

# *Minervas*

## **RAPID CITY DINNER MENU**

2111 N. Lacrosse Street

Rapid City, SD 57701

605.394.9505

## Appetizers

### Crab & Artichoke Dip

Real crab mixed with cream cheese, artichoke, lemon and three pepper blend broiled with Jack and cheddar cheeses. Served with crackers and focaccia bread.

Serves 1-2. ~ 8 / Serves 3-4. ~ 11

### Coconut Shrimp

Served with teriyaki sauce laced with wasabi. 10

### Bruschetta

Focaccia bread with olive oil, garlic, fresh basil, marinated Roma tomatoes and mozzarella.

**Prosciutto Ham & Olive Bruschetta** 8

**Portabella, Scallion & Gorgonzola Bruschetta** 8

### Spicy Calamari

Calamari lightly breaded and fried, then tossed with garlic, lemon, banana peppers and roasted red peppers. 9

### Spinach Dip

Fresh spinach, artichoke heart, roasted garlic, cream cheese, asiago, Swiss, fresh herbs and toasted breads. 8

### Thai Lettuce Wraps

Satay chicken strips, carrots, bell peppers, water chestnuts, peanuts and rice noodles with lettuce leaves, Thai peanut and sweet red chili sauce. 9

### Dungeness Crab Cakes

Pan-seared crab cakes with chipotle avocado aioli. 11

### Gourmet Cheese & Fruit Platter

An assortment of top quality cheeses paired with fresh seasonal fruits and crackers. 8

### Blackened Chicken Quesadilla

Pepper Jack cheese, tomatoes, green onions, with red pepper sauce, corn and black bean salsa. 8



### Buffalo Short Ribs

Locally raised buffalo short ribs braised, served with Roma tomatoes, bold BBQ sauce and onion straws. 9

## Pastas

Served with an Italian house salad and bread.

### Nine Layer Meat Lasagna

Homemade classic nine layer lasagna with roasted vegetables, a blend of cheeses, Italian sausage, ground beef and veal with our marinara sauce. 14

### Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white cheddar, fontina, gorgonzola, crisp pancetta, fresh herbs and breadcrumbs. 14

**Grilled Chicken Breast Triple Mac & Cheese** 16

### Chicken Carbonara Tortellini

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

### Toasted Ravioli

Jumbo cheese-filled ravioli toasted with bread crumbs and white cheddar served in a Rosa sauce with andouille sausage and shrimp. 15

### 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. 18

### Cavatappi Chicken & Shrimp Chardonnay

Pan-seared chicken and shrimp tossed with Roma tomatoes, prosciutto ham, cavatappi noodles and a chardonnay wine lemon sauce. 17

### Cajun Chicken Linguine

Cajun seasoned and pan-seared chicken, fresh vegetables and a few other secrets. "Our most famous pasta!" 16

### Shrimp & Asparagus Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine tossed with shrimp, dill and asparagus. 16

## Chicken, Ribs & Pork

Served with an Italian house salad and bread.

### Manicotti & Italian Chicken Breast

Manicotti with Alfredo and tomato basil garlic sauce and sautéed chicken breasts topped with prosciutto, Parmesan, mozzarella cheese with a roasted garlic white wine butter sauce. 17

### Rotisserie Chicken

Fresh chicken half ~ slow rotisserie roasted with garlic, lemon and fresh herbs, served with garlic mashed potatoes and fresh vegetable. 15

### Chicken Vegetable Stir Fry

Pan-seared chicken, mushrooms, peppers, carrots, broccoli and cashews, finished in a sesame-garlic stir-fry sauce with basmati rice. 15

### Chicken Breast Marsala

Sautéed chicken breast, wild mushrooms and marsala wine sauce, served with garlic mashed potatoes. 17

### Loin Back Ribs

Our BBQ spiced slow-roasted loin back ribs, charbroiled with bold BBQ sauce. Served with haystack onions and Parmesan wedge fries.

**Half Rack** 16 **Full Rack** 23

### Tuscan Pork Chop

Tuscan style sauté of spinach, onion, garlic and soy au jus topped with a charbroiled pork loin chop, served with garlic mashed potatoes. 16

### Pear & Balsamic Pork Chop

Pesto crusted pork loin chop with roasted red pepper and pear chutney and balsamic reduction, served with garlic mashed potatoes. 17

## Filet Mignons

Minervas filets are hand-cut tenderloins and slowly aged for maximum tenderness and flavor. Served with an Italian house salad, bread and one side.

