

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



# DINNER

## Shareables

TRUFFLE ARANCINI ..... 17 arborio risotto, roasted mushroom, mozzarella, basil pesto, manchego	PRINCE EDWARD ISLAND MUSSELS .... 22 house-made chorizo, tomato fumet, grilled baguette	LOBSTER GUACAMOLE ..... 33 cilantro, lime, fresh tortilla chips
SOUTHERN FRIED LOLLIPOP ..... 19 frenched chicken drumstick, pepper cream gravy, fried sage, hot honey	OYSTERS ON THE HALF SHELL* ... 5 each cucumber melon mignonette, horseradish, cocktail sauce, lemon	FRITO MISTO ..... 24 shrimp, calamari, white fish, peppers, lemon, saffron aioli
WOOD-FIRED CōV WINGS ..... 24 house buffalo, bbq, or mango habanero	DUNGENESS CRAB DIP ..... 29 torn baguette, parmesan, scallions	TRUFFLE FRIES ..... 16 chimichurri béarnaise
SAKURA WAGYU MEATBALLS ..... 32 parmesan, burrata, marinara, escarole	CRISPY BUFFALO SHRIMP ..... 26 ranch, shaved celery salad	BRUSSELS SPROUTS ..... 18 smoked onion, maple sherry vinaigrette, bacon
PIGS IN A BLANKET ..... 20 snake river farms wagyu hotdog, puff pastry, truffle beer mustard	CōV JUMBO LUMP CRAB CAKE ..... 29 lemon, creole mustard	MAHI FISH TACOS ..... 24 grilled or fried mahi, pico de gallo, adobo chili aioli, avocado

## Flatbreads & Soup

PEPPERONI & SAUSAGE FLATBREAD / 23	ROASTED MUSHROOM FLATBREAD / 23 roasted garlic, goat cheese, arugula	MEATBALL FLATBREAD / 24 meatballs, marinara, pickled onion, basil, pecorino	SOUP OF THE DAY / 15 NEW ENGLAND CLAM CHOWDER / 15
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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
TUNA POKE* ..... 28 sesame dressing, pickled pepper, avocado, cucumber, sweet onion, sesame wonton, chili oil
THE DRAGON* ..... 27 avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko
CATERPILLAR ROLL* ..... 26 tempura shrimp, unagi, cream cheese, eel sauce, avocado
SEA BASS YUZU ROLL* ..... 28 tempura seabass, avocado, cucumber, soy paper, yuzu kosho, wonton crisp

## SUSHI

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
SPICY HAMACHI ROLL* ..... 26 spicy hamachi, avocado, nori, cilantro, togarashi, yuzu ponzu
PAPAYA ROLL* ..... 26 mango, tuna, yellowtail, papaya, mango sauce, spicy cilantro sauce
WILD PEARL* ..... 26 yellowtail, tuna, fresno, 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 ..... 14 / 22 baby romaine, focaccia croutons, boquerones anchovies, parmesan, herbs
BLUE CHEESE WEDGE ..... 16 / 24 house-cured bacon, red onion, chopped egg, marinated tomatoes, croutons
FARMER SALAD ..... 26 frisee endive, charred sourdough croutons, red onion, bacon, egg
FIG & WALNUT ..... 25 local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette
KING CRAB AND SQUASH SALAD ..... 38 king crab, roasted squash, squash purée, avocado, sage, shiso, pumpkin seed, amoretti
POACHED PEAR AND ARUGULA ..... 25 salad with toasted pecans and dolce gorgonzola
BEETS & KALE ..... 24 beets, carrots, fennel, humble goat chèvre, cilantro vinaigrette, pistachio <i>enhancements: bell &amp; evans chicken* 13 salmon* 16 jumbo shrimp* 18 scallops (2) 19 fresh cold lobster* 19 butcher's cut steak* 21</i>

## Pasta

DUNGENESS CRAB & SHRIMP PASTA ..... 39 calabrian pepper, tomato, basil, crab essence
BOLOGNESE ..... 40 bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough
BRAISED LAMB RAGU ..... 42 ricotta pasta, marinated tomato, whipped ricotta, basil, pecorino romano
LOBSTER TORTELLONI ..... 44 housemade, lobster veloute, fried garlic, buttered crumb, aleppo pepper

## Fish

FISH AND CHIPS ..... 28 / 36 Icelandic cod, house made chippys, malt vin tartar sauce 8oz/16oz
CIOPPINO ..... 54 north atlantic lobster, scallops, shrimp, mussels, roasted fennel, tomato fumet
PAN-SEARED SCALLOPS* ..... 42 maple squash purée, sauteed lacinato kale, pork belly, pickled mushroom, sesame sage brittle
WOOD-FIRED SALMON* ..... 43 charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish
CHILEAN SEA BASS ..... 55 sautéed spinach, romesco, crisp oyster mushrooms
PAN-ROASTED BLACK COD ..... 42 meyer lemon risotto, snap peas, pickled orange and carrot
PAN-SEARED WALLEYE ..... 39 tomato shallot salsa, parmesan crusted, tomato salad

## Burgers & Sandwiches

CōV BURGER* ..... 24 8 oz hand-ground sakura wagyu patty, local butter lettuce, american cheese, creole mustard aioli, house pickles
FRENCH DIP* ..... 36 thinly-sliced eye of ribeye, horseradish crème, toasted baguette
CHICKEN PARMESAN ..... 26 breaded chicken tender, provolone, mozzarella, parmesan, burrata, basil, marinara, focaccia
LOBSTER ROLL ..... 35 fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold

## Smoked Meats

SAKURA WAGYU BRISKET ..... 48 slaw, pickles, charro beans, texas toast, house bbq
SAKURA BABY BACK RIBS ..... 39/49 CōV slaw, house fries, house bbq
ROTISSERIE SAKURA PORK CHOP ..... 25/35 blackened, garlic thyme mashed potatoes, grilled carrots and green beans, garlic butter
WOOD ROASTED CHICKEN ..... 36 house bbq sauce, cowboy macaroni and cheese, grilled broccolini

## Wood-Fired Steaks

8OZ PETITE FILET ..... 55 asparagus, truffle arancini, red wine demi
16OZ RIBEYE ..... 55 loaded baked potato, garlic butter
14OZ NEW YORK STRIP ..... 55 rosemary parmesan truffle chippys, red chimichurri
<i>enhancements:</i>
LOBSTER VELOUTE ..... 28
TRUFFLE AND CANDIED SHALLOT BUTTER ..... 28
DOLCE GORGANZOLA AND BLACK GARLIC MOLASSES ..... 15

## Sides

PARKER HOUSE ROLLS ..... 12 aleppo honey butter, house jam, red chimichurri
SIMPLE GRILLED VEG ..... 8 rotating vegetable, garlic butter
COWBOY MACARONI AND CHEESE ..... 12 cheese fonduta, cowboy caviar
GARLIC THYME MASHED POTATO ..... 12 roasted garlic, and thyme infused
LOADED BAKED POTATO ..... 12 bacon, cheddar, sour cream, chives

\*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.