

Minervas

BISMARCK DINNER MENU

1800 N. 12th
Bismarck, ND 58501
701.222.1402

Appetizers

Spinach Dip

Fresh spinach, artichoke heart, roasted garlic, cream cheese, asiago, Swiss, fresh herbs and bread. 7.99

Bruschetta

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

Appetizer Sampler

Minervas has created a sharable platter of Black Pepper Onion Rings, Bruschetta, Blackened Chicken Quesadilla and our BBQ Honey Glazed Chicken Wings. 11.99

Crispy Chicken Wings

Fried-crispy wings, served with celery sticks and dipping sauce. Choose your style. 7.99

Buffalo Spicy ~ BBQ Honey Glazed ~ Dixie

Pizza Labella

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

Chislic

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

Blackened Chicken Quesadilla

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

Coconut Shrimp

Served with teriyaki sauce laced with wasabi. 8.99

Black Pepper Onion Rings

Cracked black pepper onion rings served with creamy horseradish dipping sauce. 6.99

Kung Pao Calamari

Seared vegetables, roasted peanuts and spicy sesame soy sauce. 8.99

Chicken Cordon Bleu Pizza

Chicken, Black Forest ham, mushroom, Swiss, fresh mozzarella and white sauce. 9.59

Chicken & Pork

Served with house salad and bread.

Chicken Vegetable Stir Fry

Pan-seared chicken, mushrooms, peppers, carrots, broccoli and cashews, finished in a sesame-garlic stir fry sauce with basmati rice. 13.99

Steak Vegetable Stir Fry 15.99

Champagne Chicken

Charbroiled chicken breast with crimini mushrooms and a champagne cream sauce, with garlic mashed potatoes. 15.99

Chicken Breast Oscar

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

Manicotti & Italian Chicken Breast

Manicotti with Alfredo and tomato basil garlic sauce and two sautéed chicken breasts, topped with prosciutto, Parmesan and mozzarella cheese with a roasted garlic white wine butter sauce. 16.99

Montreal Pork Chop

Fresh center-cut bacon wrapped and charbroiled boneless pork loin with Montreal seasoning, mushroom demi sauce, with garlic mashed potatoes and fresh vegetables. 14.99

Tuscan Pork

Tuscan style sauté of spinach, onion, garlic and soy au jus topped with a charbroiled pork loin, with garlic mashed potatoes. 15.99

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. 17.99

Butter Broiled Walleye with Lemon and Old Bay Seasoning 17.99

Chili Lime Grilled Shrimp

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

Honey Pepper Atlantic Salmon

Oven-roasted with honey, fresh ground pepper and béarnaise sauce, served with wild rice and fresh vegetable. 16.99

Pecan Crusted Salmon

Oven-broiled pecan crusted salmon fillet with sweet bourbon sauce, served with garlic mashed potatoes and fresh vegetable. 17.99

Steaks

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

Minervas Hunter Ribeye

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

New York Strip Steak

A 12oz, the favorite of many steak connoisseurs with choice of two sides. 23.99

Filet Mignon

Bacon wrapped 8oz filet of beef tenderloin with choice of two sides. 24.99

Top Sirloin Steak

Aged 10oz center-cut top sirloin, charbroiled with choice of two sides. 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 with choice of side. 23.99

Pepper Grilled Sirloin

A 10oz sirloin with a fresh cracked pepper charbroiled crust and Béarnaise sauce. Served with fresh mushroom fettuccine Alfredo. 16.99

Ribeye Steak

Aged choice prime rib steak, charbroiled with choice of two sides.

9oz 19.99 12oz 22.99

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.5

Sautéed Steak Mushrooms

Butter, garlic and oregano sautéed whole button mushrooms 3

Coconut Shrimp (3)

With any entrée 6

Sautéed Mushrooms 2

Au Poivre Style

Topped with cognac cream and shallot strings 3

Michael Topping

Encrusted with bleu cheese, Parmesan and horseradish 2.5

Pastas

Served with house salad and bread.

Cajun Seafood Tortellini

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

Shrimp Farfalle

Sautéed Gulf shrimp with Roma tomatoes, fresh basil, garlic, a few red pepper flakes and fresh spinach. Finished with fresh lemon and white wine sauce. 15.99

Shrimp & Asparagus Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine tossed with shrimp, dill and asparagus. 15.99

Chicken & Broccoli Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine tossed with chicken and broccoli. 13.99

Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white cheddar, Parmesan, fontina, crisp pancetta, fresh herbs and breadcrumbs. 13.99

Triple Mac & Cheese with Grilled Chicken 15.99

Cavatappi Chicken & Shrimp Chardonnay

Pan-seared chicken and shrimp tossed with Roma tomatoes, prosciutto ham, cavatappi noodles and a chardonnay wine lemon sauce. 16.99

Cajun Chicken Linguine

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

Chicken Carbonara Tortellini

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

Spaghetti & Meatballs

A generous portion with our homemade sauce and meatballs, served with garlic cheese bread. 13.99

