accepting reservations
THE LAKE ROOM
PRIVATE DINING SPACE
Please call 612.562.7744 for more information.

CōV WAYZATA

DINNER

Starters

CHICKEN WINGS 24
grilled dry rub or buffalo, blue cheese dressing

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

CōV CRAB CAKE 35
mango fresno vinaigrette, cucumber orange relish

CALAMARI 24
marinara, lemon aioli

HOUSE-SMOKED SALMON 26
brown sugar-cured house-smoked king salmon, pickled red onion, capers, fresh fruit, hot honey

LOBSTER GUACAMOLE 36
maine lobster, tomato, onion, cilantro

MUSSELS 24
white wine caper butter sauce, grilled crostini

KOREAN BBQ BEEF SKEWERS 26
marinated tenderloin, crimini mushrooms, kimchi aioli

WOOD-FIRED ARTICHOKES 22
steak butter, lemon aioli

TUNA TATAKI 28
seared ahi tuna, avocado, fresno peppers, poke sauce, wonton crisps

Soup & Salads

CōV WEDGE 22
iceberg, blue cheese crumbles, bacon, smoked tomato jam, crouton crumble, blue cheese dressing

BEET SALAD 22
arugula, whipped goat cheese, spiced pistachios, orange, pickled mustard seeds, citrus vinaigrette

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

GRAIN BOWL SALAD 24
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette

CHEF'S SEASONAL SALAD ..... MP

CLAM CHOWDER / SOUP OF THE DAY .. cup 6/bowl 12

add: chicken breast 12 salmon 22
jumbo shrimp 16 steak 18

Flatbreads

MARGHERITA 23
roasted tomato, marinara, mozzarella, aged balsamic

PEPPERONI & HOT HONEY 23
mozzarella, parmesan, marinara, crushed red pepper

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

House Specialties

CHILEAN SEA BASS 59
coriander crusted, braised leeks, saffron cream, crispy chorizo

CōV WALLEYE FISH & CHIPS 38
beer-battered, parmesan fries, tartar sauce

CRAB RAVIOLI 38
ricotta stuffed ravioli, jumbo lump crab, charred baby tomatoes, pesto cream sauce

CHICKEN PICCATA 36
lemon caper butter, angel hair pasta, arugula

GNOCCHI 44
duck confit, wild mushrooms, spinach, cherry tomatoes, orange gastrique

COUNTRY FRIED LOBSTER 50
fried lobster tails, creamy polenta, hot honey

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

SHORT RIBS 46
korean bbq braised short ribs, wasabi mashed potatoes, wild mushrooms

KING SALMON 48
parsnip purée, pickled cranberry sauce, toasted pistachio

Sandwiches

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

CōV BURGER* 23
wagyu butter burger, caramelized onion, american cheese, lettuce, tomato, pickle, bistro sauce, brioche bun

SOUTHERN FRIED CRISPY CHICKEN 23
bacon, pickles, pimento cheese spread, spicy mayo, brioche bun

CONNECTICUT LOBSTER ROLL 39
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun

FRENCH DIP* 30
smoked wagyu eye of round, au jus, horseradish sauce, toasted baguette, served rare

Wood-Fired Steaks

8OZ PRIME FILET MIGNON* 55
seasonal vegetable

14OZ WAGYU NEW YORK STRIP* 72
seasonal vegetable

16OZ BLACK ANGUS RIBEYE* 67
seasonal vegetable

enhancements:

CRAB OSCAR 28
jumbo lump blue crab, asparagus, béarnaise

BLACK & BLUE 6
cajun spice, blue cheese butter

MUSHROOM TOPPER 9
roasted wild mushrooms, cognac butter

SURF & TURF 16
jumbo grilled shrimp, béarnaise

AU POIVRE 6
peppercorn crusted, cognac cream sauce

BLUE CHEESE CRUSTED 8
blue cheese crusted, blue cheese fondue

CHIMICHURRI 5
house-made chimichurri, fresh herb salad

BORDELAISE 8
red wine and beef demi-glace reduction, mashed potatoes

Shareable Sides

FRESH BAKED POPOVER 10

MASHED POTATOES 12
loaded - bacon, cheddar, sour cream add 4

SMOKED GOUDA GRITS 12
add shrimp and grits, old bay butter 16

MAC AND CHEESE 16
bacon, parmesan breadcrumb add lobster 18

SEASONAL VEGETABLE 16
simple grilled veg, garlic butter

CRISPY BRUSSELS SPROUTS 16
chili crisp, lemon, parmesan

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.