

Minervas

ABERDEEN DINNER MENU

1400 8th Avenue NW

Aberdeen, SD 57401

605.226.2988

Appetizers

Minervas Crab & Artichoke Dip

Mixed with cream cheese, artichoke, lemon and three pepper blend, then broiled with Jack and Cheddar cheeses. Served with crackers and bread. Serves 1-2 ~ 7.99 / Serves 3-4 ~ 10.99

Thai Lettuce Wrap

Satay chicken strips, carrots, bell peppers, rice noodles, peanuts and lettuce leaves, with Thai peanut sauce and sweet red chili sauce. 8.99

Chicken Wings

Fried-crispy wings, served with celery and dipping sauce. 7.99 Choose your flavor: **Buffalo Spicy ~ Honey BBQ ~ Dixie Style**

Wing Sampler Platter

Six Buffalo Wings, Six Honey BBQ Wings and Six Dixie Wings, served with a variety of sauces for dipping. 13.99

Blackened Chicken Quesadilla

Pepper Jack cheese, tomatoes, green onions, with red pepper sauce, corn and black bean salsa. 8.59

Bruschetta

Focaccia bread with olive oil, garlic, fresh basil, marinated Roma tomatoes, mozzarella cheese and balsamic glaze. 7.59

Bangkok Shrimp

Breaded shrimp tossed in a ginger sweet chili aioli, Asian coleslaw and chopsticks. 9.99

Chislic

A South Dakota classic. Lightly seasoned steak with garlic, fresh herbs and bold BBQ sauce. 8.99

Coconut Shrimp

Dipped in Malibu batter and coconut-breaded, with teriyaki and wasabi sauce. 9.99

Chicken, Ribs & Pork

Served with house salad and bread.

Grilled Chicken Breast

Charbroiled, marinated chicken breasts, served with garlic mashed potatoes and vegetable. 14.99 Choose from:

BBQ Style topped with haystack onion rings
Blackened Style topped with Cajun cream sauce

Chicken Breast Marsala

Sautéed chicken breast, wild mushrooms and marsala wine sauce, served with garlic mashed potatoes. 16.99

Chicken Vegetable Stir Fry

Pan-seared chicken, mushrooms, peppers, carrots, broccoli and cashews, finished in a sesame-garlic stir-fry sauce with basmati rice. 14.99

Steak Vegetable Stir Fry 15.99

Chicken Breast Oscar

Charbroiled chicken breast topped with Gulf shrimp, asparagus and Béarnaise sauce, served with garlic mashed potatoes. 16.99

Montreal Pork Chop

Fresh center-cut, bacon wrapped and charbroiled boneless pork loin with Montreal seasoning and a mushroom demi sauce, served with garlic mashed potatoes and fresh vegetable. 15.99

Loin Back Ribs

Our BBQ spiced, slow-roasted loin back ribs, charbroiled with bold BBQ sauce, served with haystack onions and French fries.

Half Rack 15.99 **Full Rack** 22.99

Seafood

Served with house salad and bread.

Canadian Walleye

Lightly breaded and grill sautéed. Served with dill hollandaise sauce and toasted almonds, served with garlic mashed potatoes. 18.99

Butter Broiled Walleye with Lemon and Old Bay Seasoning 18.99

Pecan Crusted Salmon

Oven-broiled pecan crusted salmon fillet with sweet bourbon sauce, served with garlic mashed potatoes and fresh vegetable. 16.99

Honey Pepper Salmon

Oven-broiled with honey and fresh ground pepper with Béarnaise sauce, served with wild rice blend and fresh vegetable. 16.99

Shrimp Trio

Three each of our specialty shrimp -- Bronzed Shrimp, Bangkok Shrimp and Coconut Breaded Shrimp, served with wild rice blend and fresh vegetable. 18.99

Chili Lime Grilled Shrimp

Lime-marinated shrimp, charbroiled and brushed with rum butter, served with wild rice and fresh vegetable. 16.99

Seared Scallops

Prosciutto-wrapped jumbo sea scallops, fresh herb pan-seared with mushroom butter sauce, served with garlic mashed potatoes. 19.99

Steaks

In the tradition of America's finest steakhouses—big, thick and juicy hand-cut steaks using USDA Choice Beef. Served with choice of one side, house salad and bread.

