

A ppetizers

Crab & Artichoke Dip

Real Crab, Cream Cheese, Artichoke, Lemon, Three Pepper Blend, Monterey Jack, Cheddar, Crackers, Focaccia Bread. Serves 1-2 ~ 8 / Serves 3-4 ~ 11

Bruschetta

*Focaccia Bread, Olive Oil, Garlic, Fresh Basil, Marinated Roma Tomatoes, Mozzarella Cheese. Prosciutto & Olive Bruschetta 8
Portabella, Scallion & Gorgonzola Bruschetta 8*

Jerk Chicken & Cheese Fondue

Cheese Fondue, Jerk Chicken, Grapes, Apples, Bread. 10

Asian Lettuce Wraps

Sautéed Asian Chicken with Sweet Soy, Mushrooms & Chopped Peanuts, Bean Sprouts, Carrots, Rice Noodles, Spicy Peanut Sauce, Thai Chili Sauce, Crisp Iceberg Lettuce Cups. 9

Maple Bacon & Tomato Flatbread

Roasted Garlic Aioli, Maple Applewood Bacon, Roma Tomatoes, Mozzarella, Parmesan, Fresh Basil. 8

Coconut Shrimp

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

Spicy Calamari

Lightly Breaded Calamari, Fried, Garlic, Lemon, Banana Peppers, Roasted Red Peppers. 9

Blackened Chicken Quesadilla

Cajun Chicken, Pepper Jack Cheese, Tomatoes, Green Onion, Red Pepper Sauce, Corn & Black Bean Salsa. 8

Spinach Dip

Fresh Spinach, Artichoke Heart, Roasted Garlic, Cream Cheese, Asiago, Swiss, Fresh Herbs, Bread, White Corn Chips. 8

P astas

Served with Minervas Italian House Salad & Bread.

Cajun Chicken Linguine

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

Chicken Bruschetta

Shaved Chicken, Roasted Vegetables, Roma Tomatoes, Basil Tomato Sauce, Fried Basil, Balsamic Reduction, Capellini Pasta. 15

Triple Mac & Cheese

*Penne, Farfalle, Cavatappi, Aged White Cheddar, Fontina, Gorgonzola, Crisp Prosciutto, Fresh Herbs, Breadcrumbs. 14
Grilled Chicken Breast Triple Mac & Cheese 16*

Nine Layer Meat Lasagna

Homemade Nine Layer Lasagna, Roasted Vegetables, Blend of Cheeses, Italian Sausage, Ground Beef, Veal, Marinara Sauce. 14

Honey Almond Chicken Penne

Pan Seared Chicken, Wild Mushrooms, Honey Cream Sauce, Toasted Almonds. 15

Chicken Carbonara Tortellini

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

Shrimp Romano

Spicy Tomato Cream Sauce, Mushrooms, Spinach, Pan Seared Shrimp, Roma Tomatoes, Garlic, Feta Cheese, Penne Pasta. 17

Cajun Seafood Tortellini

Cajun Seasoned, Pan Seared Gulf Shrimp, Sea Scallops, Fresh Atlantic Salmon, Peppers, Fresh Mushrooms, Tomatoes, Cheese Filled Tortellini, Oregano & Thyme Cream Sauce. 18

Seafood

Served with Minervas Italian House Salad & Bread.

Canadian Walleye

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

Pecan Crusted Salmon

Oven Broiled Salmon Fillet, Pecan Crusted, Sweet Bourbon Sauce, Garlic Mashed Potatoes, Fresh Vegetables. 18

Honey Pepper Salmon

Oven Broiled Salmon, Honey, Ground Pepper, Béarnaise Sauce, Gourmet Rice Blend, Fresh Vegetables. 19

Char Shrimp

Charbroiled Shrimp, Coconut Sweet Chili Sauce, Bok Choy, Basmati Rice. 18

Macadamia Halibut

Alaskan Halibut, Macadamia Encrusted, Lemon Sauce, Garlic Mashed Potatoes, Asparagus. 20

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 & Bread.

Hunter's Ribeye

12oz Charbroiled Ribeye, Montreal Seasoning,
Burgundy Au jus, Grilled Onion Slab. 25

Ribeye

Premium Prime Rib Steak, Charbroiled.
9oz 20 12oz 24 16oz 29

Top Sirloin

Center Cut Top Sirloin, Charbroiled, Fresh Vegetables.
7oz 15 10oz 18

Balsamic Steak Tips

Sautéed Steak Tips, Caramelized Onions
& Mushrooms, Balsamic Glaze Drizzle. 17

Steak Michael

Peppered NY Strip, Encrusted with Horseradish,
Bleu Cheese & Parmesan Topping, Light Cognac
Demi Glace, Sautéed Mushrooms. 25

New York Strip

12oz NY Strip, The Steak Lover's Favorite. 23

Buffalo Ribeye

12oz Buffalo Ribeye, Char Rub Seasoning,
Charbroiled. 27

Buffalo Sirloin

10oz Marinated Buffalo Sirloin, Charbroiled,
Sautéed Wild Mushrooms. 21

Filet Mignons

Hand Cut Tenderloins, Slowly Aged for Maximum Tenderness & Flavor.
Served with Choice of One Side, Minervas Italian House Salad & Bread.

