

STARTERS

COVE SIGNATURE AHI TUNA CRUDO * 23

FRESH AHI TUNA SEARED TABLESIDE ON A 450 DEGREE FAHRENHEIT HIMALAYAN SALT BLOCK WITH HONEY HOISIN SAUCE AND TOPPED WITH CRISPY FRIED WONTONS

CRISPY PORK BELLY 🌿 18

HOUSE BRINED, ROASTED, AND CRISPED PORK BELLY WITH A HONEY BALSAMIC GLAZE AND SERVED WITH SHAVED GRANNY SMITH APPLE AND CELERY SLAW WITH PICKLED CUCUMBER

CORN-MARINATED SHRIMP * 🌿 23

THREE CHARRED BLACK TIGER SHRIMP THAT HAVE BEEN MARINATED IN A ROASTED CORN AND CORN MILK PUREE, SERVED WITH CRISPY PLANTAIN CHIPS, SUCCOTASH AND A ROASTED CORN AIOLI

CHEF HAROLD'S SALMON POKE * 23

RAW NORTH ATLANTIC FAROE ISLAND SALMON BELLY THAT IS DICED AND DRESSED WITH SPICY PONZU AND SERVED WITH AVOCADO CREMA, FRESH BLOOD ORANGES, AND CRISPY FENNEL

SUMMER PEACH AND PROSCIUTTO SALAD 🍷 19

WARMED PEACHES AND PROSCIUTTO WITH CREAMY BURRATA CHEESE, FRESH ARUGULA, AND A SWEET HONEY AND MUSTARD DRIZZLE

CAESAR SALAD 14 / 8

FRESH ROMAINE LETTUCE WITH HOUSE MADE GARLIC CROUTONS, CREAMY CAESAR DRESSING, AND A PARMESAN CRISP

WEDGE SALAD 🌿 14 / 8

ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES, CANDIED WALNUTS, CRUNCHY BACON, FRESH TOMATOES, AND BLUE CHEESE DRESSING

FRENCH ONION SOUP 8

CARAMELIZED ONIONS IN A RICH BEEF BROTH WITH MELTED GRUYERE CHEESE AND A CROSTINI

COVE CLASSIC ENTRÉES SERVED WITH CHOICE OF TWO SIDES

IN ORDER TO MAINTAIN THE INTEGRITY OF CHEF'S ENTREES THERE ARE NO SUBSTITUTIONS OR SPLITTING ENTREES. YOUR SERVER CAN PROVIDE SHARE PLATES.

RED WINE BRAISED SHORT RIBS 🌿 37

SLOW BRAISED SHORT RIBS WITH PEARL ONIONS AND RED WINE DEMI GLACE

AIRLINE CHICKEN BREAST* 🌿 29

HERB CRUSTED ROASTED BONE-IN CHICKEN BREAST

FAROE ISLAND SALMON* 🌿 33

NORTH ATLANTIC FAROE ISLAND SALMON SERVED GRILLED OR BLACKENED
ADD LUMP CRAB MEAT CRUST +7

GOURMET COVE BURGER* 28

BRISKET AND SHORT RIB BURGER PATTY ON A TOASTED BRIOCHE BUN WITH CHOICE OF TOPPINGS: MUSHROOMS, GRILLED ONIONS, BACON, CHEESE, OR BLUE CHEESE CRUST

COVE CLASSIC SIDES

GARLIC MASHED POTATOES BAKED POTATO HERB RICE FRENCH FRIES
SEASONAL VEGETABLES SAUTEED MUSHROOMS

SAUCES

HOUSE MADE CHIMICHURRI RED WINE DEMI GLACE HOUSE MADE BARBECUE SAUCE

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellstock, or Eggs may increase your risk of Foodborne Illness.*

CHEF'S COMPOSED ENTRÉES

IN ORDER TO MAINTAIN THE INTEGRITY OF CHEF'S ENTREES THERE ARE NO SUBSTITUTIONS OR SPLITTING OF ENTREES.
YOUR SERVER CAN PROVIDE SHARE PLATES.

COFFEE-RUBBED NEW YORK STRIP STEAK* 	52
FLAME BROILED 10-OUNCE COFFEE-RUBBED GRASS FED PEIDMONTESE NEW YORK STRIP STEAK WITH POLENTA FRIES, ROASTED CARROTS, CREAMY CORN AIOLI, AND AN ESPRESSO STEAK SAUCE SUGGESTED WINE PAIRING: RODNEY STRONG SYMMETRY RED BLEND, ALEXANDER VALLEY	18 / 80
PAN-SEARED DUCK BREAST * 	46
PEKING DUCK BREAST, PAN SEARED AND SERVED WITH AN ENGLISH PEA PUREE, BABY SPRING VEGETABLES, FRESH MINT REDUCTION, AND A DRIZZLE OF LEMON OIL SUGGESTED WINE PAIRING: FOUR GRACES PINOT NOIR, WILLAMETTE VALLEY	15 / 45
HARISSA MARINATED PORK CHOP * 	38
PEPPERY HARISSA MARINATED, GRILLED, BONE-IN, FRENCHED PORK CHOP WITH MASHED PURPLE POTATOES, WILTED SWISS CHARD, AND A DRIZZLE OF TANGY LEMON YOGURT SUGGESTED WINE PAIRING: PRISONER WINE COMPANY "SALDO" ZINFANDEL, CALIFORNIA	16 / 60
FRESH CATCH OF THE DAY *	MP
ASK YOUR SERVER FOR CHEF HAROLD'S FRESH CATCH OF THE DAY SUGGESTED WINE PAIRING: Ask Your Server	
GRILLED SWORDFISH * 	41
GRILLED ATLANTIC SWORDFISH ATOP A CAULIFLOWER PUREE, WITH CRISP YELLOW BEETS, SHAVED SPRING RADISH, AND FRESH HERB, LEMON, AND GARLIC GREMOLATA SUGGESTED WINE PAIRING: ROC DE L'ABBAYE SANCERRE, FRANCE	18 / 80
SHRIMP PESTO RAVIOLO	32
TWO LARGE RAVIOLO FILLED WITH BLACK TIGER SHRIMP AND BASIL PESTO AND TOPPED WITH A CREAMY LEMON AND GARLIC PAN SAUCE AND TOASTED PINENUTS SUGGESTED WINE PAIRING: TERLATO PINOT GRIGIO, ITALY	14 / 38
VEGAN CAULIFLOWER STEAK 	25
MEDITERRANEAN INSPIRED CHAR-GRILLED CAULIFLOWER STEAK WITH SMASHED PEE WEE POTATOES, ARTICHOKE, ROASTED TOMATOES, OLIVES, FRESH HERBS, AND VEGAN BUTTER SUGGESTED WINE PAIRING: FERRARI CARANO CHARDONNAY, SONOMA COUNTY	15 / 60
ROASTED EGGPLANT WITH MISO GLAZE 	25
MISO GLAZED ROASTED ITALIAN EGGPLANT WITH AN UMAMI-RICH, CITRUSY MISO YUZU CREAM SUGGESTED WINE PAIRING: WAIRAU SAUVIGNON BLANC, MARLBOROUGH, NZ	14 / 38

ADDITIONAL SIDE DISHES

BAKED POTATO WITH ACCOMPANIMENTS +5 GARLIC MASHED POTATOES +6 HERB RICE +4
SEASONAL VEGETABLES +7 SAUTEED MUSHROOMS +7 FRENCH FRIES +5 CREAMED SPINACH +6

EXECUTIVE CHEF HAROLD NORRIS

Nevada sales Tax will be added to all menu items. Gratuities are not included.

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