accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

CōV EDINA

DINNER

Shareables

WOOD-FIRED CōV WINGS ····· 24
house buffalo, bbq, or mango habanero

CRISPY BUFFALO SHRIMP ····· 26
ranch, shaved celery salad

SAKURA WAGYU MEATBALLS ····· 32
parmesan, burrata, marinara, escarole

LOBSTER GUACAMOLE ····· 33
cilantro, lime, fresh tortilla chips

MANGO SHRIMP CEVICHE TOSTADA 22
citrus-cured shrimp, guacamole, cucumber, jalapeño, and cilantro

CALAMARI ····· 24
lightly fried, arugula, jalapeño, fresno peppers, bright lemon–tomato aioli

TRUFFLE FRIES ····· 16
chimichurri béarnaise

CRISPY CAULIFLOWER ····· 18
buttermilk-marinated and fried, sweet chili sauce, cabbage slaw with lime, habanero, and lemon

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

MUSSELS & SMOKED CHORIZO ····· 22
pei mussels, house-made smoked chorizo, garlic, shallot & thyme, white wine cream, micro cilantro

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

SMOKED SALMON DIP ····· 25
smoked salmon, peppers, onion, parmesan, torn baguette

CōV JUMBO LUMP CRAB CAKE ····· 29
lemon, creole mustard

Flatbreads & Soup

TUSCAN HARVEST FLATBREAD / 20
spinach, pulled chicken, oven-dried tomatoes, mozzarella, fresh avocado, balsamic glaze

PEPPERONI & SAUSAGE FLATBREAD / 23

MARGHERITA FLATBREAD / 21

FIG & PROSCIUTTO FLATBREAD / 23
garlic cream sauce, mozzarella, fresh figs, prosciutto, arugula, and balsamic glaze

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

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

CRISPY RICE* ····· 27
deep-fried sushi rice, hamachi, fresno chili, chives, shallots, soy-ginger lime vinaigrette, house-made chili crunch

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

HAMACHI TANGO* ····· 26
tuna and hamachi sushi roll with avocado, cilantro, and jalapeño, topped with spicy mayo, chili oil, ponzu, and fresh lime juice

WILD PEARL* ····· 26
yellowtail, tuna, fresno, avocado, cilantro, spicy mayo

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

FIG & WALNUT ····· 25
local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette

MAPLE-BOURBON HARVEST SALAD ····· 22
roasted root vegetables, apples, spinach, arugula and turnip greens, cauliflower purée, roasted pepitas, maple-bourbon vinaigrette

AVOCADO SALAD ····· 26
grilled avocado, crisp romaine, house-made guacamole, sweet corn relish, cilantro vinaigrette, spicy mayo drizzle

enhancements: bell & evans chicken 10 salmon 16 jumbo shrimp 18 scallops (2)* 19 fresh cold lobster 19 flank steak* 18*

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

LOBSTER ROLL ····· 35
fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold

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

SCALLOP & PORK BELLY* ····· 42
pan-seared sea scallops, roasted zucchini, roasted red pepper–feta emulsion, poblano purée, charred cabbage, crisp pork belly

WOOD-FIRED SALMON* ····· 43
grilled asparagus, mint-pea purée, lemon pepper beurre blanc

CHILEAN SEA BASS ····· 55
miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil

PAN-SEARED WALLEYE ····· 39
tomato shallot salsa, parmesan crusted, tomato salad

Pasta

CōV SCAMPI ····· 32
bucatini pasta, white wine sauce with garlic, calabrian chili, shrimp, calamari, lemon, tomato, capers, red onion, basil

BOLOGNESE ····· 32
bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough

BEEF STROGANOFF ····· 32
seared eye of round, wild mushrooms, chive-infused sour cream, rich onion jus and crispy onions

TAGLIATELLE & BUTTERNUT SQUASH ····· 32
tagliatelle pasta, roasted butternut squash velouté, sage-roasted chicken, chèvre, maple, fried sage

LOBSTER TORTELLONI ····· 44
house-made, lobster velouté, fried garlic, buttered crumb, aleppo pepper

Smoked Meats

SAKURA BABY BACK RIBS ····· 39/49
CōV slaw, house fries, house bbq

WOOD-ROASTED CHICKEN ····· 36
rotisserie chicken, wild rice pilaf, shallot vinaigrette, dried cranberries, pecans, roasted root vegetables, chicken jus

Wood-Fired Steaks

8OZ PETITE FILET ····· 55

16OZ RIBEYE ····· 55

14OZ NEW YORK STRIP ····· 55

ROTISSERIE SAKURA PORK CHOP ····· 25/35

à la carte

individual or family style

CREAMED SPINACH ····· 8/12

GRILLED SIMPLE VEGETABLES ····· 8/12

ROASTED ROOT VEGETABLES ····· 8/12

WILD RICE ····· 8/12

MASHED POTATOES ····· 8/12

LOADED MASHED POTATOES ····· 9.50/15

COWBOY MACARONI AND CHEESE ····· 8/12

LOADED BAKED POTATO ····· 12

PARKER HOUSE ROLLS ····· 12

*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.