

LUNCH 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/ 10

Mini Chicken Fried Lobster Tacos Fried or Blackened, Cilantro Micro Greens, Chipotle Aioli/ 9

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

Hot Artichoke & Spinach Dip Pesto Parmesan Flatbread/ 9

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

Cherry Wood Smoked Salmon Nachos Sockeye Salmon Smoked In House, Chipotle Goat Cheese, Jalapeño Balsamic Reduction/ 10

Roasted Duck Spring Rolls Braised Duck, Fresh Sprouts, Basil, Mint, Vienna Rice Paper, Blackberry Chipotle Dipping Sauce/ 9

Gator Stuffed Jalapeños Braised Gator Tail, Smoked Gouda Cheese, Roasted Red Bell Pepper Basil Dipping Sauce/ 9

Pheasant Quesadillas Gorgonzola, Caramelized Onions, Pico de Gallo, Guacamole/ 10

Covey Sliders Fresh Ground Rib Eye Mini-Burgers, Garlic Mayo, Smoked Gouda, Onion Strings, King's Hawaiian Sweet Bread/ 6

Chipotle Honey Chicken Wings Celery & Carrot Sticks, Ranch or Gorgonzola Blue Cheese Dressing/ 8

SOUPS & SALADS

Garden Salad Romaine Lettuce, Cucumber, Carrots, Pear Tomatoes, Red Onion, Bacon, Cheddar, Choice of Dressing/ 4.50, large 8

Covey House Salad Spring Mix, Cayenne Candied Almonds, Kiwi-Pomegranate Vinaigrette, Spicy Goat Cheese Toast/ 4.50, large 8

Gorgonzola Pear Salad Baby Greens, Gorgonzola Crumbles, Sun-Dried Cranberries, Raspberry Blush Wine Vinaigrette/ 5, large 9

Covey Caesar Romaine Lettuce, Tortilla Strips, Parmesan Crisps, Avocado/ 5, large 8

Fruited Chicken Salad Toasted Walnuts, Grapes, Mandarin Oranges, Curried Mayonnaise, Avocado/ 9

Asian Chicken Salad Asian Mixed Greens, Almonds, Mandarin Oranges, Ginger Mandarin Vinaigrette/ 9

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

ENTREES

- Rib Eye Steak** 8 oz. USDA Prime Black Angus, Fried Onion Strings, Mashed Potatoes, Sautéed Asparagus with Spicy Hollandaise/ 18
- Pub Style Fish & Chips** Amber Ale Battered Halibut, English Style Chips, Cole Slaw, Tartar Sauce/ 18
- Chicken Fried Quail & Waffle** Two Semi-Boneless Chicken Fried Quail, Ahi Amarillo Belgian Waffle, Maple Syrup, Roasted Poblano Gravy/ 15
- Salmon Filet** 8 oz. Pan-Seared, Sautéed Red & Yellow Pear Tomato White Wine Sauce, Sweet Peppers, Basil, Dill & Caper Couscous, Broccoli/ 13
- Wild Game Chili Relleno** Poblano Pepper stuffed with Buffalo, Elk, Venison, Gouda Béchamel, Cheddar Grits, Pepper Medley/ 17
- Eggplant Napoleon** Breaded Eggplant, Portobello Mushrooms, Marinara, Fettuccine, Seasonal Greens/ 10
- Blackened Chicken Alfredo** Fettuccine, Garlic Alfredo Cream Sauce, Garlic Cheese Toast, Blackened Chicken/ 10 or Blackened Shrimp/ 14
- Trout Piccata** Pan-Seared, Sun Dried Tomato Rice Pilaf, Steamed Broccoli/ 17
- Covey's Chicken Fried Steak** 8 oz., Fried Okra, Mashed Potatoes, Gravy/ 10
- Blackened Halibut Tacos** Jalapeno Coleslaw, Black Bean & Corn Salad/ 15

**Add Sautéed Shrimp (\$3.50) or a Loaded Baked Potato (\$5) to any Entrée

Two and a half dollar up charge on split entrees

PIZZA

*At The Covey we make pizza crust by hand using King Arthur hard wheat flour, olive oil and a measure of our hand-crafted beer.
All pizzas \$9*

- 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 BBQ 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)

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| -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 |

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
Additional Toppings \$.75 each : Caramelized Onions, Sautéed Mushrooms, Avocado, Bacon
- The Lone Star** Shaved Rib Eye Steak, Caramelized Onions, Provolone, Roasted Garlic Mayo/ 10
Served on Grilled Vienna Flatbread or as Tacos in Flour Tortillas
- Southwestern Grilled Chicken Wrap** Grilled Chicken, Black Bean Spread, Avocado, Roasted Red Peppers, Red Onion, Tomato/ 10
- Po' Boy** Fried Shrimp, French Hoagie Roll, Shredded Lettuce, Red Onion, Tomatoes, Serrano Aioli/ 10
- Blackened Tilapia** Hoagie Roll, Pan-Seared Tilapia with Cajun Spices, Fontina Cheese, Lettuce, Tomato/ 10
- Smoked Chicken Melt** Shaved Chicken Breast, Bacon, Caramelized Onions, Swiss Cheese, Garlic Mayo/ 9
- Chicken Salad Sandwich** Fruited Chicken Salad, Avocado, Mandarin Orange Slices, Croissant/ 9

Lunch Special 9

Choose Two:

Cup of Soup: "Not So French" Onion, Soup of the Day

Small Salad: Garden, House, Caesar, Wedge or Fruited Chicken

Half of Sandwich: Grilled Chicken Wrap, Smoked Chicken Melt or Chicken Salad Sandwich

Loaded Baked Potato