

Minervas

Since 1977

Salads

Served with Bread.

STEAK AVOCADO SALAD

Grilled Sirloin Steak, Iceberg Wedge,
Black Bean & Charred Corn Salsa,
Fresh Avocado, Crispy Onion Strings,
Chipotle Crema, Cilantro Lime Dressing. 16

CRANBERRY PECAN SALAD

Fresh Spinach, Pears, Gorgonzola, Craisins, Red
Onions, Spicy Pecans, Cranberry Vinaigrette. 9
Add Grilled Chicken Breast 11
Add Grilled Salmon 13

SALMON ASPARAGUS SALAD*

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

Select a Lunch

At Minervas, we recognize that choices
and eating right are important to an
everyday lunch. Create the lunch
that's right for you by choosing
TWO items from below. 9.5

HALF SALAD

Minervas Caesar
Garden Vegetable
Spinach Cranberry Pecan

HALF SANDWICH

Dill Havarti Tuna Melt
Roast Turkey Croissant
Chicken Almond Salad Croissant

BOWL OF SOUP

Tomato Zucchini
Soup of the Day

CREATE YOUR OWN SALAD BAR

MINERVAS SPECIALTY SALAD BAR

Pasta Salads, Specialty
Salads, Salad Complements,
Cheeses, Seasonal Fresh Fruit,
Homemade Soup 11

(Every Monday Lunch, \$1 Off)

Burgers and Sandwiches

Served with Choice of Fresh Fruit,
French Fries or Sweet Potato Fries.

BLACK ANGUS BURGER

Bib Lettuce, Tomato, Onion, Pickle Spear. 10
WITH Cheese 11
Cheddar, Pepper Jack, Bleu, Swiss
WITH Bacon & Cheese 13

DAKOTA BUFFALO BURGER

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

MINERVAS STEAK BURGER

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

TURKEY APPLE BRIE SANDWICH

Oven Roasted Turkey, Creamy Brie Cheese,
Granny Smith Apple, Pickled Red Onions,
Arugula Greens, Ciabatta Roll. 11

SOUTHWEST CHICKEN SANDWICH

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

REUBEN

Russian Dressing, Caraway Guinness Slaw,
Swiss Cheese, Rye Bread,
Oven Roasted Corned Beef. 12

SHAVED FRENCH DIP

Shaved Slow Roasted Beef, Swiss Cheese,
Ciabatta Roll, Au Jus. 13

SIRLOIN SANDWICH

Sliced Sirloin Steak, Pepperjack Cheese,
Avocado, Arugula Greens, Pickled Red Onion,
Creamy Horseradish, Ciabatta Roll. 16

Visit Us At Minervas.net

*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.

Seafood

Served with Bread. Add a Cup of Soup or House Salad for \$2.5

HONEY PEPPER SALMON*

Fresh Atlantic Salmon, Oven Broiled with Honey, Fresh Ground Pepper, Béarnaise Sauce, White Cheddar Mashed, Fresh Asparagus. 14

SEAFOOD STUFFED CRÊPE

Crêpe, Blue Crab, Bay Scallops, Grilled Jumbo Shrimp, White Wine Lemon Cream Sauce. 12.5

SALMON OSCAR

Charbroiled Atlantic Salmon, Blue Crab, Fresh Asparagus, Hollandaise Sauce, Wild Rice Blend. 14

CANADIAN WALLEYE

Lightly Breaded, Dill Hollandaise Sauce, Toasted Almonds, White Cheddar Mashed. 14

Pasta

Served with Bread. Add a Cup of Soup or House Salad for \$2.5

CAJUN CHICKEN LINGUINE

Cajun Spiced Chicken Breast, Pan Seared, Fresh Vegetables, Almonds, Butter, Cream, White Wine. 12

CHICKEN FLORENTINE

Grilled Chicken Breast, Fettuccine, Fresh Spinach, Mushrooms, Red Onion, Alfredo Sauce. 11

SEAFOOD MAC & CHEESE

Cavatappi Pasta, Local Dimock Dairy White Cheddar, Lobster, Shrimp, Scallops, Herb Crumb Topping. 16

FETTUCCINE BEEF STROGANOFF

Pan Seared House Steak Tips, Fresh Mushrooms, Onions, Light Cajun Seasoning, Pan Beef Gravy. 13

Specialties

Served with Bread. Add a Cup of Soup or House Salad for \$2.5

CHICKEN RISOTTO*

Grilled Chicken Breast, Sweet Corn & Pepper Risotto, Fortified Chicken Demi, Fresh Asparagus. 12.5

CHICKEN BREAST OSCAR*

Charbroiled Chicken Breast, Jumbo Shrimp, Fresh Asparagus, Béarnaise Sauce, White Cheddar Mashed. 13

COCONUT CURRY CHICKEN*

Pan Seared Chicken, Red Onion, Bell Peppers, Ginger, Basil, Coconut Curry Sauce, Jasmine Rice. 14

BACON WRAPPED MEATLOAF

House Steak Grind Meatloaf, Applewood Bacon Wrapped, White Cheddar Mashed Potatoes, Gorgonzola Cream Sauce, Crispy Onion Strings. 14

MONTREAL STRIP*

9oz New York Strip, Montreal Seasoning (Coarse Salt, Crushed Red & Black Pepper, Game Spice), Bacon & Cheese Loaded Mashed. 17

PEPPER SIRLOIN & PASTA

Cracked Pepper, Fresh Mushroom, Fresh Asparagus, Béarnaise Sauce. 16

BALSAMIC STEAK TIPS*

Sautéed Steak Tips, Caramelized Onions & Mushrooms, Balsamic Glaze Drizzle, White Cheddar Mashed. 13

TERIYAKI STEAK STIR FRY

Pan Seared Steak Tips, Fresh Stir Fry Vegetables, Teriyaki Sauce, Jasmine Rice. 12.5

Make An Event Out Of Any Occasion!

An event is elevated to a special occasion when it is held at Minervas, especially when it is held in our one of our private or semi-private dining rooms. Each room accommodates anywhere from 8-70 guests.

Enjoy the options of a pre-selected menu with table service, to an endless variety of buffet service options. Perfect for: Weddings or Rehearsal Dinners, Corporate Planning or Award Dinners, Financial Presentation Dinners, Medical or Pharmaceutical Presentations, Holiday Parties and Events.

Ask to speak to a manager for more information.

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