Minervas Hunter Ribeye

12oz, charbroiled ribeye with Montreal steak seasoning, burgundy au jus and grilled onion slab. 23.99

New York Strip Steak

A 12oz, the favorite of many steak connoisseurs. 22.99

Filet Mignon

Bacon-wrapped, 8oz filet of beef tenderloin. 24.99

Top Sirloin Steak

Aged, center-cut top sirloin, charbroiled.
7oz 14.99 10oz 17.99

Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 24.99

Pepper Grilled Sirloin

A 10oz sirloin with a fresh cracked pepper charbroiled crust and Béarnaise sauce. Served with fresh mushroom fettuccine Alfredo. 16.99 *does not include side*

Ribeye Steak

Aged, choice prime rib steak, charbroiled.
9oz 18.99 12oz 22.99

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms
2.59

Sautéed Steak Mushrooms
Butter, garlic and oregano sautéed
whole button mushrooms 2.99

Coconut Shrimp (3)
With any entrée 5.99

Oscar Style
Blue crab, fresh asparagus and hollandaise sauce
2.99

Au Poivre Style
Topped with cognac cream and shallot strings 2.99

Michael Topping
Encrusted with bleu cheese,
Parmesan and horseradish 2.59

Pastas

Served with house salad and bread.

Cajun Chicken Linguine

Cajun spiced, pan-seared fresh chicken breast with fresh vegetables and Cajun cream sauce. "Our most famous pasta!" 15.99

Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white Cheddar, smoked Gouda, Gorgonzola, crisp pancetta, fresh herbs and breadcrumbs. 13.99

Grilled Chicken Breast Triple Mac & Cheese
15.99

Cajun Seafood Tortellini

Pan-seared Cajun Gulf shrimp, sea scallops, fresh Atlantic salmon, peppers, mushrooms, tomatoes and cheese tortellini tossed in oregano-thyme cream sauce. 17.99

Tortellini Capesante

Sea scallops and crab, sautéed in butter and garlic with wild mushrooms and Roma tomatoes, tossed with cheese-stuffed tortellini in cream sauce, then topped with mozzarella and Parmesan and baked. 18.99

Chicken & Broccoli Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine tossed with chicken and broccoli. 14.99

Shrimp Farfalle

Sautéed Gulf shrimp with Roma tomatoes, fresh basil, garlic, a few red pepper flakes and fresh spinach. 15.99

Chicken Carbonara Tortellini

Cheese tortellini sautéed with bacon, onions, tomatoes, chicken and broccoli, finished with cream and herbs. 15.99

Manicotti & Italian Chicken Breast

Manicotti with Alfredo and marinara sauce and a sautéed chicken breast with prosciutto, Italian cheeses and a roasted garlic butter sauce. 15.99

Nine Layer Meat Lasagna

Homemade classic nine layer lasagna with roasted vegetables, a blend of cheeses, Italian sausage, beef and our marinara sauce. 13.99

Sides

Baked Potato ~ Loaded Baked Potato (\$1) ~ Baked Sweet Potato
French Fries ~ Salt & Vinegar Fries ~ Garlic Mashed Potatoes ~ Wild Rice Blend
Fresh Vegetables ~ Green Beans ~ Asparagus ~ Broccoli with Hollandaise

Salads

Served with bread.

Steak & Asparagus Salad

Pan-seared Montreal steak strips and asparagus served on romaine with Roma tomatoes, red onion, Gorgonzola cheese and balsamic vinaigrette. 11.99

Cranberry Pecan Spinach Salad

Fresh spinach tossed with cranberry vinaigrette dressing, garnished with raisins, red onions, feta cheese, Mandarin oranges and spicy pecans. Topped with grilled chicken breast. 8.99

Blackened Chicken Salad

Spring mix greens and spinach topped with blackened chicken breast, spicy pecans, grilled peppers and onions, sliced egg, bacon and Roma tomatoes with honey mustard dressing. 8.99

Grilled Bronzed Salmon Salad 9.99

Raspberry Chicken Salad

Spring mix greens with grilled chicken, cashews, fresh tomato, peppers, carrots, mushrooms, red onion and raspberry vinaigrette. 8.99

Burgers & Sandwiches

Served with choice of Fresh Fruit, Seasoned Kettle Chips, Fries or Potato Salad.

Un-Plain Burger

Lettuce, tomato, grilled bacon, onion and Cheddar cheese. 8.99 **Plain Burger** 7.59

BBQ Cheddar Burger

Tillamook Cheddar, bold BBQ sauce and bacon. 8.99

Stout Ale Burger

Our own special mixture of Guinness Stout Ale and steak sauces basted on a seasoned burger, topped with Cheddar cheese, sautéed onions and mushrooms. 8.99

Crispy Parmesan Chicken Sandwich

Crispy Parmesan breaded chicken breast with lettuce, tomato and roasted red pepper aioli on a ciabatta roll. 8.99

Classic Reuben

Corned beef, baby Swiss, sauerkraut and our 1000 Island sauce on grilled marble rye. 8.99

Chicken BLT

Pulled chicken, applewood smoked bacon, mixed greens, tomatoes, smoked Gouda cheese and Parmesan peppercorn aioli on toasted sourdough bread. 8.99

Pizzas

Add a house salad or cup of soup for 1.99.

