

DINNER MENU

The Restaurant

At The Covey, we believe that dining should satisfy more than hunger. Food should please the eye, delight the nose, and, of course, be delicious. Also, great food should be served in an atmosphere that is conducive to its enjoyment. In other words, comfortable. Our philosophy is very simple. We want to offer you the best. Whether you are in the mood for something simple, or something simply astounding, there is something here for you. Whatever you wish, you can be sure that it is made with only the freshest ingredients and with great effort and passion. But, we're not stuffy about it. This is a place to enjoy good food, good drink and good company.

The Brewery

Our Brewery is a stainless steel 7 Barrel system, constructed by NSI of Abbotsford, B.C. It's the best in the world. But, it's what you put in the brewery that determines the taste of what comes out. Our beers are crafted one batch at a time, using only the best malts from Germany, England and Belgium. Hops from Bavaria, the Czech Republic, England and Washington State give the proper bitterness, flavor and aroma to each style. Pure, laboratory cultured strains of yeast add to the flavor profile. Examine the color. Breathe in the aromas.

Take a sip. You are getting the beer at the peak of its flavor. Remember, your beer traveled across the room, not across an ocean.

APPETIZERS

Panko Fried Crab Cakes served with Asian Slaw/ 12

Trio of Dips Fire Roasted Tequila Salsa, Texas Wheat Poblano Queso, Guacamole/ 10

Mini Chicken Fried Lobster Tacos Fried or Blackened, Cilantro Micro Greens, Chipotle Aioli, Mango Chutney/ 12

Pheasant Quesadillas Gorgonzola, Caramelized Onion, Pico de Gallo, Guacamole/ 12

Cherry Wood Smoked Salmon Nachos Sockeye Salmon Smoked In House, Chipotle Goat Cheese, Jalapeño Balsamic Reduction/ 12

Roasted Duck Spring Rolls Braised Duck, Fresh Sprouts, Basil, Mint, Vienna Rice Paper, Black Berry Chipotle Dipping Sauce/ 12

Gator Stuffed Jalapeños Braised Gator Tail, Smoked Gouda Cheese, Roasted Red Bell Pepper Basil Dipping Sauce/ 10

Covey Sliders Ground Rib Eye Mini-Burgers, Garlic Mayo, Smoked Gouda, Onion Strings, King's Hawaiian Sweet Bread/ 9

Hot Artichoke & Spinach Dip Pesto Parmesan Flatbread/ 10

\$1 of this purchase will be donated to First Command Educational Foundation for charitable work in our community

Chipotle Honey Hot Wings Celery & Carrot Sticks, Ranch or Gorgonzola Blue Cheese Dressing/ 9

SOUPS & SALADS

Garden Salad Romaine Lettuce, Cucumber, Carrots, Pear Tomatoes, Red Onion, Bacon, Cheddar, Choice of Dressing/ 4.50

Covey House Salad Spring Mix, Cayenne Candied Almonds, Kiwi-Pomegranate Vinaigrette, Spicy Goat Cheese Toast/ 4.50

Gorgonzola Pear Salad Baby Greens, Gorgonzola, Sun-Dried Cranberries, Raspberry Blush Wine Vinaigrette/ 5

Covey Caesar Romaine Lettuce, Tortilla Strips, Parmesan Crisps, Avocado/ 4.50

Southwestern Greek Salad Romaine Lettuce, Tomatoes, Red Onion, Cucumber, Sweet Peppers, Feta Cheese, Vinaigrette, Hummus Crouton/ 5

Wedge Salad Iceberg Lettuce, Vine Ripe Tomatoes, Apple Wood Smoked Bacon, Gorgonzola Blue Cheese Dressing/ 5

"Not So French" Onion Soup Vienna Lager Beer Broth, Sweet Onions, Gruyere Cheese, Croutons/ cup 4, bowl 6

Soup of the Day cup 4, bowl 6

*Add one of the following to any salad:
Grilled Chicken \$2.50, Grilled Portobello Mushrooms \$1.50, Sautéed Shrimp \$3.50*

SANDWICHES

All sandwiches are served with your choice of seasonal fruit, macaroni & cheese, fries, or potato chip medley.

Covey Burger Fully loaded with Tomato, Onion, Lettuce, Pickles, Choice of Cheese/ 10.50
Additional Toppings \$.75 each : Caramelized Onions, Sautéed Mushrooms, Avocado, Bacon

The Lone Star Shaved Rib Eye Steak, Caramelized Onions, Provolone, Roasted Garlic Mayo/ 11
Served on Grilled Vienna Flatbread or as Tacos in Flour Tortillas

Po' Boy Fried Shrimp, French Hoagie Roll, Shredded Lettuce, Red Onion, Tomatoes, Serrano Aioli/ 12

