

Appetizers

Coconut Shrimp

Malibu Batter, Coconut Breading, Wasabi Laced Teriyaki Sauce. 10

Crunchy Onion Rings

Crunchy Coated Onion Rings, Ranch Dressing. 7

Chicken Quesadilla Grande

Grilled Fiesta Chicken, Cheese, Onion, Fresh Tomato, Bacon, Hint of Chili Pepper Spice, Sour Cream, Salsa. 8.5

Wings! Wings! Wings!

Honey BBQ with Ranch Dressing. 8

Buffalo with Ranch or Bleu Cheese Dressing. 8

Dixie with BBQ Sauce. 8

Wing Sampler Platter

Six Buffalo Wings, Six Honey BBQ Wings, Six Dixie Wings, Variety of Sauces for Dipping. 14

Appetizer Sampler

Honey BBQ Wings, Mozzarella Sticks, Crunchy Onion Rings, Chicken Quesadilla Grande. 13

'All of Your Favorites on One Platter!'

Minervas Crabmeat Artichoke Bake

Real Crabmeat, Cream Cheese, Lemon, Dill, Artichoke, Three Pepper Blend, Broiled with Cheddar & Jack Cheeses, Crackers, Bread. 10

Bruschetta

Focaccia Bread, Olive Oil, Garlic, Roma Tomatoes, Fresh Basil, Scallions, Portabella Mushrooms, Gorgonzola, Mozzarella, Roasted, Caesar Salad Garnish. 8

Thai Lettuce Wraps

Satay Chicken Strips, Carrots, Bell Peppers, Water Chestnuts, Peanuts, Rice Noodles, Lettuce Leaves, Thai Peanut Sauce, Sweet Red Chili Sauce. 9

Pastas

Served with Minervas Italian House Salad & French Bread.

Cajun Chicken Linguine

Pan Seared, Cajun Seasoned Chicken, Fresh Vegetables, Minervas Family Secrets. 16 **'Our Most Famous Pasta!'**

Chicken Carbonara Tortellini

Sautéed Chicken, Bacon, Onion, Roma Tomatoes, Broccoli, Cream, Herbs. 16

Chicken Breast Broccoli Penne

Herb Chicken Breast, Broccoli Buds, Penne, Creamy Alfredo Sauce. 15

Classic Lasagna Alfredo

Sausage & Ground Beef Pasta Layers, Italian Cheeses, Alfredo Sauce, Mozzarella Cheese. 14

Shrimp Diavolo

Jumbo Shrimp, Onion, Peppers, Capicola Ham, Cavatappi Noodles, Spicy Diavolo Sauce. 19

Triple Mac & Cheese

Penne Noodles, Aged White Cheddar, Parmesan, Fontina, Pancetta, Fresh Herbs, Breadcrumbs. 14

Triple Mac & Cheese with Chicken 16

Baked Manicotti

Pasta Sheets Stuffed with Ricotta & Romano Cheeses, Choice of Alfredo Sauce or Tomato Basil Garlic Sauce, Parmesan & Mozzarella Cheeses, Oven Roasted. 14

Herb Grilled Chicken Breast Baked Manicotti 16

Entrees

Served with Minervas Italian House Salad & French Bread.

Chicken Breast Oscar

Charbroiled Chicken Breast, Grilled Asparagus, Gulf Shrimp, Béarnaise Sauce, Garlic Mashed Potatoes. 17

Chicken Breast Marsala

Sautéed Chicken Breast, Wild Mushrooms, Marsala Wine Sauce, Garlic Mashed Potatoes. 16

Champagne Chicken

Sautéed Chicken Breasts, Crimini Mushrooms, Champagne Cream Sauce, Garlic Mashed Potatoes. 16

Sweet Chili Pork

Pan Seared Pork Cutlets, Sweet Chili Glaze, Jasmine Rice, Sugar Snap Peas, Bok Choy, Bean Sprouts. 15

Loin Back Ribs

Slow Roasted Loin Back Ribs, BBQ Spiced, Charbroiled, Bold BBQ Sauce, Haystack Onions, French Fries.

