



## Appetizers

### Minervas Signature Crab Artichoke Bake

*Real Crabmeat, Cream Cheese, Artichokes, Lemon, Dill, Three Pepper Blend, Broiled with Cheddar & Jack Cheeses, Crackers, Bread.*

7.95 ~ Serves 2    10.95 ~ Serves 4

### Garlic Pepper Calamari

*Fried Calamari Rings, Garlic Butter, Roasted Bell Peppers, Banana Peppers, Tomato, Capers, Olives, Basil, Red Pepper Flakes.* 8.95

### Yellow Fin Tuna

*Sesame Crusted Yellow Fin Tuna, Seared Rare, Seaweed Salad, Wasabi Mayo, Sesame Crackers.* 9.95

### Coconut Shrimp

*Coconut Battered Jumbo Shrimp, Wasabi Laced Asian Dipping Sauce.* 10.95

### Chicken Lettuce Wraps

*Stir Fry Chicken & Vegetables, Asian Inspired Sauce, Crisp Lettuce Cups.* 8.95

### Vidalia Onion Rings

*Sweet Vidalia Onion Rings, Creamy Horseradish Dip.* 6.95

### South Dakota Pheasant Ravioli

*Saffron Pasta, Pheasant, Frangelico, Pine Nut Filling, Shiitake Mushroom Cream Sauce.* 8.95

## Salads

### Maytag Bleu Cheese Romaine Salad

*Famous American Bleu Cheese from Newton, Iowa, Garnished with Toasted Almonds.* 4.95

### Caesar Salad

*Romaine, Caesar Dressing, Croutons, Fresh Parmesan Cheese.* 4.95 *The Classic Salad Made Famous By Italian Chef Caesar Cardini in 1924.*

### Steakhouse Spinach Salad

*Fresh Spinach, Old Smokehouse Bacon, Hard Boiled Egg, Artichoke Hearts, Red Onion, Mushrooms, Warm Bacon Dressing.* 4.95

### Cranberry Pecan Salad

*Fresh Spinach, Pears, Gorgonzola, Craisins, Red Onion, Spicy Pecans, Cranberry Vinaigrette.* 4.95

### House Salad

*Spring Mix Greens, Choice of Dressing.* 3.95

## ENTRÉE SALADS

### Create Your Own Salad Bar

*Pasta Salads, Specialty Salads, Salad Complements, Cheeses, Seasonal Fresh Fruit, Homemade Soups.* 10.95 **Everything to Make Your Specialty Salad Bar Dinner Complete!**

### Salmon Asparagus Salad

*Spring Mix Greens, Charbroiled Fresh Atlantic Salmon, Lemon Pepper Grilled Fresh Asparagus, Roma Tomatoes, Artichoke Hearts, Roasted Red Peppers, Sun Dried Tomato Ranch.* 12.95

### Berry Chicken Salad

*Assorted Baby Greens, Charbroiled Chicken Breast, Fresh Seasonal Berries, Almonds, Vanilla Yogurt, Pomegranate Vinaigrette.* 10.95

## i DRESSINGS j

*Bleu Cheese, French, Honey Mustard, 1000 Island, Italian, Ranch, Creamy Peppercorn Parmesan, Minervas House Balsamic Vinaigrette*

*Specialty Salads may be substituted for a Minervas House Salad (\$1).*



## Specialties

### Minervas Famous Roasted Half Duckling

*Slow Roasted, Crisped Under Broiler, Multi Grain Blend, Asparagus, Choice of Sauce: Orange Brandy or Lingonberry.*

25.95 with Salad Bar ~ 23.95 with Dinner Salad

### Chicken Breast Oscar

*Charbroiled Chicken, Gulf Shrimp, Asparagus, Béarnaise Sauce, Asiago Mashed Potatoes.*

17.95 with Salad Bar ~ 15.95 with Dinner Salad

### Lingonberry Chicken Breast

*Seasoned & Sautéed Chicken with Lingonberry Sauce, Multi Grain Blend, Fresh Vegetables.*

**'A Minervas Famous Original!'**

16.95 with Salad Bar ~ 14.95 with Dinner Salad

### Beef Tenderloin Crêpe

*Your Choice of Stuffing: Multi Grain Blend or Asiago Mashed Potatoes, Topped with Sautéed Beef Tenderloin Pieces & Fresh Mushrooms in Stroganoff Sauce.*

