items are served with your choice of fries, fruit or salad

Chicken Tenders / Burger Sliders (2) / Grilled Cheese / Walleye Fingers

GF Gluten Free **V** Vegetarian

Please note: a 5% paper/plastic charge will be added to all to go orders.
*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.