



SOUPS /  
SALADS

**GARDEN HOUSE  
SALAD \$10**

**SOUP OF THE  
EVENING \$8**

FROM THE  
MIXOLOGIST

**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  
[VV] = VEGAN

BEAVER BAY, MINNESOTA  
WWW.COVEPOINTLODGE.COM

S T A R T E R S

[VV] **ROASTED TOMATO BRUSCHETTA** | oven-roasted cherry tomatoes with balsamic glaze and grilled herb focaccia bread \$20

[VV] **LINGONBERRY HUMMUS PLATE** | lingonberry hummus with toasted crostini and an assortment of raw, grilled, and pickled vegetables \$20

[GF] **GRILLED SHRIMP** | herb marinated grilled shrimp served with house made smoked tomato chutney \$24

**SMOKED SALMON PLATTER** | honey smoked salmon, creamy cheese blend, fried capers, grilled lemon, fresh herbs, house made pickled onions accompanied by crisp crostinis \$24

**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 \$9 / ADD SHRIMP \$10

GLUTEN FREE BUNS ARE AVAILABLE UPON REQUEST

**CAESAR** | creamy caesar dressing with romaine lettuce, parmesan croutons, shaved parmesan, and black peppercorns \$16

[GF][VV] **GARDEN** | artisan greens, carrots, cucumbers, and cherry tomatoes with maple vinaigrette \$16

L I G H T E R F A R E

ALL LIGHT FARE SERVED WITH FRENCH FRIES

**CHICKEN SANDWICH** | marinated chicken breast with char-grilled applewood smoked bacon, artisan greens, tomatoes, white cheddar cheese, and garlic aioli atop a brioche bun \$24

**THE LODGE CLASSIC BURGER** | char-grilled house blend burger with white cheddar cheese, greens, tomatoes, and pickled onions atop a brioche bun \$24  
Substitute beyond patty and vegan pretzel bun for \$5

**FISH AND CHIPS** | castle danger beer-battered walleye with house-seasoned fries, artisan greens, and lemon caper aioli \$26

E N T R E E S

ADD SOUP OR SALAD TO ANY ENTRÉE \$5

**LUCCA PASTA** | penne pasta with bell peppers, red onions, and creole cream sauce \$27, add chicken \$9, add andouille sausage \$9, add shrimp \$10, add tempeh \$9

[GF] **CHICKEN NORWAY** | pan-roasted bone-in chicken breast with Jarlsberg cream sauce and whipped potatoes, topped with lingonberries and accompanied by the vegetable of the day \$30

**SMOKED SALMON PASTA** | cavatappi pasta and honey smoked salmon with capers, lemon, fresh herbs, roasted tomatoes, and lemon dill cream sauce \$30

[GF] **SALMON** | pan-roasted with wild rice pilaf and beurre blanc sauce accompanied by the vegetable of the day \$34

[GF] **FLAT IRON CUT** | 10 oz. house-seasoned char-grilled steak 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, and lemon herb butter sauce \$36

**SWEDISH MEATBALLS** | house-prepared meatballs with swedish gravy, horseradish whipped mashed potatoes, lingonberries, and the vegetable of the day \$30

[VV] **TEMPEH BOWL** | artisan greens with grilled tempeh, wild rice, garbanzo beans, avocado, red onion, carrot, cucumber, and cherry tomatoes with lemon tahini dressing \$30, substitute chicken or add for \$9

**COVE  
POINT**  
*Lodge*

