

Minervas

OKOBOJI DINNER MENU

1405 Hwy 71
Okoboji, IA 51355
712.332.5296

Appetizers

Minervas Crabmeat Artichoke Bake

Real crabmeat blended with cream cheese, lemon, dill, artichoke and three pepper blend, broiled with Cheddar and Jack cheeses. Served with crackers and bread. 10

Black Pepper Onion Rings

Cracked black pepper onion rings served with creamy horseradish dipping sauce. 7

Mozzarella Sticks

Served with tasty marinara sauce. 7

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 and six Dixie wings, served with a variety of sauces for dipping. 14

Appetizer Sampler

A sharable platter of Minervas favorites! Honey BBQ Wings, Mozzarella Sticks, Onion Rings and Chicken Quesadillas. 13

Coconut Shrimp

Served with teriyaki sauce laced with wasabi. 10

Bruschetta

Focaccia bread with olive oil and garlic, topped with Roma tomatoes, fresh basil, scallions and portabella mushrooms with gorgonzola and mozzarella cheese. Roasted and garnished with Caesar salad. 8

Chicken Quesadilla Grande

Grilled fiesta chicken, cheese, onion, fresh tomato, bacon and a hint of chili pepper spice with sour cream and salsa. 8.5

Pastas

Served with house salad and French bread.

Cajun Chicken Linguine

"Our most famous pasta!" Cajun spiced, pan-seared chicken breast with fresh vegetables and Cajun cream sauce. 16

Chicken Carbonara Tortellini

Cheese-filled tortellini sautéed with bacon, onions, chicken, Roma tomatoes and broccoli - finished with cream and herbs. 16

Chicken Breast Broccoli Penne

Herb chicken breast, broccoli buds and penne in creamy Alfredo sauce. 15

Italian Meatballs & Spaghetti

Spaghetti noodles topped with our homemade Italian meatballs and tomato basil marinara. 14

Classic Lasagna Alfredo

Sausage and ground beef layered with pasta and Italian cheeses, topped with our Alfredo sauce and mozzarella cheese. 14

Triple Mac & Cheese

Penne noodles with aged white Cheddar, Parmesan, Fontina, crisp pancetta, fresh herbs and breadcrumbs. 14

Triple Mac & Cheese with Chicken 16

Baked Manicotti

Pasta sheets stuffed with ricotta and Romano cheeses, topped with your choice of Alfredo sauce or tomato basil garlic sauce. Finished with fresh Parmesan and mozzarella cheese, then oven-roasted. 14

With Herb Grilled Chicken Breast 16

Chicken, Ribs & Pork

Served with house salad and French bread.

Chicken Breast Oscar

Charbroiled chicken breast, topped with grilled asparagus, Gulf shrimp and béarnaise sauce, served with garlic mashed potatoes. 17

Chicken Breast Marsala

Sautéed chicken breast and wild mushrooms in a marsala wine sauce, served with garlic mashed potatoes. 16

Champagne Chicken

Sautéed chicken breasts with crimini mushrooms and a champagne cream sauce, served with garlic mashed potatoes. 16

Loin Back Ribs

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

Half Rack 17

Full Rack 24

Montreal Pork Chop

Center-cut, bacon wrapped and charbroiled boneless pork loin with Montreal seasoning and mushroom demi sauce, served with garlic mashed potatoes and fresh vegetables. 15

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

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.

Steaks

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

Minervas Black Angus Hunter's Ribeye

A 12oz, charbroiled with Montreal seasoning, burgundy au jus and grilled onion slab. 26

Filet Mignon

Bacon wrapped 8oz filet, charbroiled. 27

Ribeye Steak

This 12oz Black Angus ribeye has the most marbling of all prime cuts, which makes it most flavorful. 25

Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 26

New York Strip

A 12oz, the favorite of many steak connoisseurs. 25

Top Sirloin Steak

Aged 10oz center-cut sirloin, charbroiled. 19

Steak Additions

Butter Sautéed Onions
& Fresh Mushrooms \$2.5

Sautéed Steak Mushrooms
Butter, garlic and oregano sautéed
whole button mushrooms \$3

1/4 Rack of Ribs
BBQ spiced slow-roasted
loin back ribs \$6

Michael Topping
Encrusted with bleu cheese,
Parmesan and horseradish \$2.5

Oscar Style
Shrimp, fresh asparagus
and hollandaise sauce \$3

Coconut Shrimp (3)
With any entrée \$6

Seafood

Served with house salad and French bread.