### Filet Mignon

Bacon wrapped 8 oz. filet, charbroiled. 25

### Bleu Cheese Crusted Filet

Bacon wrapped 8 oz. filet, charbroiled and finished with a broiled bleu cheese crust. 26



### Buffalo Filet Mignon

Bacon wrapped 7 oz. filet with wild mushrooms and red wine demi. 28

### Filet Tournedos

Two filets, one with crab, asparagus and hollandaise, one with wild mushroom sauce. 27

## Steaks

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

### Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 25

### Strip Steak Au Poivre

Charbroiled peppercorn crusted New York strip with cognac cream and shallot strings. 25

### Ribeye Steak

Aged, premium prime rib steak, charbroiled. 9 oz. 20 12 oz. 24 16 oz. 29

### Minervas Black Angus Hunters Ribeye

Charbroiled with Montreal steak seasoning, burgundy au jus and grilled onion slab. 25



### Buffalo Ribeye

12 oz., buffalo ribeye steak charbroiled with our own char-rub seasoning. 26



### Buffalo Sirloin Steak

10 oz., charbroiled marinated buffalo sirloin with sautéed wild mushrooms. 20

### Top Sirloin Steak

Aged 10 oz. charbroiled, with fresh vegetable. 18

## 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

### Oscar Style

Blue crab, fresh asparagus and hollandaise sauce 3

### Michael Topping

Encrusted with bleu cheese, Parmesan and horseradish 2.5

### Au Poivre Style

Topped with cognac cream and shallot strings 3

## Seafood

Served with an Italian house salad and bread.

### Honey Pepper Salmon

Oven-broiled with honey and fresh ground pepper with béarnaise sauce. Served with wild rice blend and fresh vegetable. 18

### Seafood Risotto

Jumbo shrimp and sea scallop risotto with tomato, asparagus, Parmesan and fontina cheese. 19

### Macadamia Halibut

Macadamia encrusted Alaskan halibut with lemon sauce. Served with garlic mashed potatoes and asparagus. 20

### Pecan Crusted Salmon

Oven-broiled pecan crusted salmon fillet, sweet bourbon sauce with garlic mashed potatoes and fresh vegetable. 18

### Chili Lime Grilled Shrimp

Lime-marinated shrimp, charbroiled with rum butter, served with wild rice blend and fresh vegetables. 18

### Seared Scallops

Fresh herb seared sea scallops, prosciutto wrapped with mushroom butter and skillet fingerling potatoes. 20

### Canadian Walleye

Lightly breaded and grill sautéed. Served with dill hollandaise sauce and toasted almonds. Served with garlic mashed potatoes. 18

### Creole Walleye

Charbroiled walleye with creole beurre blanc, served with skillet fingerling potatoes and dill buttered carrots. 18

## Sides

Baked Potato ~ Loaded Baked Potato (\$1) ~ Parmesan Wedge Fries  
Garlic Mashed Potatoes ~ Loaded Mashed Potatoes (\$1)  
Baked Sweet Potato ~ Skillet Fingerling Potatoes ~ Wild Rice Blend  
Fresh Vegetable ~ 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.* 12

### Cranberry Pecan Spinach Salad

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

**Grilled Chicken Pecan Spinach Salad** 10

**Grilled Salmon Pecan Spinach Salad** 11

### 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, with charbroiled chicken breast.* 10

### Blackened Salmon Salad

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

## Burgers & Sandwiches

All burgers are charbroiled Certified Angus Beef.

Served with choice of Fresh Fruit, Cottage Cheese, Parmesan Wedge Fries, Potato Salad or Garlic Mashed Potatoes.

### Un-Plain Burger

*Lettuce, tomato, grilled bacon, onion and cheddar cheese.* 9 **Plain Burger** 7.5

### Angus Cobb Burger

*Romaine greens, crumbled bleu cheese, tomato, bacon and sliced avocado.* 9

### Ranch Burger

*Double American cheese, bacon, haystack onions and ranch dressing.* 9

### Cajun Chicken Sandwich

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

### Classic Reuben

*Cornd beef, baby Swiss, sauerkraut and country whole grain mustard 1000 island sauce on grilled marble rye.* 9

## Desserts

### Dueling Brownies

*Vanilla bean ice cream, Mexican chocolate sauce, butter pecan ice cream and crème anglaise.* 5.5

### Tiramisu

*A traditional Italian dessert with mascarpone, ladyfingers and Kahlua ~ café vanilla sauce.*  
full ~ 6 half ~ 3.5

### Raspberry Bread Pudding

*Served warm with a whiskey river sauce.* 5

### Minervas Trio

*Petite sharable portions of Tiramisu, Key Lime Pie and Raspberry Bread Pudding.* 8.5

### Cheesecake

*Homemade vanilla cheesecake with graham cracker crust. Served with choice of topping: Wildberry or Strawberry Rhubarb compote.* 5.5

### Key Lime Pie

*Made from scratch.* 5

### Crème Brûlée (Burnt Custard)

*Topped with caramelized sugar.* 5

### Chocolate Brownie Soufflé

*Rich, moist chocolate brownie soufflé topped with a scoop of vanilla bean ice cream and whipped cream.* 5.5

**Minervas Gift Cards** are perfect for all occasions.

Purchase at Minervas or online at [minervas.net](http://minervas.net).

