

TAKEOUT



DELIVERY

Starters

GF WOOD-FIRED CHICKEN WINGS 24 dry rub grilled or buffalo style, blue cheese dressing	HOUSE SMOKED SALMON 26 house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese
V BUFFALO CAULIFLOWER 20 crispy cauliflower, blue cheese crumbles, house ranch	MARGHERITA FLATBREAD 22 oven dried roma tomato, marinara, mozzarella, aged balsamic
CōV JUMBO LUMP CRAB CAKE 36 old bay butter, creole mayo	SMOKED CHICKEN FLATBREAD 23 marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo
BUTTERMILK FRIED CALAMARI 21 marinara, lemon mayo, gremolata	ITALIAN SAUSAGE FLATBREAD 23 mozzarella, provolone, marinara, red onion, oregano
GF LOBSTER GUACAMOLE 35 4oz lobster meat, tomato, onion, cilantro	MUSHROOM PECORINO FLATBREAD 23 roasted mushroom, truffle pecorino, mozzarella, fennel
GF V WOOD-FIRED ARTICHOKE 21 steak butter, lemon mayo	GF NEW ENGLAND CLAM CHOWDER 10/19 served daily cup / bowl

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
BABY BEET SALAD 24 sherry vinaigrette, ricotta salata, spiced pecans, pomegranate
SESAME ASIAN SALAD 24 sesame peanut dressing, romaine, mixed greens, red bell pepper, wontons, carrots, cilantro
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 24 nashville hot, CōV slaw, pickles
TURKEY CRANBERRY SANDWICH 26 whole wheat bread, house-smoked turkey breast, cranberry onion jam, gruyère cheese, iceberg lettuce, mayo
AVOCADO BLT 24 tomato bacon jam, iceberg lettuce, mayo

Entrees

PAN ROASTED CHILEAN SEABASS 49 parmesan risotto, white wine piccata sauce
8OZ KING SALMON* 48 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, chimichurri

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
WAGYU BEEF AND PORK MEATBALLS 29 parmesan, local wagyu beef, white wine tomato sauce
V TRUFFLE FRIES* 16 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
BRIOCHE BREAD PUDDING 19 strawberries

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.