Honey Pepper Salmon

Oven-broiled with honey, fresh ground pepper and béarnaise sauce. Served with two sides. 19

Crab & Potato Crusted Salmon

Fresh Atlantic salmon crusted with shredded potatoes, laced with delicate crab meat and served with lemon pepper asparagus and Mornay sauce. 20

Seafood Risotto

Jumbo shrimp and sea scallop risotto with asparagus, Parmesan and Fontina cheese. 21

Canadian Walleye

Breaded and deep-fried with dill hollandaise sauce and toasted almonds. Served with two sides. 19

**Butter Broiled Walleye with
Lemon and Old Bay Seasoning** 19

Flatbreads

Add a house salad ... 2.

Minerva Flatbread

Sun-dried tomatoes, pesto sauce, portabella mushrooms, mozzarella, Parmesan and feta cheese, topped with fresh basil. 8

Flatbread Labella

Italian sausage, pepperoni, portabella mushrooms, red sauce, mozzarella, provolone, Parmesan and fresh basil. 9

Wild Mushroom Flatbread

Herb sautéed wild and domestic mushrooms, olive oil, Roma tomatoes, garlic and fresh Parmesan cheese, topped with fresh basil. 9

BBQ Chicken Flatbread

Slow-roasted shredded chicken topped with caramelized onion, mozzarella and BBQ sauce. 9

Sides

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

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Salads

Served with French bread.

Cranberry Pecan Spinach Salad

Fresh spinach tossed in a cranberry orange vinaigrette, garnished with raisins, bacon, red onions, feta cheese, Mandarin oranges and spicy pecans. 8

With Grilled Chicken 9.5

With Grilled Salmon 11

Raspberry Chicken Salad

Spring mix greens with grilled chicken, roasted cashews, fresh tomato, peppers, mushrooms, red onion and raspberry vinaigrette. 9.5

Blackened Salmon Salad

Spring mix greens and spinach topped with bronzed Atlantic salmon, spicy pecans, bacon, sautéed peppers and onions, sliced egg, Roma tomatoes with honey mustard dressing. 11

Grilled Chicken Caesar

Romaine mixed with creamy Caesar dressing topped with red onions, fresh Parmesan cheese, toasted almonds and grilled chicken. 9

Burgers & Sandwiches

Burgers are charbroiled Certified Angus Beef served on a grilled tavern bun.

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

Un-Plain Burger

Lettuce, tomato, grilled bacon and onion and Cheddar cheese. 9

Plain Burger 8

Cheeseburger

Select from: Tillamook Cheddar, American, Swiss, Monterey Jack, Pepper Jack or Bleu Cheese. 8.5

Triple B Burger

Boursin cheese, bacon and Bordelaise sauce, with lettuce and tomato. 9

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. 9

Classic Reuben

Corned beef, baby Swiss cheese, sauerkraut and country grain thousand island sauce on grilled marble rye. 9

French Dip

Sliced choice roast beef and Swiss cheese on grilled ciabatta with au jus. 9

Ultimate Turkey Melt

Oven-roasted smoked turkey breast, sliced and topped with bacon, gorgonzola cheese, caramelized onion and apple jam, served on ciabatta bread. 9

Cajun Chicken Sandwich

Cajun spiced chicken breast, Monterey Jack cheese, sautéed red onions, lettuce, tomato and Cajun mayo on grilled ciabatta. 8.5

Desserts

Crème Brulée (Burnt Custard)

Served chilled with caramelized sugar crust. Garnished with whipped cream and a strawberry. 5.5

