

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



# DINNER

NANTUCKET ..... 15  
 spicy tuna, spicy salmon, spicy yellowtail, seaweed salad,  
 tempura crunch, tobiko

**CōV** CōV ROLL ..... 16  
 soy paper roll, spicy tuna, snow crab, cucumber, avocado,  
 tempura crunch, mango salsa

OUT OF THE BLUE ..... 12  
 pickled radish, cucumber, avocado, pickled carrot, leaf lettuce

## SUSHI

ANCHOR ROLL ..... 16  
 tempura battered, tuna, cream cheese, jalapeño, eel sauce,  
 spicy mayo, sriracha

HARBOR ROLL ..... 14  
 house smoked salmon, avocado, cream cheese, sesame seeds,  
 seared salmon, sweet soy, spicy mayo, scallions

WILD PEARL ..... 16  
 unagi, shrimp, avocado, cream cheese, sriracha

HEART OF THE SEA ..... 16  
 toro, salmon, yellowtail, daikon sprouts, tobiko

## Raw Bar

OYSTERS ON THE HALF SHELL  
 east coast: ichabod • well fleet • island creek  
 mignonette, horseradish, cocktail sauce, lemon / 4 each

SASHIMI PLATTER  
 chef's featured selection MKT

## Flatbreads / 19

WILD MUSHROOM  
 with pancetta, garlic, and gorgonzola  
 PROSCIUTTO & FIG COMPOTE  
 CHICKEN & TOMATO PESTO  
 with artichokes and mozzarella  
 PEPPERONI & SAUSAGE  
 CAPRESE BASIL MARGHERITA

## Starters

CRISPY CALAMARI FRIES  
 savory lime dusted, marinated cucumber,  
 tomato and onion salad with citrus aioli 16

**CōV** CōV JUMBO LUMP CRAB CAKE  
 lemon creole mustard 23

HOUSE-SMOKED SALMON / 16  
 greek yogurt cream cheese, oven-roasted flatbread

CōV WINGS / 14  
 spicy honey citrus glaze or house buffalo

CRISPY BUFFALO SHRIMP  
 tiger shrimp, frank's red hot,  
 buttermilk ranch 21

**CōV** LOBSTER GUACAMOLE  
 cilantro, lime, chips 23

PRINCE EDWARD ISLAND MUSSELS  
 saffron white wine sauce, grilled baguette,  
 tomato concasse 19

## Soups

NEW ENGLAND  
 CLAM CHOWDER / 8  
 GOLDEN CHICKEN &  
 VEGETABLE SOUP / 7

CLASSIC  
 FRENCH ONION / 9  
 gruyère and toasted baguette

## Burgers & Sandwiches

CōV BURGER ..... 17  
 9 oz house-grind, aged cheddar, russian  
 dressing, lettuce, tomato, onion  
 BACON CHEESEBURGER ..... 19  
 thick-cut bacon, CōV special cheese blend, tomato  
 FRENCH DIP ..... 27  
 thinly sliced prime rib served rare, horseradish  
 sauce, toasted baguette  
 GRILLED RIBEYE SANDWICH ..... 24  
 rustic french roll, caramelized onion, green  
 pepper, gruyère, garlic aioli  
 LOBSTER ROLL ..... 27  
 fresh lobster, griddled split top roll, fines herb, mayo  
 WALLEYE SANDWICH ..... 22  
 beer battered walleye filet fried to crisp golden  
 brown topped with CōV slaw and savory tartar  
 sauce on toasted hoagie

## Salads

CōV "CHOPPED" SALAD ..... 19  
 pulled chicken, bacon, avocado, kalamata olives,  
 salami, egg, blue cheese, bacon vinaigrette  
 BLUE CHEESE WEDGE ..... 19  
 baby iceberg, praline bacon, pickled red onion,  
 blue cheese, candied pecans, heirloom tomato,  
 buttermilk ranch  
 ALASKAN KING CRAB SALAD ..... 24  
 romaine and iceberg, sliced baby tomatoes,  
 cucumber, radish, eggs, kalamata olives, louie  
 dressing, fines herb  
 STRAWBERRY SPINACH ..... 19  
 fresh strawberries, kiwifruit, cherry tomatoes,  
 red onion, goat cheese, finished with balsamic

**6** David Richoz / general manager  
 Dominic McMahon / executive chef  
 Brian Sharpe / assistant executive chef

## Entrees

iceberg wedge / caesar / leafy greens 5

CIOPPINO ..... 41  
 lobster, scallops, shrimp, prince edward island mussels, stewed tomato, onion,  
 fennel, lobster fumet  
 FISH OF THE DAY ..... MKT  
 market fresh catch  
 CHILEAN SEA BASS ..... 39  
 pan seared with baby bok choy and mushroom consommé  
**CōV** PAN FRIED WALLEYE ..... 34  
 herb-crust, tomato shallot salsa, reduced balsamic, parmigiano  
 GRILLED SALMON WITH ARTICHOKE HEARTS ..... 34  
 artichoke hearts, heirloom tomatoes, baby tri-color potatoes and sun-dried tomato pesto  
 BABY BACK RIBS ..... 24 / 34  
 CōV slaw, house fries, bbq  
 FEATURED PASTA OF THE DAY ..... MKT  
 ask server for details  
 ROTISSERIE CHICKEN ..... 29  
 brown butter chicken jus, quinoa cucumber and tomato salad  
 PORK CHOP ..... 34  
 smoked duroc pork, cider demi, apple jicama slaw  
 FILET MIGNON ..... 45  
 8 oz, russet garlic mash, brussels sprouts with pancetta and port wine demi glacé  
 12 oz DRY AGED NEW YORK STRIP ..... 38  
 brandy peppercorn sauce and heirloom asparagus

## Sides

BALSAMIC TRUMPET MUSHROOMS / 10  
 WOOD GRILLED BAGUETTE / 6  
 LOADED BAKED POTATO / 10  
 HAND CUT FRIES / 8  
 RUSSET GARLIC MASH / 10  
 TRUFFLE FRIES / 10  
 GRILLED ASPARAGUS / 10  
 CHILLED QUINOA CUCUMBER  
 TOMATO SALAD / 8  
 ROASTED CAULIFLOWER / 10  
 MAC & CHEESE / 10

## CHEF'S FEATURE

ask your server about the Chef's Feature

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness. CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Rooms. 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.

## Sel et Poivre

If you love our Fletchers' Mill salt and pepper grinders as much as we do, we've got 'em for sale. \$65 buys you a set!

to eat an oyster is to kiss the sea on the lips