



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 Tuna, Seared Rare, Asian Cabbage Slaw, Sesame Ginger Vinaigrette, Wasabi Mayo. 9.95

Balsamic Portabella Mushroom

Charbroiled Marinated Portabella Mushroom Cap, Spring Mix Greens, Roasted Red Peppers, Cucumber, Red Onion, Goat Cheese, Balsamic Vinaigrette. 6.95

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

Salads

Maytag Blue Cheese Romaine Salad

Famous American Blue 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.

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

Peppercorn Chicken Salad

Boston Bibb & Lollo Rossa Lettuce, Crisp Chicken, Grilled Portabella Mushroom, Tomatoes, Red Onion, Cheese Blend, Cucumbers, Peppercorn Ranch. 9.50

i DRESSINGS j

Blue 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.

26.95 with Salad Bar ~ 24.95 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

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

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

Pesto Chicken Parmesan

Parmesan Breaded Chicken Tenderloins, Pesto Pappardelle Pasta, Marinara Sauce, Tomatoes, Fresh Basil.

17.95 with Salad Bar ~ 15.95 with Dinner Salad

Dakota Buffalo Burger

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

13.95 with Salad Bar ~ 11.95 with Fries

Rosemary & Garlic Lamb Sirloin

Charbroiled Lamb Sirloin, Roasted Shallot & Mushroom Bordelaise Sauce, Roasted Garlic Mashed, Fresh Asparagus.

27.95 with Salad Bar ~ 25.95 with Dinner Salad

Pork Tenderloin Marsala

Seared Pork Tenderloin, Assorted Mushrooms, Cippolini Onions, Marsala Sauce, Roasted Garlic Mashed, Fresh Green Beans.

17.95 with Salad Bar ~ 15.95 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

Puget Sound Crêpe

Crêpe, White Wine Seafood Sauce, Crab Meat, Grilled Shrimp, Scallops.

16.95 with Salad Bar ~ 14.95 with Dinner Salad

Chicken Breast Oscar

Charbroiled Chicken, Gulf Shrimp, Asparagus, Béarnaise Sauce, Roasted Garlic Mashed.

18.95 with Salad Bar ~ 16.95 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

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 Chairman'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 \$2.50
 Encrusted with Bleu Cheese, Parmesan & Horseradish.

Kosar Topping \$6
 Lobster, Fresh Asparagus & Béarnaise Sauce.

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

i SIDES j

Baked Potato ~ Loaded Baked Potato (\$1) ~ French Fries ~ Sea Salt & Vinegar Fries
 Baked Sweet Potato ~ Roasted Garlic Mashed ~ 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.

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 Three Peppercorn 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.

28.95 with Salad Bar ~ 26.95 with Dinner Salad

Seafood

HOUSE SEAFOOD SPECIALTY

Crab & Potato Crusted Salmon

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

22.95 with Salad Bar ~ 20.95 with Dinner Salad

Canadian Walleye

Lightly Breaded, Toasted Almonds, Dill Hollandaise Sauce, Roasted Garlic Mashed.

21.95 with Salad Bar ~ 19.95 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, Roasted Garlic Mashed, 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.

TROPICAL ~ Seared with Pineapple & Mango Salsa.

