accepting reservations

THE LAKE ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

CŌV WAYZATA

DINNER

Starters

WOOD–FIRED CHICKEN WINGS 24
dry rub grilled or buffalo style, blue cheese dressing

BUFFALO CAULIFLOWER 20
crispy cauliflower, blue cheese crumbles, house ranch

CŌV JUMBO LUMP CRAB CAKE 36
old bay butter, creole aioli

BUTTERMILK FRIED CALAMARI 22
marinara, lemon aioli

LOBSTER GUACAMOLE 35
fresh maine lobster, tomato, onion, cilantro

HOUSE-SMOKED SALMON 26
house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese

LEMON WHITE WINE MUSSELS 24
classic caper white wine butter sauce, grilled crostini

WOOD-FIRED ARTICHOKES 22
steak butter, lemon aioli

CŌV MEATBALLS 24
pork and wagyu beef blend, pomodoro sauce, mozzarella, grilled baguette

MARGHERITA FLATBREAD 23
roasted tomato, marinara, mozzarella, aged balsamic

SMOKED CHICKEN FLATBREAD 23
marinara, bacon, spinach, roasted tomato, mozzarella, lemon aioli

ITALIAN SAUSAGE FLATBREAD 23
mozzarella, provolone, marinara, red onion, oregano

Soup & Salads

NEW ENGLAND CLAM CHOWDER 7/14
served daily cup / bowl

DAILY SOUP 7/14
cup / bowl

BLUE CHEESE WEDGE 23
baby iceberg, roasted tomatoes, bacon, pickled red onion, egg

CLASSIC CAESAR 23
romaine, white anchovies, shaved parmesan, garlic croutons

BABY BEET SALAD 24
ricotta salata, candied walnuts, pomegranate, sherry vinaigrette

SESAME ASIAN SALAD 23
sesame peanut dressing, romaine, mixed greens, red bell pepper, wontons, carrots, cilantro

add: chicken breast 13 salmon 22 jumbo shrimp 22

House Specialties

MUSHROOM GNOCCHI 36
ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino

CŌV WALLEYE FISH & CHIPS 37
beer battered, parmesan fries, tartar sauce

BRAISED BEEF SHORT RIBS 46
red wine jus, mashed potatoes, mixed vegetables

PAN ROASTED SEABASS 59
coriander crusted chilean seabass, risotto, spanish chorizo, crispy kale, beurre blanc

LOBSTER CIOPPINO 59
spicy tomato broth, fennel, lobster tail, shrimp

SEARED JUMBO SCALLOPS* 55
creamy grits, escabeche, guajillo sauce

CRAB CACIO E PEPE 36
parmesan, blue crab, peppercorn blend

SPAGHETTI AND MEATBALLS 34
pork and wagyu beef blend, pomodoro sauce, burrata, chitarra pasta

CHICKEN PICCATA 35
lemon caper butter, angel hair pasta, arugula

Handhelds

served with choice of fries, cup of daily soup, side salad or fruit

CŌV BURGER* 22
wagyu butter burger, caramelized onions, shredded lettuce, tomato, american cheese, bistro sauce, brioche bun

FRENCH DIP AU JUS* 38
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare

MAHI FISH TACOS 25
broiled or fried with jicama slaw, grilled pineapple aioli, pickled red onion

CONNECTICUT LOBSTER ROLL 35
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun

Wood-Fired Entrées

8OZ PRIME FILET MIGNON* 60

14OZ BLACK ANGUS NEW YORK STRIP* 65

16OZ BLACK ANGUS RIBEYE* 75

enhancements:

BLACK & BLUE 8
cajun spice, blue cheese butter

CRAB OSCAR 30
jumbo lump blue crab, asparagus, bearnaise

TRUFFLE BUTTER 10

MUSHROOM TOPPER 12
roasted wild mushrooms, cognac butter

SURF & TURF 18
jumbo grilled shrimp, bearnaise

BONE MARROW BUTTER 8

BABY BACK RIBS 29/39
CŌV slaw, house fries, bbq half/whole

STEAK FRITES* 45
10 oz angus hanger steak, truffle parmesan fries, chimichurri, béarnaise

FIRE ROASTED CHICKEN CHOP 38
smoked half chicken, romesco, red beet chimichurri, lemon herb vinaigrette

KING SALMON* 48
quinoa, arugula, chili crunch

Shareable Sides

CRISPY BRUSSELS SPROUTS 16
chili crisp, lemon, parmesan

MASHED POTATOES 16
loaded - bacon, cheddar, sour cream add 4

MAC AND CHEESE 16
bacon, parmesan breadcrumb add lobster 18

TRUFFLE FRIES* 16
parmesan, lemon aioli

GRILLED ASPARAGUS 16
bearnaise, toasted breadcrumbs

SMASHED FINGERLINGS 16
chimichurri, parmesan

FRESH BAKED POPOVERS (3) 10
honey butter

Please inform your server of any dietary restrictions.

*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.