

accepting reservations
THE LAKE ROOM
 PRIVATE DINING SPACE

Please call 612.562.7744 for more information.



DINNER

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	37
old bay butter, creole aioli	
BUTTERMILK FRIED CALAMARI	24
marinara, lemon aioli	
LOBSTER GUACAMOLE	36
fresh maine lobster, tomato, onion, cilantro	
HOUSE-SMOKED SALMON	26
brown sugar-cured house-smoked king salmon, pickled red onion, capers, fresh fruit, hot honey sauce	

S t a r t e r s

LEMON WHITE WINE MUSSELS	24
classic caper white wine butter sauce, grilled crostini	
WOOD-FIRED ARTICHOKEs	22
steak butter, lemon aioli	
MARGHERITA FLATBREAD	23
roasted tomato, marinara, mozzarella, aged balsamic	
PEPPERONI & HOT HONEY FLATBREAD	23
mozzarella, parmesan, marinara, crushed red pepper	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	
FRESH BAKED POPOVERS	11

Soup & Salads

NEW ENGLAND CLAM CHOWDER	7/14
served daily cup / bowl	
CLASSIC CAESAR	23
romaine, white anchovies, shaved parmesan, garlic croutons	
GRAIN BOWL SALAD	26
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette	

SOUP OF THE DAY	7/14
cup / bowl	
BABY KALE SALAD	24
baby kale, arugula, orange supreme, blackberry, goat cheese, pecans, sherry vinaigrette	
CHEF'S SEASONAL SALAD	MP

add: chicken breast 13 salmon 22 jumbo shrimp 18 steak 24

House Specialties

CōV WALLEYE FISH & CHIPS	38
beer-battered, parmesan fries, tartar sauce	
ALASKAN HALIBUT	55
baby bok choy, wild mushroom mix, toasted sesame seeds, maple soy glaze	
LOBSTER CIOPPINO	59
spicy tomato broth, fennel, lobster tail, shrimp	
CRAB RAVIOLI	38
ricotta stuffed ravioli, jumbo lump crab, charred baby tomatoes, pesto cream sauce	
MAHI FISH TACOS	25
broiled or fried with jicama slaw, grilled pineapple aioli, pickled red onion	
CHICKEN PICCATA	39
lemon caper butter, angel hair pasta, arugula	
GNOCCHI	36
wild mushrooms, spinach, cherry tomatoes, pomodoro sauce, parmesan	
SEARED JUMBO SCALLOPS*	60
sweet corn puree, cherry tomatoes, summer squash, smoked sweet corn	

Sandwiches

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

CōV BURGER*	23
wagyu butter burger, caramelized onions, shredded lettuce, tomato, american cheese, bistro sauce, brioche bun	
SOUTHERN FRIED CRISPY CHICKEN	23
crispy fried chicken, pimento cheese spread, bacon, pickles, spicy mayo, brioche bun	
CONNECTICUT LOBSTER ROLL	39
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun	
FRENCH DIP AU JUS*	30
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare	

Wood-Fired Entrées

8OZ PRIME FILET MIGNON*	62
seasonal vegetable	
14OZ BLACK ANGUS NEW YORK STRIP*	70
seasonal vegetable	
16OZ BLACK ANGUS RIBEYE*	77
seasonal vegetable	
<i>enhancements:</i>	
BLACK & BLUE	8
cajun spice, blue cheese butter	
CRAB OSCAR	30
jumbo lump blue crab, asparagus, béarnaise	
MUSHROOM TOPPER	12
roasted wild mushrooms, cognac butter	
SURF & TURF	20
jumbo grilled shrimp, béarnaise	
BABY BACK RIBS	29/39
CōV slaw, house fries, bbq half/whole	
KING SALMON*	48
kale, asparagus, sesame black bean sauce	
FIRE ROASTED CHICKEN CHOP	38
smoked half chicken, jojoes, coleslaw	

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	
GRILLED ASPARAGUS	16
béarnaise, toasted breadcrumbs	
GREEN BEANS	16
toasted sesame seed, bacon, szechuan sauce	
TRUFFLE FRIES	16
parmesan, lemon aioli	

For guests sharing an entrée, the kitchen will gladly split and plate your meal individually for a \$3.00 split-plate fee, which includes full accompaniments.

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.