SATURDAY CōV WAYZATA BRUNCH

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

TRUFFLE FRIES 16
parmesan, lemon aioli

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

BREAKFAST 20
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato, lemon aioli

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

Brunch

CōV LOBSTER QUICHE 28
lemon ricotta, tomato, peppernata, lobster velouté, fresh maine lobster, served with a side of cucumber salad or fruit

CLASSIC EGGS BENEDICT* 24
english muffin, poached eggs, smoked ham, hollandaise, served with a side of cucumber salad or fruit

BREAKFAST BURRITO 18
scrambled eggs, crispy hash browns, corn and black bean salsa, cheddar, choice of bacon, sausage, avocado

BREAKFAST SAMMY 16
scrambled eggs, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado

BREAKFAST TACOS 16
flour tortilla, scrambled eggs, pico, pickled onion, spicy mayo, cotija cheese, choice of bacon or sausage

CHICKEN AND WAFFLE SLIDERS 16
fried chicken, bacon, bourbon maple glaze

STEAK AND EGGS 38
marinated 10oz hanger steak, breakfast potatoes, eggs any style, toast

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

CRAB CAKE CLUB 32
jumbo lump crab cake, lettuce, tomato, bacon, lemon aioli, brioche bun

BAHN MI 24
crispy duck confit, pickled onions and cucumbers, fresh carrots, jalapeños, cilantro, kewpie mayo, baguette

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

SEARED AHI TUNA 30
togarashi crusted, jicama slaw, carrots, thai pickles, spiced sesame aioli, brioche bun

TURKEY CRANBERRY 22
cranberry and caramelized onion jam, gruyère cheese, lettuce, mayo, whole wheat bread

House Specialties

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

KING SALMON* 32
grilled king salmon, asparagus, white wine butter sauce

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

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

STEAK FRITES* 38
10 oz marinated hanger steak, fries, béarnaise, chimichurri

Rice Bowls

POKE BOWL 30
marinated ahi tuna, marinated cucumbers, carrots, edamame, 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

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.