Half Rack 17 Full Rack 24

Montreal Pork Chop

Bacon Wrapped Boneless Pork Loin, Center Cut, Charbroiled, Montreal Seasoning, Mushroom Demi Sauce, Garlic Mashed Potatoes, Fresh Vegetables. 15

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.

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



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, Minervas Italian House Salad & French Bread.

Minervas Hunter's Ribeye

12oz Charbroiled Ribeye, Montreal Seasoning,
 Burgundy Au jus, Grilled Onion Slab. 26

Filet Mignon

8oz Bacon Wrapped Beef Tenderloin Filet,
 Charbroiled. 27

Ribeye

12oz Premium Prime Rib Steak, Charbroiled. 25

Steak Michael

Peppered NY Strip, Encrusted with Horseradish,
 Bleu Cheese & Parmesan Topping, Light Cognac
 Demi Glace, Sautéed Mushrooms. 26

New York Strip

12oz NY Strip, The Steak Lover's Favorite. 25

Top Sirloin

10oz Center Cut Top Sirloin, Charbroiled. 19

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.5

Sautéed Steak Mushrooms

Sautéed Button Mushrooms with Butter,
 Garlic, Oregano. 3

Oscar Style

Crab, Fresh Asparagus, Hollandaise Sauce. 3

Freshwater Lobster Tail

With Drawn Butter. 12

Michael Topping

Encrusted with Bleu Cheese, Parmesan,
 Horseradish. 2.5

Coconut Shrimp (3)

With Any Entree. 6

Seafood

Served with Minervas Italian House Salad & French Bread.

Honey Pepper Salmon

Oven Broiled Salmon, Honey, Ground Pepper,
 Béarnaise Sauce, Herb Wild Rice, Fresh Vegetables. 19

Crab & Potato Crusted Salmon

Fresh Atlantic Salmon, Shredded Potato Crust,
 Delicate Crab Meat, Lemon Pepper Asparagus,
 Mornay Sauce. 20

Shrimp Picatta

Jumbo Shrimp, Olive Oil, Capers, Fennel, Shallots,
 Garlic, White Wine Butter Sauce, Capellini Pasta. 20

Roughy & Crab Wenberg

Orange Roughy, Blue Crab, Sherried Lobster Cream,
 Herb Wild Rice, Fresh Vegetables. 25

Seafood Risotto

Jumbo Shrimp, Sea Scallops, Risotto, Parmesan,
 Fontina, Asparagus. 21

Canadian Walleye

Lightly Breaded Walleye, Dill Hollandaise Sauce,
 Toasted Almonds, Garlic Mashed Potatoes, Fresh
 Vegetables. 19

Sides

Baked Potato ~ Loaded Baked Potato (add \$1) ~ Garlic Mashed Potatoes
 Loaded Mashed Potatoes (add \$1) ~ Maple Glazed Sweet Potatoes ~ French Fries
 Sea Salt & Vinegar Fries ~ Herb Wild Rice Blend ~ Fresh Vegetables ~ Broccoli with Hollandaise

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Salads

Served with French Bread.

Cranberry Pecan Spinach Salad

Fresh Spinach, Craisins, Bacon, Red Onion, Feta Cheese, Mandarin Oranges, Spicy Pecans, Cranberry Orange Vinaigrette. 8

Grilled Chicken Cranberry Pecan Salad 9.5

Grilled Salmon Cranberry Pecan Salad 11

Grilled Chicken Caesar

Romaine, Grilled Chicken, Red Onion, Parmesan Cheese, Toasted Almonds, Caesar Dressing. 9

Blackened Salmon Salad

Mixed Salad Greens, Bronzed Atlantic Salmon, Spinach, Spicy Pecans, Bacon, Sautéed Peppers & Onions, Sliced Egg, Roma Tomatoes, Honey Mustard Dressing. 10.5

Raspberry Chicken Salad

Mixed Salad Greens, Grilled Chicken, Roasted Cashews, Tomato, Peppers, Mushrooms, Red Onion, Raspberry Vinaigrette. 9.5

Burgers & Sandwiches

Served with Choice of Fresh Fruit, French Fries or Garlic Mashed Potatoes.