Margherita

Olive oil, garlic, basil pesto, mozzarella and Roma tomatoes. 8.59

BBQ Chicken

Bold BBQ sauce, chicken, caramelized onions, Cheddar and mozzarella cheeses. 8.99

Pizza Labela

Italian sausage, pepperoni, portabella mushrooms, tomato sauce and mozzarella, provolone and Parmesan cheeses. 8.99

Chicken Cordon Bleu Pizza

Chicken, smoked ham, mushrooms, Swiss, mozzarella and white sauce. 8.99

Thai Chicken Pizza

Roasted chicken, peanut chili sauce, carrots, scallions, bell peppers, mozzarella, cilantro and crushed peanuts. 9.59

BLT Pizza

Applewood smoked bacon, tomatoes, provolone, smoked Gouda, mixed greens and Parmesan peppercorn aioli. 9.99

Desserts

Chocolate Brownie Soufflé

Rich, moist chocolate brownie soufflé topped with a scoop of vanilla bean ice cream and whipped cream. 5.59

Cheesecake

Homemade vanilla cheesecake with a graham cracker crust. Served with choice of topping: Wildberry or Strawberry Rhubarb compote. 5.59

Minervas Trio

Petite sharable portions of Tiramisu, Caramel Apple Crisp and Lemon & Cream Shortcake. 8.59

Raspberry Bread Pudding

Served warm with a whiskey river sauce. full ~ 4.99 half ~ 2.99

Classic Tiramisu

The classic Italian dessert with a café vanilla sauce. full ~ 5.59 half ~ 2.99

Caramel Apple Crisp

Cinnamon roasted apples, fresh caramel sauce, honey oat crust and vanilla bean ice cream. 4.99

Lemon & Cream Shortcake

Layers of vanilla cream, lemon filling and moist shortcake. 4.99

Beer, Wine & Cocktails

Tap Beer

Bud Light • Miller Lite
Boulevard Unfiltered Wheat
New Belgium Fat Tire • Newcastle

Ask your server about our seasonal tap selection

Bottled Beer

Domestics

Budweiser • Bud Light • Coors Light
Miller Lite • Miller Genuine Draft
Michelob Golden Draft Light • Michelob Ultra

Micros

Sierra Nevada Pale Ale
Sam Adams Boston Lager

Imports

Corona • Dos Equis • Heineken

N/A Beer

O'Douls

Alternative Beverages

Smirnoff Ice
Mikes Hard Lemonade
Bartles & Jaymes Berry

Martinis

French Sherbert

Gin, triple sec, orange juice and lime juice

Cosmopolitan

Vodka, cranberry juice, triple sec and a twist

Green Apple

Vodka, Midori and Apple Pucker

Lemon Drop

Citron vodka, splash of sour, lemonade and a twist

Chocolate

Vanilla vodka, Crème De Cacao, served with chocolate shavings

Pomegranate

Apple vodka, Pama pomegranate and a splash of sweet and sour, served with a twist of lemon

Flirtini

Vodka, triple sec, pineapple juice and Brut champagne

Dreamsicle

Kahlua, triple sec, orange juice and cream

Espresso

Chilled espresso, vodka, Kahlua and whipped cream

Hpnotiq Breeze

Hpnotiq liqueur, coconut rum and a splash of pineapple juice

Wines by the Glass

House Wines

Cabernet Sauvignon ♦ Merlot ♦ Pinot Noir
Chardonnay ♦ Pinot Grigio ♦ Riesling
5/glass

Reds

Cabernet Sauvignon
Minervas Private Label 5.5
Leese-Fitch ~ California 6
St. Francis ~ California 8.75

Merlot

Minervas Private Label 5.5
Stephen Vincent ~ California 7
Kendall Jackson ~ California 8.5

Pinot Noir

Alpatagua ~ Chile 6.5

Shiraz

Archetype ~ Australia 6.25

Intriguing Red

Tarquino Malbec ~ Argentina 6

Whites

Chardonnay

Minervas Private Label 5.5
Kendall Jackson ~ California 7
Travis ~ California 8

Pinot Grigio

Fontana Candida ~ Italy 5.5

Riesling

Dr. Loosen ~ Germany 7

Sauvignon Blanc

New Harbor ~ New Zealand 6.5

White Zinfandel

Minervas Private Label 5
Beringer ~ California 5.5

Minervas Mojitos

Popularized in the 30's and admired by the likes of Ernest Hemingway, this cooling effervescent rum drink will set you free with its fresh mint and squeeze of lime

Caribbean Favorite, in Classic or Raspberry

Margaritas

Minervas Handcrafted Margaritas, on the Rocks or Frozen ~ Fiesta (16 oz) or Schooner (22 oz)

Lime ♦ Strawberry ♦ Peach ♦ Raspberry

Daiquiris

Strawberry ♦ Peach ♦ Raspberry

Piña Coladas

House Piña Colada ♦ Kahlua Colada

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

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