



S O U P S /  
S A L A D S

**GARDEN HOUSE  
SALAD \$10**

**SOUP OF THE  
EVENING \$8**

F R O M T H E  
M I X O L O G I S T

**DRINK  
HANDCRAFTED  
COCKTAILS**

**AQUAVIT SPRITZER**  
Aquavit, lingonberries, soda

**GRAND DERBY**  
Maker's Mark, Grand  
Marnier, Fresh squeezed  
orange

**RUM RUNNER**  
Bacardi, Myer's Dark Rum,  
Pineapple, Orange, Banana  
Liqueur

**SPLIT ROCK  
MANHATTAN**  
Rye Whiskey, Sweet  
Vermouth

**SUPERIOR SEA  
BREEZE**  
Absolut Vodka, Cranberry,  
Grapefruit

**COVE POINT  
BULLDOG**  
Absolut Vanilla, Kahlúa,  
cream, cola

[GF] = GLUTEN FREE  
[V] = VEGETARIAN  
[VV] = VEGAN

BEAVER BAY, MINNESOTA  
WWW.COVEPOINTLODGE.COM

S T A R T E R S

- [VV] **ROASTED TOMATO BRUSCHETTA** | oven roasted cherry tomatoes, basil, balsamic, grilled herb focaccia \$20
- [GF] **SHRIMP COCKTAIL** | house poached jumbo shrimp, choice of cocktail or raspberry jalapeño sauce \$22
- SMOKED SALMON PLATTER** | honey smoked salmon, creamy cheese blend, fried capers, grilled lemon, fresh herbs, house made pickled onions accompanied by crisp crostinis \$24
- [VV] **LINGONBERRY HUMMUS** | toasted crostini, assortment of grilled, fresh and pickled vegetables \$20
- WHITE FRIED CHEESE** | lightly breaded, served with raspberry jalapeño sauce \$20

F R O M T H E G A R D E N

ADD CHICKEN \$7 / ADD SHRIMP \$8

- CAESAR** | romaine, parmesan croutons, shaved parmesan, black peppercorn Caesar dressing \$16
- [GF][VV] **GARDEN** | artisan greens, shaved carrots, cucumbers, cherry tomatoes, maple vinaigrette \$16

L I G H T E R F A R E

ALL LIGHT FARE SERVED WITH FRENCH FRIES

- CHICKEN SANDWICH** | marinated, char grilled, applewood smoked bacon, artisan greens, tomatoes, white cheddar cheese, garlic aioli, brioche bun \$24
- THE LODGE CLASSIC BURGER** | house steak blend, char grilled, artisan greens, tomatoes, pickled onions, white cheddar cheese, brioche bun \$24
- [VV] **GRILLED PORTOBELLO SANDWICH** | marinated portobello mushroom, char grilled, roasted red peppers, caramelized onions, tomatoes, vegan cheese, pretzel bun \$24 GLUTEN FREE BUNS ARE AVAILABLE UPON REQUEST
- FISH AND CHIPS** | castle danger battered walleye, house seasoned fried, lemon caper aioli, served on a bed of artisan greens \$26

E N T R E E S

ADD SOUP OR SALAD TO ANY ENTRÉE \$2

- LUCCA PASTA** | penne pasta, bell peppers, red onions, creole cream sauce \$27 add chicken \$9 add andouille sausage \$9 add shrimp \$9
- [GF] **CHICKEN NORWAY** | pan roasted bone in chicken breast, Jarlsberg cream sauce, lingonberries, whipped potatoes, market vegetables \$30
- SMOKED SALMON PASTA** | honey smoked salmon, capers, lemon, dill cream sauce, parmesan, cavatappi pasta, fresh herbs \$30
- [GF] **SALMON** | pan roasted, wild rice pilaf, seasonal vegetables, lemon herb butter sauce \$34
- [GF] **FLAT IRON CUT** | 10 oz char grilled with house blend seasoning. Served with mashed potatoes and the vegetable of the day \$36
- [GF] **NORTHSHORE STUFFED WALLEYE** | walleye filet, wild rice cranberry stuffing, wild rice pilaf, seasonal vegetables, lemon herb butter sauce \$36
- SWEDISH MEATBALLS** | house meatball blend, lingonberry, Swedish gravy, horseradish whipped potatoes, seasonal vegetables \$30
- [VV] **BUDDHA BOWL** | plant based Italian sausage, jasmine rice, garbanzo beans, caramelized onions, avocado, fresh vegetables, nutritional yeast maple tahini dressing. Served warm \$30

**COVE  
POINT**  
*Lodge*

