



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	
CLASSIC CAESAR	23
romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE	23
baby iceberg, roasted tomatoes, bacon, pickled red onion, egg	
SESAME ASIAN SALAD	23
sesame peanut dressing, romaine, mixed greens, red bell pepper, wontons, carrots, cilantro	
BABY BEET SALAD	24
ricotta salata, candied walnuts, pomegranate, sherry vinaigrette	
GRAIN BOWL	26
barley, quinoa, cucumber, wild, rice, almonds, arugula, grilled pineapple, citrus vinaigrette	
CōV "CHOPPED" SALAD	25
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
add: chicken breast 13 salmon 22 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.

Please inform your server of any dietary restrictions.

*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.



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	
CōV STEAK SANDWICH*	34
prime tenderloin, red peppers, onions, provolone, horseradish cream, baguette, served pink or no pink	
FRENCH DIP AU JUS*	38
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare	
CHAMPPS BUFFALO CHICKEN	23
marinated chicken, shredded lettuce, tomato, blue cheese crumbles, blue cheese dressing, buffalo sauce, brioche bun	
SPICY CHICKEN SANDWICH	23
nashville hot, CōV slaw, pickles	
AVOCADO BLT	24
tomato bacon jam, iceberg lettuce, aioli	
TURKEY CRANBERRY SANDWICH	24
whole wheat bread, house-smoked turkey breast, cranberry onion jam, gruyère cheese, iceberg lettuce, aioli	
BLACKENED MAHI MAHI	24
house-made cajun spice, pickled red onion, lemon aioli, brioche bun	
WALLEYE FISH SANDWICH	29
beer battered, pickle relish, shaved lettuce, tartar sauce	
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	

House Specialties

MUSHROOM GNOCCHI	36
ricotta gnocchi, roasted mushrooms, spinach, truffled pecorino	
CHICKEN PICCATA	35
lemon caper butter, angel hair pasta, arugula	
STEAK FRITES*	45
10 oz angus hanger steak, truffle parmesan fries, chimichurri, béarnaise	
CRAB CACIO E PEPE	36
parmesan, blue crab, peppercorn blend	
KING SALMON*	48
quinoa, arugula, chili crunch	

Shareable Sides

CRISPY BRUSSELS SPROUTS	16
chili crisp, lemon, parmesan	
GRILLED ASPARAGUS	16
bearnaise, toasted breadcrumbs	
MASHED POTATOES	16
loaded - bacon, cheddar, sour cream add 4	
MAC AND CHEESE	16
bacon, parmesan breadcrumb add lobster 18	
SMASHED FINGERLINGS	16
chimichurri, parmesan	
TRUFFLE FRIES*	16
parmesan, béarnaise, lemon aioli	

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.