



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	
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	
WOOD-FIRED ARTICHOKEs	22
steak butter, lemon aioli	
LEMON WHITE WINE MUSSELS	24
classic caper white wine butter sauce, grilled crostini	
TRUFFLE FRIES	16
parmesan, lemon aioli	
MARGHERITA FLATBREAD	23
roasted tomato, marinara, mozzarella, parmesan, balsamic glaze	
PEPPERONI & HOT HONEY FLATBREAD	23
mozzarella, parmesan, marinara, crushed red pepper	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	

Soup & Salads

NEW ENGLAND CLAM CHOWDER	7/14
served daily cup / bowl	
SOUP OF THE DAY	7/14
cup / bowl	
CLASSIC CAESAR	23
romaine, white anchovies, shaved parmesan, garlic croutons	
TOMATO CUCUMBER SALAD	23
arugula, tomatoes, cucumbers, red onion, feta cheese, dill, mint, lemon herb vinaigrette	
BABY KALE SALAD	24
baby kale, arugula, orange supreme, blackberry, goat cheese, pecans, sherry vinaigrette	
GRAIN BOWL SALAD	26
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette	
CōV "CHOPPED" SALAD	24
crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
CHEF'S SEASONAL SALAD	MP

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

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.

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.

A 20% gratuity charge will be added for parties of 7 or more.



Sandwiches

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

CōV BURGER*	23
wagyu butter burger, caramelized onion, american cheese, shredded lettuce, bistro sauce, dill pickle, brioche bun	
FRENCH DIP AU JUS*	30
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare	
WALLEYE FISH SANDWICH	25
beer battered, pickle relish, shaved lettuce, tartar sauce	
CHAMPPS BUFFALO CHICKEN	23
marinated chicken, shredded lettuce, tomato, blue cheese crumbles, blue cheese dressing, buffalo sauce, brioche bun	
CONNECTICUT LOBSTER ROLL	39
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun	
SOUTHERN FRIED CRISPY CHICKEN	23
crispy fried chicken, pimento cheese spread, pickles, spicy mayo, brioche bun	
TURKEY CRANBERRY SANDWICH	24
cranberry and caramelized onion jam, gruyère cheese, lettuce, mayo, whole wheat bread	
BLACKENED MAHI MAHI	24
house-made cajun spice, pickled red onion, lemon aioli, brioche bun	
AVOCADO BLT	24
avocado, lettuce, tomato bacon, mayo, bacon jam	
CōV STEAK SANDWICH*	40
prime tenderloin, red pepper, onion, provolone, horseradish cream, baguette, served "pink" or "no pink"	

House Specialties

KING SALMON*	32
grilled king salmon, asparagus, white wine butter sauce	
LOBSTER MAC AND CHEESE	30
butter poached maine lobster, tarragon gremolata	
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	
STEAK FRITES*	49
10 oz marinated hanger steak, truffle fries, béarnaise	

Rice Bowls

POKE BOWL	30
marinated ahi tuna, marinated cucumbers, edamame, carrots, pickled ginger, sambal aioli, nori	
CRISPY SALMON BOWL	26
crispy fried salmon, honey sriracha, pico de gallo, pickled red onion, spicy mayo, pepitas	
BAJA BOWL	24
grilled chicken, black beans, avocado, red onion, radish, cilantro yogurt sauce	

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.