Un-Plain Burger

Lettuce, Tomato, Grilled Bacon, Onion, Cheddar Cheese. 9 *Plain Burger* 8

Cheeseburger

Choice of Tillamook Cheddar, American, Swiss, Monterey Jack, Pepper Jack, Bleu Cheese. 8.5

Black & Bleu BLT Burger

Cajun Seasoned, Bleu Cheese Dressing, Applewood Bacon, Lettuce, Tomato. 9

Stout Ale Burger

Guinness Stout Ale & Steak Sauce Mix, Cheddar Cheese, Sautéed Onions & Mushrooms. 9

Classic Reuben

Corned Beef, Baby Swiss Cheese, Sauerkraut, 1000 Island, Grilled Marble Rye. 9

French Dip

Sliced Choice Roast Beef, Swiss Cheese, Au Jus, Grilled Ciabatta. 9

Ultimate Turkey Melt

Oven Roasted Sliced Smoked Turkey Breast, Bacon, Gorgonzola Cheese, Caramelized Onions & Apple Jam, Ciabatta Bread. 9

Cajun Chicken Sandwich

Cajun Spiced Chicken Breast, Monterey Jack Cheese, Sautéed Red Onion, Lettuce, Tomato, Cajun Mayo, Grilled Ciabatta. 8.5

Flatbreads

Minerva Flatbread

Sun Dried Tomato, Pesto Sauce, Portabella Mushrooms, Mozzarella, Parmesan, Feta Cheese, Fresh Basil. 8

Flatbread Torino

Braised Artichoke Hearts, Smoked Mozzarella, Crisp Pancetta, Olive Oil, Shaved Parmesan. 9

Flatbread Labella

Italian Sausage, Pepperoni, Portabella Mushrooms, Red Sauce, Mozzarella, Provolone, Parmesan, Fresh Basil. 9

Wild Mushroom Flatbread

Herb Sautéed Wild & Domestic Mushrooms, Olive Oil, Roma Tomatoes, Garlic, Parmesan, Fresh Basil. 9

Desserts

Crème Brûlée

Vanilla Custard, Burnt Raw Sugar, Whipped Cream, Strawberry Garnish. 5.5

Tiramisu

The Classic Italian Dessert, Café Vanilla Sauce, Chocolate Sauce. 6

Homemade Cheesecake

Vanilla Cheesecake, Graham Cracker Crust. Choose from Wildberry Compote, Strawberry Rhubarb or Chef's Feature. 5.5

Chocolate Brownie Soufflé

Rich Moist Chocolate Brownie, Scoop of Ice Cream, Whipped Cream. 5.5

Bread Pudding Feature

Ask Your Server for Today's Chef Inspired Bread Pudding Feature. 5.5

Caramel Apple Crisp

Roasted Cinnamon Apples, Honey Oat Crust, Vanilla Bean Ice Cream, Fresh Caramel Sauce. 5

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Beer, Wine & Cocktails

Beer on Tap

16oz & 22oz

Minervas Seasonal Featured Draft

*Miller Lite • Bud Light • Fat Tire • Killian's Red
Michelob Amber Bock • Leinenkugel's Honey Weiss
Boulevard Unfiltered Wheat • Guinness Stout*

Bottled Beer

Domestic

*Budweiser • Bud Light • Bud Light Lime
Bud Select 55 • Coors Light
Miller Lite • Miller Genuine Draft
Michelob Ultra • Michelob Golden Draft Light*

Imports & Microbrews

*Bass Ale • Beck's Dark • Blue Moon
Corona • Dos Equis • Heineken
Leinenkugel's Sunset Wheat • Newcastle
Samuel Adams Boston Lager*

N/A Beer

O'Doul's • Buckler

Alternative Beverages

*Bartles & Jaymes Berry • Mike's Hard Lemonade
Mike's Cranberry Lemonade • Smirnoff Ice Triple Black*

Summertime Drinks

Hurricane Passionfruit

Smirnoff Passionfruit Vodka, Hurricane Mix, OJ.