Filet Mignon

Applewood Bacon Wrapped Filet, Charbroiled.
6oz 21 8oz 25

Buffalo Filet Mignon

7oz Buffalo Filet, Bacon Wrapped, Wild Mushrooms,
Red Wine Demi. 25

Filet Tournedos

Two Filets, One with Crab Meat, Asparagus & Hollandaise,
Second with Wild Mushroom Sauce. 27

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.5

Michael Topping

Encrusted with Bleu Cheese, Parmesan,
Horseradish. 2.5

Coconut Shrimp (3)

With Any Entree. 5

Sautéed Steak Mushrooms

Sautéed Button Mushrooms with Butter, Garlic,
Oregano. 3

Oscar Style

Crab, Fresh Asparagus, Hollandaise Sauce. 3

Au Poivre Style

Topped with Cognac Cream. 3

Sides

Baked Potato ~ Loaded Baked Potato (add \$1) ~ Garlic Mashed Potatoes
Loaded Mashed Potatoes (add \$1) ~ Parmesan Wedge Fries ~ Gourmet Rice Blend
Fresh Vegetables ~ Asparagus

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Entrees

Served with Minervas Italian House Salad & Bread.

Manicotti & Italian Chicken Breast

Manicotti, Alfredo Sauce, Tomato Basil Garlic Sauce, Sautéed Chicken Breasts, Prosciutto, Parmesan, Mozzarella, Roasted Garlic White Wine Butter Sauce. 17

Panko Crusted Chicken

Hand Breaded Chicken Breast, Garlic Mashed Potatoes, Roasted Red Pepper Cream, Fried Basil. 15

Stuffed Chicken

Shrimp, Crab & Boursin Cheese Stuffed Chicken, Gourmet Rice Blend, Asparagus, Chardonnay Cream. 15

Chicken Breast Marsala

Sautéed Chicken Breast, Wild Mushrooms, Marsala Wine Sauce, Garlic Mashed Potatoes. 17

Loin Back Ribs

Slow Roasted Loin Back Ribs, BBQ Spiced, Charbroiled, Bold BBQ Sauce, Haystack Onions, Parmesan Wedge Fries. *Half Rack* 16 *Full Rack* 23

Pear & Balsamic Pork Chop

Pesto Crusted Pork Loin Chop, Roasted Red Pepper & Pear Chutney, Balsamic Reduction, Garlic Mashed Potatoes. 17

Salads

Served with Bread.

Steak & Asparagus Salad

Romaine, Pan Seared Montreal Steak Strips, Asparagus Roma Tomatoes, Red Onion, Gorgonzola Cheese, Balsamic Vinaigrette. 11

Cranberry Pecan Spinach Salad

Fresh Spinach, Craisins, Bacon, Red Onion, Feta Cheese, Mandarin Oranges, Spicy Pecans, Cranberry Orange Vinaigrette. 7 *Grilled Chicken Cranberry Pecan Salad* 9

Cherry Apple Chicken Salad

Mixed Salad Greens, Charbroiled Chicken Breast, Dried Cherries, Granny Smith Apple, Sliced Celery, Almonds, Feta Cheese, Honey Balsamic Dressing. 9.5

Blackened Salmon Salad

Mixed Salad Greens, Bronzed Atlantic Salmon, Spinach, Spicy Pecans, Peppers, Onion, Sliced Egg, Bacon, Roma Tomatoes, Honey Mustard Dressing. 10

Burgers & Sandwiches

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, Cheddar Cheese. 9 *Plain Burger* 7.5

Ranch Burger

Double American Cheese, Bacon, Haystack Onions, Ranch Dressing. 9

Bella Mushroom Melt

Sautéed Portabella Mushrooms, Horseradish Chive Jack Cheese, Grilled Sourdough Bread. 9

Chicken Avocado BLT

Roasted Chicken, Fresh Avocado, Applewood Bacon, Lettuce, Tomato, Gouda Cheese, Parmesan Peppercorn Aioli, Toasted Sourdough. 9

