

SMALL PLATES

CLASSIC SHRIMP COCKTAIL

(5) Poached Jumbo Shrimp, Housemade Cocktail Sauce, Lemon Wedge. 13

MINERVA'S CRAB ARTICHOKE BAKE

Crabmeat, Cream Cheese, Artichoke, Lemon, Dill, Three Pepper Blend, Cheddar, Jack Cheese, Crackers, Bread. Serves 2 - 9 Serves 4 - 12

SOUTH DAKOTA BEEF CHISLIC

Fried Crisp Premium Steak Tips, Garlic Salt, Fresh Herbs, Fries, Bold BBQ Sauce. 13

GARLIC PEPPER CALAMARI

Fried Calamari, Garlic Butter, Roasted Bell Peppers, Banana Peppers, Tomatoes, Lemon Capers Aioli, Olives, Pepper Flakes. 10

COCONUT SHRIMP

Malibu Batter, Coconut Breading, Wasabi Laced Teriyaki Sauce. 13

WALLEYE CAKES

Fresh Water Walleye, Wild Rice, Fresh Dill, Red Pepper Remoulade, Arugula Salad. 15

CIABATTA BRUSCHETTA

Fire Roasted Tomato Relish, Fresh Italian Cheeses, Basil Pesto Sauce, Balsamic Reduction. 10

CREATE YOUR OWN SALAD BAR

Pasta Salads, Specialty Salads, Salad Complements, Cheeses, Seasonal Fresh Fruit, Homemade Soups. 12

Available 4:30pm-10pm

FLATBREADS

PARAMOUNT

Sun Dried Tomatoes, Pesto Sauce, Portabella Mushrooms, Mozzarella, Parmesan, Feta, Basil. 10

HAWAIIAN CHICKEN

BBQ Sauce, Seasoned Chicken, Bacon, Mozzarella, Cheddar Cheese, Pineapple Salsa. 11

SAUSAGE & PEPPER

Tomato Sauce, Italian Sausage, Roasted Red Peppers, Italian Cheeses, Oregano. 11

LA BELLA

Tomato Sauce, Pepperoni, Italian Sausage, Portabella Mushrooms, Italian Cheeses. 11

POTATO, BACON & RANCH

Sun Dried Tomato Ranch, Mozzarella, Cheddar Cheese, Potatoes, Bacon. 10

HOST YOUR SOCIAL EVENT AT PARAMOUNT

Paramount offers a quaint and lively spot to enjoy a get-together with friends or office meeting.

Monday through Thursday afternoon and evenings allow for private events, from social hours to buffets and more!

Inquire with Sharon for more information.

OTHER PLATES

BLACK ANGUS BURGER

Bib Lettuce, Tomato, Onion, Pickle Spear, Fries. 10
ADD CHEESE 11
Cheddar, Pepper Jack, Bleu, Swiss
ADD BACON & CHEESE 13

DAKOTA BUFFALO BURGER

South Dakota Raised Ground Buffalo, Choice of Cheese, Brioche Bun, French Fries. 15

MINERVA'S STEAK BURGER

8oz House Grind Steak, Horseradish Bacon Cheese Spread, Bib Lettuce, Tomato, Bacon Onion Marmalade, Brioche Bun. 12

SOUTHWEST CHICKEN SANDWICH

Charbroiled Chicken Breast, Bacon, Pepper Jack, Chipotle Ranch, Fries. 11

SALMON ASPARAGUS SALAD*

Spring Mix Greens, Charbroiled Atlantic Salmon, Fresh Asparagus, Diced Tomatoes, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomato Ranch Dressing. 15

A LA CARTE DINNERS

Served 4:30pm - 9:30pm, Monday - Saturday.
All dinners served with bread.

PEPPERCORN FILET & PASTA

Seared with Fresh Cracked Pepper, Béarnaise Sauce, Fresh Mushroom Fettuccine Alfredo. 26

CAJUN CHICKEN LINGUINE

Cajun Spiced Chicken Breast, Pan Seared, Fresh Vegetables, Almonds, Butter, Cream, White Wine. 16

HONEY PEPPER SALMON*

Fresh Atlantic Salmon, Oven Broiled with Honey, Fresh Ground Pepper & Béarnaise, White Cheddar Mashed, Fresh Asparagus. 21

CHICKEN BREAST OSCAR

Charbroiled Airline Chicken Breast, Jumbo Shrimp, Fresh Asparagus, Béarnaise Sauce, White Cheddar Mashed. 20

MONTREAL STRIP*

9oz New York Strip, Montreal Seasoning (Coarse Salt, Crushed Red & Black Pepper, Game Spice), Bacon & Cheese Loaded Mashed. 20

COCONUT CURRY CHICKEN

Pan Seared Chicken, Red Onion, Bell Peppers, Ginger, Basil, Coconut Curry Sauce, Jasmine Rice. 17

SEAFOOD MAC & CHEESE

Cavatappi Pasta, Local Dimock Dairy White Cheddar, Lobster, Shrimp, Scallops, Herb Crumb Topping. 22