ENTREES

- The Covey Filet** 8 oz. Prime Beef or Buffalo, Caramelized Onion Mashed Potatoes or Loaded Baked Potato, Sautéed Asparagus with Spicy Hollandaise, Red Wine or Blue Cheese Demi-Glace
Beef/ 32, Buffalo/ 36
- Rib Eye Steak** 10 oz. USDA Prime Black Angus, Onion Strings, Caramelized Onion Mashed Potatoes or Loaded Baked Potato, Sautéed Asparagus with Spicy Hollandaise/ 26
- Trio Of Wild Game Tenderloins** Buffalo, Antelope, Kangaroo, Chipotle Brown Sugar Demi-Glace, Smoked Gouda Ancho Chili Mashed Potatoes, Southwest Sautéed Asparagus Tips/ 33
- Grilled Antelope Chop** 10 oz. Chop, Juniper Berry Clove Demi-Glace, Smoked Gouda Savoyard Potatoes, Sautéed Spinach/ 36
- Chicken Fried Quail & Waffle** Two Semi-Boneless Chicken Fried Quail, Ahi Amarillo Belgian Waffle, Maple Syrup, Roasted Poblano Gravy/ 22
- Pub Style Fish & Chips** Beer Battered Halibut, English Style Chips, Jalapeno Cole Slaw, Tartar Sauce/ 21
- Shrimp Brochette** Five Jumbo Cherry Wood Smoked Shrimp, Chipotle BBQ Sauce, Pickled Cucumbers and Peppers, Goat Cheese Grits/ 22
- Wild Game Chili Relleno** Poblano Pepper stuffed with Buffalo, Elk, Venison, Gouda Béchamel, Cheddar Grits, Pepper Medley/ 24
- Slow Roasted Chicken** Texas Wheat Gravy, Green Beans Almandine, Caramelized Onion Mashed Potatoes or Loaded Baked Potato/ 18
- Salmon Filet** 8 oz. Pan-Seared, Sautéed Red & Yellow Pear Tomato White Wine Sauce, Sweet Peppers, Basil, Dill & Caper Couscous, Broccoli/ 20
- Eggplant Napoleon** Breaded Eggplant, Portobello Mushrooms, Marinara, Fettuccine, Seasonal Greens/ 17
- Trout Piccata** Pan-Seared, Sun Dried Tomato Rice Pilaf, Steamed Broccoli/ 22
- Blackened Halibut Tacos** Jalapeno Cole Slaw, Black Bean & Corn Salad/ 18
- Covey's Chicken Fried Steak** Fried Okra, Mashed Potatoes, Gravy/ 16
- Blackened Chicken Alfredo** Fettuccine, Garlic Alfredo Cream Sauce, Garlic Cheese Toast, Blackened Chicken/ 15 or Blackened Shrimp/ 19
- Southwestern Stuffed Avocado** Avocado Topped with Pulled Chicken, Mozzarella, Peppers, Southwestern Style Beurre Blanc, Refried Black Beans, Rice/ 26
- Seared Duck Breast** 8 oz. Duck Breast, Blueberry Jalapeno Sauce, Arugula Salad with Chipotle Walnut Vinaigrette, Baked Sweet Potato/ 28
- Rack of Lamb** Four Lamb Chops, Dijon Mustard & Herb Encrusted, Roasted New Potatoes, Sautéed Asparagus with Spicy Hollandaise/ 35
- Add Sautéed Shrimp (\$3.50) or a Loaded Baked Potato (\$5) to any Entrée

5 dollar up charge on all split entrees

PIZZA

*At The Covey we make pizza crust by hand using hard wheat flour, olive oil and a measure of our hand-crafted beer.
All pizzas \$12*

Palermo Sweet Italian Sausage, Pepperoni, Portobello Mushrooms, Mozzarella, Marinara Sauce

Margherita Tomatoes, Basil, Pine Nuts, Mozzarella, Olive Oil

Chicken Diablo Mesquite-Smoked Chicken Breast, Roasted Poblano & Red Peppers, Monterrey Jack, Mozzarella, Chipotle Sauce

The Godfather Grilled Chicken, Spinach, Pesto-infused Crust, Béchamel Cream Sauce

Ta-Tanka Shaved Buffalo Tenderloin, Spicy Asian Sauce, Roasted Red Peppers, Mozzarella

Jerk Pizza Chicken, Spinach, Tomato, Sweet Peppers, Red Onion, Mozzarella, Jamaican Jerk Seasoning

Build Your Own:

- I. Choose Your Sauce: Marinara, Pesto, BBQ
- II. Choose Your Cheese: Mozzarella, Monterrey Jack, Goat Cheese
- III. Choose Up to Three Toppings: (additional toppings \$1)

-Sirloin	-Portobello Mushrooms	-Caramelized Onions	-Pineapple
-Chicken	-Green Peppers	-Pine Nuts	-Green Olives
-Sausage	-Red Peppers	-Sun Dried Tomatoes	-Cilantro
-Jalapenos	-Red Onion	-Tomatoes	-Basil
-Pepperoni	-Poblano Peppers	-Buffalo Tenderloin (\$2)	-Spinach