

SMALL PLATES

{GF} STUFFED MUSHROOMS

fresh mushrooms stuffed with seasoned sausage, baked in champagne, garlic & butter...\$9

ARTICHOKE PARMESAN

a delicious blend of artichoke hearts, freshly grated parmesan, provolone cheese, sour cream and herbs....\$9

TOMATO SOUP FONDUE

our homemade tomato soup served with mini smoked gouda grilled cheeses...\$9

ONION RIVER RINGS

thick logger style onion rings, lightly battered and fried. served with our bistro sauce...\$7

SUPERIOR SMOKED FISH

smoked Alaskan king salmon, served with a delicious green onion cream cheese and a baguette...\$9

SALADS, SOUPS

{GF} COVE POINT CLASSIC HOUSE SALAD

fresh romaine lettuce, shredded carrots, red onions, bell peppers, Roma tomatoes and cucumbers with your choice of dressing ...\$4

CAESAR SALAD

a combination of fresh romaine lettuce, creamy caesar dressing, parmesan cheese and crispy croutons...\$9 With your choice of chicken or blackened walleye...\$13

FRENCH ONION GRATINEE

this culinary classic is a Cove Point Lodge favorite. this delicate soup of caramelized onions is topped with a thinly sliced baguette and melted mozzarella cheese...\$7

SOUP DU JOUR

We put our chef's creativity and imagination at work to produce a perfect soup for the evening.
Bowl...\$5 Cup...\$4



ENTREES

All entrees served with your choice of a house salad or soup of the day

{GF} LEMON PEPPER WALLEYE

Canadian walleye fillet broiled with garlic wine butter and lemon pepper. served with Minnesota wild rice pilaf and green beans with julienne red peppers. . . \$23

{GF} HOUSE WALLEYE

Canadian broiled walleye fillet topped with bell peppers, red onions and pecorino cheese. Served with Minnesota wild rice pilaf and greenbeans with julienne red peppers... \$23

LUCCA PASTA

sautéed chicken, red onion, sweet bell peppers and penne pasta lightly tossed in our creole cream sauce. \$17

{GF} NORTH COUNTRY VEGETABLE SAUTÉ

Our signature wild rice topped with seasoned sautéed root vegetables, sugar snap peas, peppers, red onions, and a side of grilled asparagus...\$14

{GF} BEEF TENDERLOIN

8 oz choice tenderloin grilled to your specifications. served with garlic mashed potatoes and asparagus spears...\$27

CHICKEN NORWAY

our signature 8 oz pan seared chicken breast topped with lingonberries and jarlsberg cream sauce. Set on a bed of wild rice and served with our root vegetable blend...\$18

LIGHT FARE

FISH AND CHIPS

lightly breaded Walleye fillet delicately fried. Served with French fries. \$14

THE COASTER

named after the native brook trout, this beautiful sandwich has smoked salmon, green onion cream cheese, roasted red peppers, pepperoncini, and lettuce on a baguette. \$10

FINLAND PHILLY

chicken or beef sautéed with green pepper, onion, roasted red peppers and topped with swiss cheese. \$11

CHARBROILED CHICKEN SANDWICH

topped with swiss cheese, lettuce, tomato and onion. served with fries. \$9

CHEESE BURGER

topped with american cheese, lettuce, tomato and onion. served with fries. \$9

{GF} indicates item is gluten free

*An 18% gratuity will be added to groups of 7 or more

