

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

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

PEAR AND GORGONZOLA TART  18

CARAMELIZED PEAR AND CREAMY GORGONZOLA TART WITH WALNUTS, FRESH ARUGULA, AND A
PORT WINE REDUCTION

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.*

TENDERLOIN OF BEEF*  45

7 OUNCE NEW ZEALAND OPEN PASTURE GRASS FED AND FINISHED CHAR BROILED TENDERLOIN
CHOICE OF SAUCE: HOUSE MADE ESPRESSO STEAK SAUCE OR RED WINE DEMI-GLACE

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
CHOICE OF SAUCE: RED WINE DEMI-GLACE OR HOUSE MADE BARBECUE SAUCE

FAROE ISLAND SALMON*  33

NORTH ATLANTIC FAROE ISLAND SALMON SERVED SEARED OR BLACKENED

FRESH CATCH OF THE DAY * MP

ASK YOUR SERVER FOR CHEF HAROLD'S FRESH CATCH OF THE DAY

Suggested Wine Pairing: Ask Your Server

COVE CLASSIC SIDES

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

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



Gluten Sensitive



Vegetarian



Vegan

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 PIEDMONTESE NEW YORK STRIP STEAK WITH POLENTA FRIES, ROASTED CARROTS, CREAMY CORN AIOLI, AND AN ESPRESSO STEAK SAUCE	
<i>Suggested Wine Pairing: Rodney Strong Symmetry Red Blend, Alexander Valley</i>	18 / 80
CHEF'S SPECIAL OF THE DAY * 	MP
ASK YOUR SERVER FOR CHEF HAROLD'S DINNER SPECIAL OF THE DAY	
<i>Suggested Wine Pairing: Ask Your Server</i>	
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	
<i>Suggested Wine Pairing: Prisoner Wine Company "Saldo" Zinfandel, California</i>	16 / 60
GRILLED SWORDFISH *	41
GRILLED ATLANTIC SWORDFISH ATOP A CAULIFLOWER PUREE, WITH CRISP YELLOW BEETS, SHAVED RADISH, AND FRESH HERBS, LEMON, AND GARLIC GREMOLATA	
<i>Suggested Wine Pairing: Roc de L'Abbaye Sancerre, France</i>	18 / 80
SHRIMP PESTO RAVIOLO 	32
ONE LARGE RAVIOLO FILLED WITH BLACK TIGER SHRIMP AND BASIL PESTO AND TOPPED WITH A CREAMY LEMON AND GARLIC PAN SAUCE AND TOASTED PINENUTS	
<i>Suggested Wine Pairing: Terlato Pinot Grigio, Italy</i>	14 / 38
VEGAN CAULIFLOWER STEAK 	25
MEDITERRANEAN INSPIRED CHAR-GRILLED CAULIFLOWER STEAK WITH SMASHED PEE WEE POTATOES, ARTICHOKES, ROASTED TOMATOES, OLIVES, FRESH HERBS, AND VEGAN BUTTER	
<i>Suggested Wine Pairing: Ferrari Carano Chardonnay, Sonoma County</i>	15 / 60
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 SERVED WITH FRENCH FRIES	
<i>Suggested Wine Pairing: Caymus Suison Walking Fool Red Blend, Suison Valley</i>	15 / 56

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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