16.95 with Salad Bar ~ 14.95 with Dinner Salad

### Puget Sound Crêpe

*Stuffed with Small Alaskan Shrimp, Bay Scallops & Crab Meat, White Wine Seafood Sauce.*

16.95 with Salad Bar ~ 14.95 with Dinner Salad

### Dakota Buffalo Burger

*South Dakota Raised Ground Buffalo, Caramelized Shallots, Horseradish Chive Jack Cheese, Fries.*

12.95 with Salad Bar ~ 10.95 with Dinner Salad

### Shrimp & Scallop Scampi

*Sautéed Shrimp, Bay Scallops, Red Bell Peppers, Garlic, Lemon White Wine Sauce, Pappardelle Pasta.*

19.95 with Salad Bar ~ 17.95 with Dinner Salad

### Seafood Mac & Cheese

*Gulf Shrimp, Fresh Sea Scallops, Fresh Atlantic Salmon, Tillamook White Cheddar Cheese Sauce, Cavatappi Pasta.*

19.95 with Salad Bar ~ 17.95 with Dinner Salad

### Cajun Chicken Linguine

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

17.95 with Salad Bar ~ 15.95 with Dinner Salad

### Jumbo Cheese Toasted Ravioli

*Toasted Ravioli, Served Over Sun Dried Tomatoes, Scallions, Hearty Mushroom Gorgonzola Cheese Sauce, Balsamic Glaze & Roma Tomato Garnish.*

17.95 with Salad Bar ~ 15.95 with Dinner Salad

### Pork Filet Mignon

*Applewood Bacon Wrapped Pork Tenderloin, Charbroiled, Roasted Shallot & Mushroom Bordelaise Sauce, Multi Grain Blend, Green Beans.*

17.95 with Salad Bar ~ 15.95 with Dinner Salad

### Rosemary & Garlic Lamb Sirloin

*Charbroiled Lamb Sirloin, Roasted Shallot & Mushroom Bordelaise Sauce, Asiago Mashed Potatoes, Asparagus.*

25.95 with Salad Bar ~ 23.95 with Dinner Salad

## Wonderful Things Happen in Restaurants ...

... celebrations, meetings, get-togethers, first dates.

For over 33 years, Minervas has built a reputation of unique dining — combining exquisite food, detailed service and a comfortable atmosphere.

Known for our award-winning service and our grand salad bar featuring fresh salads, meats, cheeses, fresh fruit and superb soups; plus a full bar and wine list.

Minervas also offers two private or semi-private meeting rooms. Each room accommodates 8-70 people.

Perfect for: *Weddings or rehearsal dinners*

*Corporate planning or award dinners*

*Financial presentation dinners*

*Medical or pharmaceutical presentations*

*Holiday parties and events*

*Business employee appreciation dinners*



We proudly serve **Chairman's Reserve Certified Premium Beef.**  
 Only the top 10% of all cattle qualify for the Chairmen's Reserve Label.  
 Excellent marbling and a minimum of 21 days aging ensures the superior  
 flavor and tenderness of Chairman's Reserve Beef.

## Steaks

Served with Choice of One Side.

### Hunter's New York

16oz Center Cut New York Strip, Charbroiled with Montreal Seasoning (Coarse Salt, Crushed Red & Black Pepper, Game Spice), Burgundy Au Jus. 29.95 with Salad Bar ~ 27.95 with Dinner Salad

### Ribeye

Premium Choice Ribeye, The Most Marbling of All Prime Cuts & The Most Flavorful. (9oz) 20.95 with Salad Bar ~ 18.95 with Dinner Salad (12oz) 24.95 with Salad Bar ~ 22.95 with Dinner Salad

### Steak Michael

Peppered New York Strip, Encrusted with Horseradish, Bleu Cheese & Parmesan, Sautéed Mushrooms. 26.95 with Salad Bar ~ 24.95 with Dinner Salad

### Hunter's Ribeye

12oz Charbroiled Ribeye Steak, Montreal Seasoning, Burgundy Au Jus, Grilled Onion Slab. 25.95 with Salad Bar ~ 23.95 with Dinner Salad

### Premium Bone-in Ribeye

20oz Aged Bone-in Ribeye, Intensely Broiled, Garlic Herb Compound Butter. 36.95 with Salad Bar ~ 34.95 with Dinner Salad

### New York Strip

Sirloin Strip, The Favorite of Many Steak Connoisseurs. (12oz) 25.95 with Salad Bar ~ 23.95 with Dinner Salad (16oz) 29.95 with Salad Bar ~ 27.95 with Dinner Salad

### Heart of Top Sirloin

(7oz) 16.95 with Salad Bar ~ 14.95 with Dinner Salad (10oz) 20.95 with Salad Bar ~ 18.95 with Dinner Salad

## S Steak Toppings S

*Sautéed Steak Mushrooms* 3  
 Butter, Garlic & Oregano Sautéed Button Mushrooms.

