accepting reservations

THE HARBOR ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

CŌV EDINA

LUNCH

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

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

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

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*

Entrées

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

QUINOA FAJITA BOWL* 24
quinoa, sautéed peppers and onions, black beans, hummus
protein options: chicken 24 / substitute shrimp add 2 steak add 4

SCALLOP & PORK BELLY* 38
pan-seared sea scallops, roasted zucchini, roasted red pepper–feta emulsion, poblano purée, charred cabbage, crisp pork belly

WOOD-ROASTED CHICKEN 30
rotisserie chicken, wild rice pilaf, shallot vinaigrette, dried cranberries, pecans, roasted root vegetables, chicken jus

CHILEAN SEA BASS 45
miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil

WOOD-FIRED SALMON* 33
grilled asparagus, mint-pea purée, lemon pepper beurre blanc

FISH AND CHIPS ..... 28 / 36
icelandic cod, housemade chippys, malt vin tartar sauce, 8oz/16oz

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

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

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

LOBSTER TORTELLONI 36
house-made, lobster velouté, fried garlic, buttered crumb, aleppo pepper

Burgers & Sandwiches

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

MEATBALL SANDWICH 25
sakura wagyu meatballs, soft hoagie roll, melted mozzarella, parmesan, fresh basil, rich smoked marinara

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

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

SMOKED SALMON SALAD SANDWICH 27
smoked salmon salad, CŌV lemon aioli, sliced cucumbers, croissant, served with fries and a lemon

FRENCH DIP* 36
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

WALLEYE SANDWICH 29
beer-battered, pickle relish, shaved lettuce, tartar 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

*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.