## Beer, Wine & Cocktails

### Tap Beer

Bud • Bud Light • Coors Light • Boulevard Wheat  
Guinness • Fat Tire • New Belgium 1554

**Ask your server about our seasonal tap selection**

### Bottled Beer

#### Micros

Blue Moon Belgian Wheat • Goose Island Honkers  
Goose Island 312 Urban Wheat • Longhammer IPA  
Leinenkugel's Honey Weiss • Moose Drool  
New Belgium Sunshine Wheat • Sierra Nevada Pale

#### Imports

Amstel Light • Bass Ale • Corona • Dos Equis Amber  
Harp • Heineken • Negra Modelo • Newcastle  
Red Stripe

#### Domestics

Bud • Bud Light • Bud Select • Coors Light  
Miller Lite • Michelob Light • Michelob Ultra  
Michelob Amber Bock • MGD • MGD Light  
Killian's Red • Rolling Rock

#### N/A Beer

O'Douls • O'Douls Amber  
Kaliber • Clausthaler

#### Alternative Beverages

Mikes Hard Lemonade • Mikes Hard Cranberry  
Smirnoff Ice • Smirnoff Twisted Apple

### 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**

### Cocktails

#### Hypnotiq Breeze

*Hypnotiq, Malibu and pineapple juice*

#### X-Rated Vacation

*X-Rated liqueur, Malibu, Absolut Raspberri,  
peach schnapps and pineapple juice*

#### Creamsicle

*Grand Marnier, Galliano, cream, orange juice  
and grenadine*

#### Green Lizard

*Bacardi, Midori Melon, pineapple juice  
and Sprite, with a squeeze of lime*

#### Deadwood Dream

*A refreshing blend of vodka, strawberries,  
grapefruit, orange juice and ice cream  
'It's a drink you can bet on!'*

#### Minervas Magic

*Vodka and peach schnapps infused with  
cranberry and orange juice served over shaved ice  
'A libation worthy of the goddess' name'*

### Wines by the Glass

#### House Wines

Chardonnay ~ White Zinfandel  
Cabernet ~ Merlot 5/glass • 18/bottle

#### White Wines

Kris Pinot Grigio ~ Italy	8
Veramonte Sauvignon Blanc ~ Chile	6
Boulder Bank Sauvignon Blanc ~ New Zealand	7.5
Minervas Chardonnay ~ California	5
Yellowtail Chardonnay ~ Australia	5.25
Cartlidge & Brown Chardonnay ~ California	6.75
Indian Wells Chardonnay ~ Washington	10
Rombauer Chardonnay ~ California	15.5
Minervas White Zinfandel ~ California	5
Beringer White Zinfandel ~ California	5.25
Moselland ArsVitis Riesling ~ Germany	7.5

#### Red Wines

Minervas Cabernet ~ California	5
Cartlidge & Brown Cabernet ~ California	6.75
Sean Minor Napa Cabernet ~ California	8
J Lohr Seven Oaks Cabernet ~ California	8.5
Benziger Cabernet ~ California	12
Minervas Merlot ~ California	5
Yellowtail Merlot ~ Australia	5.25
Heron Merlot ~ France	7.5
Chateau Ste. Michelle Merlot ~ Washington	9.25
Alexander Valley Temptation Zinfandel ~ California	7.5
Seghesio Zinfandel ~ California	10
Yellowtail Shiraz ~ Australia	5.25
Jacob's Creek Reserve Shiraz ~ Australia	7
Bogle Petite Sirah ~ California	7
Pepperwood Pinot Noir ~ California	5.5
Kenwood Russian River Pinot Noir ~ California	7.25
Hahn Pinot Noir ~ California	10.5
Folie A Deux Menage a Trois Red ~ California	6.25
DaVinci Chianti	7.25
Montevina Zinfandel Port	5
Sandemans Tawny Port	7
Taylor Fladgate Fine Ruby Port	7.5
Fonseca Late Bottle Vintage Port	10

### Martinis

#### The Original

*Bombay Sapphire or Stolichnaya,  
a touch of Vermouth, olive and a twist*

#### Cosmopolitan

*Absolut, triple sec, cranberry juice  
and a twist of lime*

#### Green Apple

*Apple Pucker, vodka, and a splash of sour*

#### Lemon Drop

*Absolut Citron, splash of sour, lemonade and a twist*

#### Chocolate Martini

*Godiva Chocolate Liqueur, Absolut Vanilia*

#### Caramel Apple

*Absolut Vanilia, Apple Pucker and Buttershots*

#### Pomatini

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

#### Bananas Foster

*Crème de Banana, Absolut Vanilia and Buttershots,  
with a touch of cream*

#### Key Lime Pie

*Absolut Vanilia, Midori, lime and pineapple juice*