PARAMOUNT STUDIO

BY MINERVA'S

*INDICATES GLUTEN FREE

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

WINE

RED	G	Q
Concannon Cabernet	8	10.5
J. Lohr Seven Oaks Cabernet	9	11.5
Katherine Goldschmidt Cabernet	12	15
Grayson Merlot	7	10
Outlier Pinot Noir	7.5	10.5
Angeline Pinot Noir	9	12
Talbot Kali Hart Pinot Noir	12	15
La Flor Malbec	8.5	11.5
Boneshaker Zinfandel	8.5	11.5
Seghesio Zinfandel	11	14
19 Crimes Shiraz Blend	7.5	10.5

WHITE

Terlato Pinot Grigio	8.5	11.5
Sileni Sauvignon Blanc	8	10.5
Benziger Sauvignon Blanc	9	12
Kendall Jackson Chardonnay	8.5	11.5
Laguna Russian River Chardonnay	10	14.5
Willamette Valley Vineyards Riesling	8.25	12
Schloss Vollrads Riesling	9.5	13
Mionetto Sparkling Moscato	7.5	10.5
La Marca Prosecco (Single Serve)	9	

BLUSH

Beringer White Zinfandel	6	8
Chateau St Jean Bijou Rose	7.5	10.5
Sutter Home Fre (Non Alcoholic)	6	8

MINERVA HOUSE WINES

Cabernet / Merlot / Red Blend
Chardonnay / Pinot Grigio / Riesling
G - 6 Q - 8

BEER

TAPS

Ask About Our Current Tap List!

DOMESTIC BOTTLES

Bud / Bud Light / Bud Light Lime / Coors Light
Fat Tire / Grain Belt / Miller Lite
Michelob Ultra / Michelob Golden Draft Light
O'Doul's (NA) / O'Doul's Amber (NA) / Becks (NA)

IMPORT & HANDCRAFTED BOTTLES

Corona / Dos Equis / Heineken
Odell IPA / Ace Pineapple Cider
Sam Smith Nut Brown Ale / Smithwick's Irish Ale

MULES

\$6.75/EA

CLASSIC MULE

Lime Vodka, Ginger Beer in a Copper Cup.

POMMEL HORSE

Vodka, Pomegranate Liqueur, Ginger Beer, in a Copper Cup with Lime.

APPLE CIDER MULE

Vodka, Ginger Liqueur, Apple Cider, Ginger Beer, Dash of Cinnamon in a Copper Cup with Lime.

DARK & STORMY

Dark Rum, Ginger Beer, in a Copper Cup with Lime.



SPECIALTY COCKTAILS

\$6.75/EA

STRAWBERRY SANGRIA

Refreshing White Sangria, Splash of Strawberry Liqueur, Splash of Pineapple, Splash of Sprite.

PEACH SANGRIA

Refreshing White Sangria, Splash of Peach Liqueur, Splash of Pineapple, Splash of Sprite.

COGNAC FRENCH 75

Cognac, Lemon Juice, Simple Syrup, Champagne.

SKINNY POMEGRANATE PUNCH

Smirnoff Low Calorie Raspberry Pomegranate Sorbet Vodka, Splash of Gingerale, Splash of Cranberry.

PEPPER BACON BLOODY MARY

Absolut Peppar Vodka, Bakon Vodka, Classic Bloody Mary Ingredients, Pepper Rimmed Glass, Beer Back.

MARGARITA DE FRUTA

Cuervo Gold, Triple Sec, Lime Juice, Blended, Sugar Rim. Raspberry / Peach / Strawberry / Mango / Pomegranate

BELLINI MINERVA

Champagne Blended Cocktail. Raspberry / Peach / Strawberry

FRUIT DAIQUIRI

Raspberry / Peach / Strawberry

CLASSIC MOJITO

Mint Leaves, Light Rum, Fresh Lime, Splash of Sprite, Splash of Sour. Raspberry / Peach / Strawberry / Mango

MARTINIS

\$8.5/EA

LEMON DROP

Ketel One Citroen Vodka, Sweet & Sour, Sugar Rim.

BASIL GRANDE

Strawberry, Fresh Basil, Vodka, Chambord, Grand Marnier, Fresh Cracked Black Pepper Dusting.

FLIRTINI

Flirtatious Combination of Pineapple, Champagne, Vodka, Cointreau.

AVIATION

Gin, Crème de Violette, Cherry Juice, Lemon Juice.

KEY LIME MARTINI

Vanilla Vodka, Cointreau, Pineapple, Lime Juice, Brown Sugar Rim.

CU-TINI

Prairie Cucumber Vodka, Triple Sec, Lime Juice.

PINK ANGEL

Pomegranate, Vodka, Cointreau, Rose's Lime, Strawberry Schnapps.

PEAR-TINI

Grey Goose La Poire Pear, St. Germain, Lemon Juice, Bitters.

CLASSIC STUFFED MARTINI

Grey Goose or Tanqueray Gin, Dry Vermouth, Bleu Cheese Stuffed Olives, Shaken Or On The Rocks.

PARAMOUNT LIVE!

Friday & Saturday

LIVE MUSIC 8PM - 11PM