Meat Lasagna

A nine-layer homemade meat lasagna, oven roasted and topped with crushed tomato basil garlic sauce and mozzarella cheese. Served with garlic cheese bread. 13.99

Sides

Baked Potato ~ Loaded Baked Potato (\$1) ~ French Fries ~ Salt & Vinegar Fries
Garlic Mashed Potatoes ~ Loaded Mashed Potatoes (\$1) ~ Wild Rice Blend
Fresh Vegetables ~ 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

Cherry Apple Chicken Salad

Mixed spring lettuce with dried cherries, Granny Smith apple, sliced celery, almonds and feta cheese tossed with our honey balsamic dressing, topped with charbroiled chicken breast. 9.99

Cranberry Pecan Spinach Salad

Fresh spinach with a cranberry vinaigrette, garnished with raisins, red onions, gorgonzola, mandarin oranges and spicy pecans. Topped with grilled chicken breast. 8.99

Blackened Salmon Salad

Spring mix greens and iceberg lettuce, topped with bronzed fresh Atlantic salmon, bacon, spicy pecans, peppers and onions, sliced egg and Roma tomatoes, with honey mustard dressing. 9.99

Sandwiches & Burgers

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

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 country grain 1000 island on grilled marble rye. 8.99

French Dip

Sliced Italian roast beef and Swiss cheese on a ciabatta roll with au jus. 8.99

Un-Plain Burger

*A fresh ground Black Angus burger with grilled bacon, cheddar cheese, lettuce onion, tomato. 8.59 **Plain Burger** 7.59*

Cheeseburger 7.99 **Patty Melt** 8.59

Ranch Burger

A fresh ground Black Angus burger with double American cheese, bacon, haystack onions and ranch dressing. 8.99

Desserts

Chocolate Brownie Soufflé

Rich moist chocolate brownie topped with a scoop of ice cream and whipped cream. 5.59

Classic Tiramisu

The classic Italian dessert with a café vanilla sauce. 5.99

Minervas Trio

Petite sharable portions of Tiramisu, Raspberry Bread Pudding and Caramel Apple Crisp. 7.99

Cheesecake

Vanilla cheesecake with graham cracker crust. Served with choice of topping: Wildberry or Strawberry Rhubarb compote. 5.99

Caramel Apple Crisp

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

Raspberry Bread Pudding

Served warm with a whiskey river sauce. 4.99

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

Beer, Wine & Cocktails

Tap Beer

Bud Light • Miller Lite • Michelob Amber Bock

Ask your server about our seasonal tap selection

Bottled Beer

Domestics

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

Micros

Blue Moon Belgian Wheat • Boulevard Wheat
Leinenkugel's Honey Weiss • Summit Pale Ale
Sam Adams Boston Lager

Imports

Corona • Dos Equis Special • Guinness Stout
Heineken • Newcastle • Stella Artois • St. Pauli Girl

N/A Beer

O'Douls • O'Douls Amber

Alternative Beverages

Bartles & Jaymes Raspberry Pomegranate
Bartles & Jaymes Sangria
Mikes Hard Lemonade
Mikes Hard Cranberry

Martinis

Pomatini

*Pama liqueur, Absolut vodka,
splash of triple sec*

Cosmopolitan

*Absolut vodka, triple sec, cranberry juice,
twist of lime*

Green Apple

Apple Pucker, vodka, splash of sour

Lemon Meringue

*Absolut Vanilla, triple sec, half and half,
sweet and sour, lemon twist*

Chocolate Chip Martini

*Absolut Vanilla, Frangelico,
chocolate shavings*

Dreamsicle

*Kahlua, Cointreau, orange juice,
cream*

Metropolitan

*Absolut Kurant, lime juice,
cranberry juice, orange twist*

Melon Martini

Smirnoff, Midori, lime juice, lime twist

Raspberry Cream

*Absolut Raspberri, triple sec,
raspberry mix, cream*

Hypnotiq Breeze

*Hypnotiq liqueur, coconut rum,
splash of pineapple juice*

Wines by the Glass

House Wines

Cabernet ~ Merlot ~ Chardonnay ~ Pinot Grigio
4.50/glass • 8/half liter • 16/full liter

Reds

Cabernet Sauvignon

Minervas Private Label	5
Red Diamond	6.50
J. Lohr Seven Oaks	7.50

Merlot

Minervas Private Label	5
Smoking Loon	5.50
Robert Mondavi	6
Red Diamond	6.50
Duckpond	6.50

Shiraz

Yellowtail	5.50
Rosemount	5.50

Pinot Noir

Mirassou	6
Kendall Jackson	7.50

Whites

Chardonnay

Minervas Private Label	5
Coppola Diamond	6
Bogle	6
Kendall Jackson	7.50

Riesling

Schmitt Sohne Relax	5.50
Chateau Ste. Michelle	6

Pinot Grigio

Cavit	6
Ecco Domani	6
King's Estate	7

White Zinfandel

Minervas Private Label	5
Beringer	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