



SIOUX CITY DINNER MENU

2945 Hamilton Boulevard

Sioux City, IA 51104

712.277.0800

AppEtizEr s

Minervas Sampler Platter

Some of our Minervas favorites in one platter! Blackened Chicken Quesadilla, Black Pepper Onion Rings, Portabella Scallion Bruschetta and Spinach Artichoke Dip. 16

Coconut Shrimp

Dipped in Malibu batter and coconut breaded with teriyaki and wasabi sauce. 10

Spicy Calamari

Dusted calamari tossed with fresh lemon, garlic, banana peppers, roasted red peppers. 9 Calamari with Marinara 8

Bruschetta

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

Prosciutto, Ham & Olive Bruschetta 7.5

Portabella, Scallion & Gorgonzola 7.5

Black Pepper Onion Rings

Cracked black pepper onion rings served with creamy horseradish dipping sauce. 6.5

Hawaiian Pacific Rim Ahi Tuna

Seared sesame crusted Ahi tuna with cracked macadamia nuts, fried pineapple, sweet potato strings and spicy soy and sweet mango chutney. 12

Asian Lettuce Wraps

Sautéed chicken with water chestnuts and chopped peanuts in a soy-teriyaki glaze in lettuce cups with sprouts, carrots, crispy rice noodles. With peanut sauce and sweet chili sauce. 9

Blackened Chicken Quesadilla

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

Minervas Crab Artichoke Bake

Real crabmeat blended with cream cheese, lemon, dill, artichoke and 3-pepper blend, baked with cheddar and jack cheeses.

Served with crackers and bread.

Serves 2 : 8 / Serves 4 : 11

sALADS

Minervas Italian Salad

Salad greens with Roma tomatoes, red onions, Italian olives, salami and parmesan cheese with our Italian herb dressing. 4

Greek Chicken Salad

Fresh vegetables, kalamata olives, feta cheese, toasted pine nuts and grilled garlic-oregano chicken tossed with a classic Greek vinaigrette served over spring mix greens. 9

Steak Salad

Romaine lettuce tossed with balsamic vinaigrette, blue cheese crumbles toasted pine nuts, and topped with assorted fresh vegetables and grilled steak tips. 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, tossed with charbroiled chicken breast. 9.5

Blackened Salmon Salad

Spring mix greens with bronzed Atlantic salmon, spicy pecans, peppers, onions sliced egg, bacon, scallions and Roma tomatoes with honey mustard dressing. 10.5

Raspberry Chicken

Spring mix greens with grilled chicken, roasted cashews, fresh tomato, peppers, mushrooms, red onions and raspberry vinaigrette. 9

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.

Pizza s

Margherita

Olive oil, garlic, basil pesto, mozzarella and Roma tomatoes. 8.5

Pizza Labella

Pepperoni, sausage, portabella mushroom, mozzarella, provolone, Parmesan cheese and tomato sauce. 9.5

Chicken Alfredo Pizza

Alfredo sauce, garlic, chicken, red onion, portabella mushroom, provolone and mozzarella cheese. 9.5

Barbeque Chicken

Barbeque sauce, chicken, caramelized onions, cilantro, sharp cheddar and mozzarella cheeses. 9.5

Thai Chicken Pizza

Roasted chicken, peanut chili sauce, carrots, scallions, bean sprouts, mozzarella, cilantro and crushed peanuts. 9.5

Sa n d w i c h E s

All Sandwiches are served with choice of one side.

Cajun Chicken Sandwich

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

Classic Reuben

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

Un-Plain Burger

Charbroiled Black Angus burger with lettuce, tomato, grilled onion, bacon and cheddar cheese. 9

Stout Ale Burger

Our own special mixture of Guinness Stout Ale and steak sauces bastes a seasoned burger. Topped with cheddar cheese, sautéed onions and mushrooms on a grilled onion bun. 9

BBQ Bacon Cheddar Burger

Tillamook cheddar, smoky BBQ and bacon. 9

Cheeseburger

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

PASTAS

Served with house salad and bread.

Minervas Cajun Chicken Linguine

Pan-seared, Cajun spiced chicken breast with fresh vegetables, almonds, butter, cream, and white wine. 16

Chicken Breast Carbonara Tortellini

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

Spicy Spagettini and Herb Chicken

Tossed with tomato basil garlic sauce, cured Italian green and black olives and a few hot pepper flakes. Topped with an herb and garlic charbroiled chicken breast. 16

Cavatappi Chicken Chardonnay

Pan-seared chicken tossed with Roma tomatoes, prosciutto ham, cavatappi noodles and a chardonnay wine lemon sauce. 16

Seafood Mac & Cheese

Gulf shrimp, fresh sea scallops and fresh Atlantic salmon with cavatappi pasta finished in a Tillamook white cheddar cheese sauce. 18

Fettuccine Alfredo

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine. 13

With Herb Chicken Breast and Broccoli 15

With Gulf Shrimp, Dill and Asparagus 16

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. 17

Vegetable Lasagna

Topped with crushed tomato basil garlic sauce and mozzarella cheese - Hearth oven roasted. 14

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SEa Food

Served with house salad and bread.