*Michael Topping* 2.5  
 Encrusted with Bleu Cheese, Parmesan & Horseradish.

*Kosar Topping* 6  
 Lobster, Fresh Asparagus & Béarnaise Sauce.

*Oscar Style* 3  
 Blue Crab, Fresh Asparagus & Hollandaise Sauce.

*Butter Sautéed Onions & Fresh Mushrooms* 2.5

## i SIDES j

Baked Potato ~ Loaded Baked Potato (\$1) ~ French Fries ~ Sea Salt & Vinegar Fries  
 Baked Sweet Potato ~ Asiago Mashed Potatoes ~ Multi Grain Blend  
 Fresh Vegetables ~ Fresh Asparagus ~ Sautéed Green Beans ~ Spicy Green Beans (\$1)

Remember Minervas gift cards for all occasions! Purchase gift cards on-line at [minervas.net](http://minervas.net).

18% gratuity will be added to parties of 8 or more.

## Filet Mignons

Hand Cut Tenderloins, Slowly Aged for Maximum Tenderness & Flavor.  
Served with Choice of One Side.

### Filet Mignon

*Applewood Bacon Wrapped.*

(6oz) 23.95 with Salad Bar ~ 21.95 with Dinner Salad  
(9oz) 29.95 with Salad Bar ~ 27.95 with Dinner Salad

### Petite Filet Oscar

*Crab Meat, Asparagus, Hollandaise.*

24.95 with Salad Bar ~ 22.95 with Dinner Salad

### Filet Tournedos

*Two Filets, One with Crab Meat, Asparagus & Hollandaise, Second with Cognac Cream Wild Mushroom Sauce.*

29.95 with Salad Bar ~ 27.95 with Dinner Salad

### Peppercorn Filet & Pasta

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

24.95 with Salad Bar ~ 22.95 with Dinner Salad

### Bleu Cheese Crusted Filet

*Broiled, Bleu Cheese Crust.*

30.95 with Salad Bar ~ 28.95 with Dinner Salad

### Peppercorn Buffalo Filet

*8oz South Dakota Raised Buffalo Tenderloin, Three Peppercorn Demi Glace Sauce.*

27.95 with Salad Bar ~ 25.95 with Dinner Salad

## Seafood

### HOUSE SEAFOOD SPECIALTY

#### Crab & Potato Crusted Salmon

*Fresh Atlantic Salmon, Crusted with Delicate Crab Meat & Shredded Potatoes, Wilted Spinach, Tomato Seafood Sauce.*

22.95 with Salad Bar ~ 20.95 with Dinner Salad

### Canadian Walleye

*Lightly Breaded, Toasted Almonds, Dill Hollandaise Sauce, Asiago Mashed Potatoes.*

20.95 with Salad Bar ~ 18.95 with Dinner Salad

### Charbroiled Shrimp

*Six Gulf Shrimp, Charbroiled, Lemon Drawn Butter, Multi Grain Blend, Fresh Vegetables.*

21.95 with Salad Bar ~ 19.95 with Dinner Salad

### Seafood Risotto

*Jumbo Shrimp, Sea Scallops, Lobster Risotto, Asparagus, Parmesan, Fontina.*

23.95 with Salad Bar ~ 21.95 with Dinner Salad

### Honey Pepper Salmon

*Fresh Atlantic Salmon, Oven Broiled with Honey, Fresh Ground Pepper & Béarnaise Sauce, Asiago Mashed Potatoes, Fresh Asparagus.*

20.95 with Salad Bar ~ 18.95 with Dinner Salad



### OCEAN FRESH SEAFOOD



*Ultra fresh seafood selection arrives daily from around the world, prepared in a variety of regionally inspired styles by Executive Chef Chad Howard.*

*Please ask your server for today's Ultra Fresh Ocean Seafood selections, using any of these wonderful preparation styles:*

**HOUSE** ~ Lemon Caper White Wine Sauce.

**HERB CRUSTED** ~ Seared with Herbs & Lemon Butter.

**CHARBROILED** ~ Lemon Butter.

**BLACK & BLEU** ~ Cajun Seared with Caramelized Onions & Bleu Cheese Butter.