Classic Reuben

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

Desserts

Minervas Trio

Three Sharable Desserts ~ Tiramisu, Key Lime Pie, Raspberry Bread Pudding. 8.5

Dueling Brownies

Vanilla Bean Ice Cream, Mexican Chocolate Sauce, Butter Pecan Ice Cream, Crème Anglaise. 5.5

Raspberry Bread Pudding

Served Warm, Whiskey River Sauce. 5

Chocolate Brownie Soufflé

Rich & Moist Chocolate Brownie Soufflé, Vanilla Bean Ice Cream, Whipped Cream. 5.5

Homemade Cheesecake

Vanilla Cheesecake, Graham Cracker Crust. Choose from Wildberry Compote or Strawberry Rhubarb Compote. 5.5

Tiramisu

The Classic Italian Dessert, Café Vanilla Sauce, Chocolate Sauce. 6 *Half* 3.5

Key Lime Pie

Made From Scratch. 5

Crème Brûlée

Vanilla Custard, Burnt Raw Sugar, Whipped Cream, Fresh Mint. 5

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Beer, Wine & Cocktails

Tap Beer

*Bud Light • Coors Light • Miller Lite • Boulevard Wheat
Guinness • New Belgium Fat Tire • New Belgium 1554
Ask Your Server About Our Seasonal Tap Selection.*

Bottled Beer

Domestics

*Bud • Bud Light • Bud Light Lime • Coors Light
Miller Lite • Michelob Ultra • Michelob Amber Bock
MGD • MGD 64 • Killian's Red • Rolling Rock*

Micros

*Blue Moon Belgian Wheat • Longhammer IPA
Leinenkugel's Honey Weiss • Big Sky Moose Drool
New Belgium Sunshine Wheat • Sierra Nevada Pale
Samuel Adams Boston Lager*

Imports

*Amstel Light • Bass Ale • Corona • Dos Equis Amber
Harp • Heineken • Negra Modelo • Newcastle
Stella Artois*

N/A

O'Doul's • O'Doul's 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

Bump Up Your Margarita with a Premium Tequila:

*Sauza Hornitos Anejo • Sauza Hornitos Reposado
Patron Silver • Patron Anejo • Patron Reposado
Don Julio • Don Eduardo • 1800 • Cuervo Platino
Cabo Wabo*

Daiquiris

Strawberry ♦ Peach ♦ Raspberry

Cocktails

Hypnotiq Breeze

Hypnotiq, Malibu, Pineapple Juice.

X-Rated Vacation

*X-Rated Liqueur, Malibu, Absolut Raspberri,
Peach Schnapps, Pineapple Juice.*

Creamsicle

Grand Marnier, Galliano, Cream, OJ, Grenadine.

Green Lizard

*Bacardi, Midori Melon, Pineapple Juice, Sprite,
Squeeze of Lime.*

Deadwood Dream

*Vodka, Strawberries, Grapefruit, OJ, Ice Cream,
Blended. **'It's a drink you can bet on!'***

Minervas Magic

*Vodka, Cranberry Infused Peach Schnapps, OJ.
'A libation worthy of the goddess' name!'*

Wines by the Glass

House Wines

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

White Wines by the Glass

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
Naked Unoaked Chardonnay ~ California	7.25
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 by the Glass

Minervas Cabernet ~ California	5
Greyson Cabernet ~ California	7
Sean Minor Napa Cabernet ~ California	8
J. Lohr Seven Oaks Cabernet ~ California	8.5
Minervas Merlot ~ California	5
Yellowtail Merlot ~ Australia	5.25
Chateau Ste. Michelle Merlot ~ Washington	9.25
Alexander Valley Temptation Zinfandel ~ CA	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 ~ CA	7.25
Hahn Pinot Noir ~ California	10.5
Elsa Malbec ~ Argentina	7
Chakana Reserve Malbec ~ Argentina	8.75
Folie A Deux Menage a Trois Red ~ CA	6.25
DaVinci Chianti ~ Italy	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, Vermouth, Olive.

Cosmopolitan

Absolut, Triple Sec, Cranberry Juice, Lime Twist.

Green Apple

Apple Pucker, Vodka, Splash of Sour.

Lemon Drop

Absolut Citron, Splash of Sour, Lemonade, Twist.

Chocolate Martini

Godiva Chocolate Liqueur, Absolut Vanilla.

Caramel Apple

Absolut Vanilla, Apple Pucker, Buttershots.

Pomatini

Pama Liqueur, Absolut, Splash of Triple Sec.

Bananas Foster

Crème de Banana, Absolut Vanilla, Buttershots, Cream.

Key Lime Pie

Absolut Vanilla, Midori, Lime, Pineapple Juice.