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

CŌV EDINA

LUNCH

Shareables

CŌV JUMBO LUMP CRAB CAKE 29
lemon, creole mustard

TRUFFLE ARANCINI 19
arborio risotto, roasted mushroom, mozzarella, basil pesto, manchego

WOOD-FIRED CŌV WINGS 24
house buffalo, korean bbq, or mango habanero

SALT AND VINEGAR CHICKEN WINGS .. 24
whole chicken wings, smoked and fried, salt and vinegar rub, fresno chili smash

PRINCE EDWARD ISLAND MUSSELS .. 22
house-made chorizo, tomato fumet, grilled baguette

OYSTERS ON THE HALF SHELL* .. 5 each
cucumber melon mignonette, horseradish, cocktail sauce, lemon

DUNGENESS CRAB DIP 29
torn baguette, parmesan, scallions

CRISPY BUFFALO SHRIMP 26
ranch, shaved celery salad

LOBSTER GUACAMOLE 33
cilantro, lime, fresh tortilla chips

FRIED CALAMARI 23
tomato lemon aioli, pickled peppers, gremolata

TRUFFLE FRIES 16
chimichurri béarnaise

BRUSSELS SPROUTS 18
beets, carrots, pepitas, sausage, citrus vinaigrette

MAHI FISH TACOS 24
grilled or fried mahi, pico de gallo, adobo chili aioli, avocado

Flatbreads & Soup

PEPPERONI & SAUSAGE FLATBREAD / 23

MARGHERITA FLATBREAD / 21

ROASTED MUSHROOM FLATBREAD / 23
roasted garlic, goat cheese, arugula

HAWAIIAN FLATBREAD / 24
rotisserie back bacon, braised pineapple, marinara, pickled onion, chili flake

SOUP OF THE DAY / 15

NEW ENGLAND CLAM CHOWDER / 15

SUSHI

CŌV ROLL* 26
soy paper roll, spicy tuna, crab, cucumber, avocado, tempura crunch, mango salsa

ANCHOR ROLL* 27
deep fried spicy tuna, asparagus, avocado, cilantro, spicy salmon, cream cheese, eel sauce

SASHIMI PLATTER* 40
chef's featured selection

MAINE LOBSTER HAND ROLL* 28
lobster, cucumber, carrot, butter bib, kaiware sprout, tobiko

THE DRAGON* 27
avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko

BUTTERFLY ROLL* 27
salmon, celery, spicy crab, avocado, tempura crunch, bigeye tuna, spicy mayo, eel sauce

TIGER ROLL* 26
shrimp tempura, spicy tuna, avocado, bigeye tuna, spicy mayo, sweet soy

WILD PEARL* 26
yellowtail, jalapeño, avocado, cilantro, spicy mayo

HARBOR ROLL* 26
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions

VEGETARIAN ROLL 20
cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce

Salads

CLASSIC CAESAR ..... 16 / 22
baby romaine, focaccia croutons, boquerones anchovies, parmesan, herbs

GREEN GODDESS WEDGE ..... 14 / 24
house-cured bacon, chopped egg, marinated tomato, red onion, crispy serrano ham

CHOP SALAD 24
local mixed greens, chicken, pepperoni, kalamata olive, heirloom tomato, egg, herb, crispy prosciutto, blue cheese, banyuls vinaigrette

FIG & WALNUT 24
local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette

GRILLED AVOCADO SALAD 26
romaine and cabbage, corn succotash, adobo chili aioli, cilantro vinaigrette

POACHED PEAR AND ARUGULA 25
salad with toasted pecans and dolce gorgonzola

BEETS & KALE 23
red and gold beets, pistachio, blood orange, manchego

enhancements: bell & evans chicken 13 salmon* 16 jumbo shrimp* 18*
scallops (2) 19 fresh cold lobster 19 butcher's cut steak* 21*

Entrees

POKE BOWL* 28
choice of protein, sesame dressing, pickled pepper, charred cabbage, spicy mayo, avocado, cucumber, sweet onion, sesame wonton, chili oil

SEARED SEA SCALLOPS* 38
house pappardelle, roasted mushroom, and porcini cream with black garlic molasses

WOOD ROASTED CHICKEN 28
olives, cranberry shallot couscous, tangerine chili sauce

PAN-SEARED SEA BASS 45
potatoes fondant, brown butter roasted carrots and turnips, carrot nage

WOOD-FIRED SALMON* 33
charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish

FISH AND CHIPS ..... 28 / 36
Icelandic cod, house made chippys, malt vin tartar sauce 8oz/16oz

ARCTIC CHAR ROCKEFELLER 45
roasted orange and fennel farrotto, Pernod infused cream, rye crumb

CIOPPINO 47
north atlantic lobster, scallop, shrimp, mussels, roasted fennel, tomato fumet

Pasta

DUNGENESS CRAB & SHRIMP PASTA 38
calabrian pepper, tomato, basil, crab essence

BOLOGNESE 35
bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough

LOBSTER TORTELLONI 36
freshly made, lobster veloute, fried garlic, buttered crumb, aleppo pepper

PAPPARDELLE CARBONARA 32
house-made pappardelle, grilled chicken, peas, bacon

Burgers & Sandwiches

CŌV BURGER* 24
8 oz hand-ground sakura wagyu patty, local butter lettuce, american cheese, creole mustard aioli, house pickles

CRISPY CHICKEN SANDWICH 24
CŌV slaw, maple creole aioli, pickles -or buffalo style-

LOBSTER ROLL 34
fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold

FRENCH DIP* 37
thinly sliced eye of ribeye, horseradish crème, toasted baguette

AVOCADO BLT 25
thick cut berkwood farms bacon, fresh tomato, arugula, garlic aioli

WOOD-FIRED ROTISSERIE TURKEY SANDWICH 25
hand-carved turkey, cranberry caramelized onion jam, provolone, shredded iceberg lettuce, mayo

SMOKED BRISKET SANDWICH 25
house pickles, CŌV slaw, crispy onion, ancho chili bbq sauce

SANDWICH AND SOUP/SALAD COMBO 23
choose a 1/2 portion of:
turkey sandwich • avocado blt • french dip
choose your side: side salad • cup of soup

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*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
An 18% gratuity charge will be added for parties of 7 or more.
Please note: a 5% paper/plastic charge will be added to all to go orders.
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.