White Sangria

*Black Box Chardonnay, Smirnoff Passionfruit,
Stoli Raspberry, Pineapple Juice, Sprite.*

Back Porch Lemon Sweet Tea

*Jeremiah Weed Sweet Tea, Absolut Citron,
Lemonade.*

Minervas Mojito

*Bacardi Rum, Simple Syrup, Fresh Mint Leaves,
Lime Juice, Soda Water, Mint Sprig Garnish.*

Apple Raspberry Mojito

Bacardi, Apple Pucker, Raspberry Puree, Tonic.

Champagne Mojito

*Bacardi Rum, Simple Syrup, Fresh Mint Leaves,
Lime Juice, Champagne, Lime Garnish.*

Martinis

Pomegranberry

*Smirnoff Pomegranate Vodka, Cranberry Juice,
Lemonade.*

Nectar of the Gods

Smirnoff Pear, Peach Schnapps, Peach Puree, Tonic.

Grapefruit Basil Martini

Hendrick's Gin, Grapefruit Juice, Basil Leaves.

Opulent Diamond

Opulent Vodka, Dry Vermouth, Bleu Cheese Olives.

Peachy Pink Martini

*Stoli Raspberry, Peach Schnapps, Peach Puree,
White Zinfandel.*

Cosmopolitan

Absolut Citron, Triple Sec, Cranberry Juice, Lime Juice.

Wine

House Wines

*Minervas Private Labeled House Wine,
Award-Winning Stonecreek Winery.*

*Chardonnay ~ White Zinfandel ~ Cabernet ~ Merlot
5.25/glass*

Minervas House Wine, Black Box Wines.

*Chardonnay ~ Cabernet ~ Merlot
4.75/glass*

White Wines By The Glass

<i>Schmitt Sohne Relax Riesling</i>	6
<i>Candoni Pinot Grigio</i>	6
<i>Root: 1 Sauvignon Blanc</i>	7
<i>Clos du Bois Chardonnay</i>	6.25
<i>Auka Torrontes</i>	7.75

Red Wines By The Glass

<i>Stephen Vincent Cabernet</i>	7.5
<i>Heron Merlot</i>	7.5
<i>Castle Rock Pinot Noir</i>	6
<i>Stump Jump Shiraz</i>	6.25
<i>Evodia Garnacha</i>	7
<i>Rancho Zabaco Dancing Bull Zinfandel</i>	6
<i>Trevor Jones Tawny Port</i>	6

Margaritas & Daiquiris

*Handcrafted Margaritas & Daiquiris,
Also Available Without Alcohol.*

*Lime • Strawberry • Peach
Raspberry • Piña Colada*

Specialty Margaritas

Handcrafted Margaritas, On the Rocks, Salted Rim.

Cadillac

*1800, Grand Marnier, Cointreau, Lime,
Sweet & Sour.*

Catalina

*Tequila, Peach Schnapps, Blue Curacao,
Sweet & Sour.*

Ice Cream Drinks

Brandy Alexander

Brandy.

Golden Cadillac

Galliano.

Italian Dream

Bailey's, Amaretto.

Mudslide

Bailey's, Kahlua, Vodka.

Smith & Kearns

Crème de Cacao.

Grasshopper

Crème de Menthe.

Nutty Buddy

Frangelico.

Cookies 'n Cream

Bailey's, Oreos.