Classic Tiramisu

The classic Italian dessert with a café vanilla sauce. 6

Cheesecake

Homemade vanilla cheesecake with graham cracker crust. Served with choice of topping: Wildberry Compote, Strawberry Rhubarb or Chef's Feature. 5.5

Chocolate Brownie Soufflé

Rich moist chocolate brownie topped with a scoop of ice cream and whipped cream. 5.5

Bread Pudding Feature

Ask your server for today's chef-inspired bread pudding feature. 5.5

Caramel Apple Crisp

Cinnamon roasted apples, fresh caramel sauce, honey oat crust and vanilla bean ice cream. 5

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

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Beer, Wine & Cocktails

Beer on Tap

16 oz. & 22 oz.

Minervas Seasonal Featured Draft

Miller Lite • Bud Light • Fat Tire

Killian's Red • Leinenkugel's Honey Weiss

Boulevard Unfiltered Wheat • Guinness Stout

Bottled Beer

Domestic

Budweiser • Bud Light • Bud Light Lime

Bud Select • Amber Bock • 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

Cocktails

Hurricane Passionfruit

*Smirnoff Passionfruit Vodka,
hurricane mix and orange juice*

Port Morgan Sangria

*Jonesy Port, Captain Morgan,
apple juice and cranberry juice*

Vanilla Russian

Absolut Vanilla, Kahlua and cream

Café Minerva

*Bailey's Irish Crème, Amaretto Di Saronno
with fresh hot coffee, topped with whipped
cream and a dash of cinnamon*

Cocopuff

*Bailey's Irish Crème, Kahlua and hot chocolate,
topped with whipped cream*

Martinis

Pomegranberry

*Smirnoff Pomegranate Vodka,
cranberry juice and lemonade*

Green Apple

Absolut, Midori and Apple Pucker

Chocolate Fantasy

*Absolut Vanilla, Dark Crème de Cacao,
Godiva White Chocolate and Frangelico*

French Silk

Stoli Vanilla, Bailey's and Amaretto

Minervas Martini

*Beefeater Gin, dry vermouth,
garnished with three olives*

French Kiss Martini

*Stoli Razberi, Godiva White Chocolate,
Chambord and cream*

Cosmopolitan

*Absolut Citron, triple sec,
cranberry juice and lime juice*

Wines By The Glass

House Wines

*Award-Winning Stonecreek Winery is proudly
served as Minervas private labeled House Wine.*

Chardonnay ~ White Zinfandel

Cabernet ~ Merlot

5.25/glass

*Minervas is proud to pour **Black Box Wines**
as our house wine.*

Chardonnay ~ Cabernet ~ Merlot

4.75/glass

White Wines

Schmitt Sohne Relax Riesling

6

Candoni Pinot Grigio

6

Two Oceans Sauvignon Blanc

6.25

Nugan Chardonnay

7.5

Ruffino Orvietto Italian White

5.5

Red Wines

Stephen Vincent Cabernet

7.5

14 Hands Merlot

7.25

Castle Rock Pinot Noir

6

Stump Jump Shiraz

6.25

Alberti 154 Malbec

5.75

Rancho Zabaco Dancing Bull Zinfandel

6

Trevor Jones Tawny Port

6

Specialty Margaritas

*Minervas Handcrafted Margaritas
Served on the rocks with a salted rim*

Cadillac

*1800, Grand Marnier, Cointreau,
Lime, Sweet and Sour*

Catalina

*Tequila, Peach Schnapps,
Blue Curacao, Sweet and Sour*

Margaritas & Daiquiris

*Minervas Handcrafted Margaritas & Daiquiris
(also available without alcohol)*

Lime • Strawberry • Peach

Raspberry • Piña Colada

Ice Cream Drinks

Brandy Alexander

Brandy

Golden Cadillac

Galliano

Italian Dream

Bailey's and Amaretto

Mudslide

Bailey's, Kahlua and Vodka

Smith & Kearns

Crème de Cacao

Grasshopper

Crème de Menthe

Nutty Buddy

Frangelico

Cookies n Cream

Bailey's and Oreos