OCEAN FRESH SEAFOOD



Ultra-fresh selection arrives daily from around the world, prepared in a variety of regionally inspired styles by Executive Chef Kelsey Anderson. Please ask your server for Ultra-Fresh Ocean Seafood selections.

Preparation Choices

- House**—with lemon caper white wine sauce
- Charbroiled**—with lemon butter
- Herb Crusted**—seared with herbs & lemon butter
- Black & Bleu**—Cajun seared with caramelized onions & bleu cheese butter

Herb Crusted Sea Scallops

Fresh sea scallops with herbs and topped with prosciutto, fresh avocado and citrus cream, served with three cheese risotto. 21

Honey Pepper Salmon

Oven-broiled with honey, fresh ground pepper and béarnaise sauce, served with choice of side. 17

Lemon Herb Charbroiled or Cajun Bronzed 17

Chili Lime Grilled Shrimp

Lime marinated shrimp, charbroiled and brushed with rum butter, served with herbed wild rice and fresh vegetables. 17

Seafood Risotto

Jumbo shrimp, sea scallops and lobster risotto with asparagus, parmesan and fontina cheese. 23

Canadian Freshwater Walleye

Choose your preparation. Served with choice of side.

Lightly Breaded topped with toasted almonds and dill hollandaise sauce. 17

Hearth Baked with a pecan crumb crust and pecan butter sauce. 18

POULTRY

Served with house salad and 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 broccoli Alfredo pasta. 16

Manicotti & Italian Chicken Breast

Stuffed manicotti with Alfredo and marinara and sautéed chicken with prosciutto, roasted garlic butter sauce and mozzarella cheese. 17

Cheese Manicotti 13

Teriyaki Chicken Breast

Charbroiled chicken glazed with teriyaki sauce and topped with pineapple salsa, served with basmati rice and steamed vegetables. 15

Wonderful things happen in restaurants — first dates, golden anniversaries, friend and family get-togethers, celebrations and business meetings.

For 30 years, Minervas has built a reputation of unique dining — combining exquisite food, detailed service and a comfortable atmosphere.

Minervas also offers a semi-private meeting room that can accommodate up to 40.

Great for:

- Weddings or rehearsal dinners
- Corporate planning or award dinners
- Holiday parties and events
- Business employee appreciation dinners
- Family special occasion dinners

Remember Minervas gift cards for all occasions!

Purchase gift cards on-line at www.minervas.net

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STEAKS

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

Black Angus Hunter's Ribeye

A 12 oz. charbroiled ribeye steak with Montreal seasoning. Served with burgundy au jus and a grilled onion slab. 24

New York Strip

A 12 oz. favorite of many steak connoisseurs. 23

Top Sirloin Steak

Aged center cut top sirloin, charbroiled.
7 oz. 14 10 oz. 17

Ribeye Steak

Aged, premium prime rib steak, charbroiled.
9 oz. 19 12 oz. 23

Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese, and parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 24

Filet Mignon

Charbroiled bacon wrapped beef tenderloin filet. 6 oz. 21 9 oz. 25

Balsamic Steak Tips

Sautéed steak tips with caramelized onions and mushrooms, drizzled with balsamic glaze. 17

Peppercorn Crusted Sirloin & Pasta

Peppercorn crusted 7 oz. sirloin with béarnaise sauce and mushroom fettuccini Alfredo. 17

STEAK ADDITIONS

Butter Sautéed Onions

& Fresh Mushrooms 2.5

Sautéed Steak Mushrooms

Butter, garlic and oregano
sautéed button mushrooms 3

Michael Topping

Encrusted with bleu cheese,
parmesan and horseradish 2.5

Oscar Style

Blue crab, fresh asparagus
and hollandaise sauce, atop 3

Coconut Shrimp (3)

with any entrée 6

Kosar Topping

Lobster, fresh asparagus
and béarnaise sauce, atop 6

Ribs and chops

Served with house salad and bread.

Loin Back Ribs

Our BBQ spiced slow-roasted loin back ribs, char-grilled with mahogany BBQ sauce. Served with haystack onions and French fries.
Half Rack 17 **Full Rack** 23

Hibachi Pork Tenderloin

Grilled pork tenderloin, sliced and topped with sweet sesame ginger sauce, served with roasted garlic mashed potatoes and tempura asparagus. 17

Montreal Pork Chop

Fresh center-cut bacon wrapped and charbroiled boneless pork loin chop with Montreal seasoning and mushroom demi sauce, served with garlic mashed potatoes. 16

SIDES

Garlic Mashed Potatoes

French Fries

Loaded Baked Potato (\$1)

3 Cheese Mac & Cheese (\$1)

Baked Potato

Sea Salt & Vinegar Fries

Broccoli Alfredo Pasta (\$1)

Loaded Mashed Potato (\$1)

Steamed Fresh Vegetables

Herbed Wild Rice Blend

Fresh Asparagus

Tomato & Herb Risotto (\$1)

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