

A ppetizers

Minervas Sampler Platter

Blackened Chicken Quesadilla, Crunchy Onion Rings, Portabella Scallion Bruschetta, Lobster & Shrimp Mascarpone Fondue. 16

Coconut Shrimp

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

Firecracker Shrimp

Breaded Shrimp, Spicy Ginger Thai Aioli, Cilantro Lime Slaw, Green Onion, Toasted Sesame Seeds. 9

Blackened Chicken Quesadilla

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

Crunchy Onion Rings

Crunchy Coated Onion Rings, Horseradish Dijon Sauce, Roasted Red Pepper Aioli. 7

Pacific Rim Ahi Tuna

Seared Sesame Crusted Ahi Tuna, Cracked Macadamia Nuts, Fried Pineapple, Sweet Potato Strings, Spicy Soy & Sweet Mango Chutney. 12

Asian Lettuce Wraps

Sautéed Chicken, Water Chestnuts, Chopped Peanuts, Soy Teriyaki Glaze, Lettuce Cups, Sprouts, Carrots, Crispy Rice Noodles, Peanut Sauce, Sweet Chili Sauce. 9

Lobster & Shrimp Mascarpone Fondue

Sautéed Shrimp, Lobster, White Cheddar, Smoked Gouda, Mascarpone Cheese, Parmesan Gratin, Toasted Bread, Crackers. 10

Bruschetta

Focaccia Bread, Olive Oil, Garlic, Fresh Basil, Marinated Roma Tomatoes, Mozzarella Cheese. Prosciutto & Olive Bruschetta 7.5 Portabella, Scallion & Gorgonzola 7.5

P astas

Served with Minervas Italian House Salad & Bread.

Seafood Mac & Cheese

Gulf Shrimp, Sea Scallops, Fresh Atlantic Salmon, Tillamook White Cheddar Cheese Sauce, Cavatappi Pasta. 18

Chicken Carbonara Tortellini

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

Fettuccine Alfredo

Creamy Alfredo Sauce, Italian Cheese, Garlic, White Wine. 13
Herb Chicken Breast & Broccoli Fettuccine Alfredo 15
Gulf Shrimp, Dill & Asparagus Fettuccine Alfredo 16

Chicken Bruschetta

Shaved Chicken, Roasted Vegetables, Roma Tomatoes, Basil Tomato Sauce, Fried Basil, Balsamic Reduction, Capellini Pasta. 14

Cajun Chicken Linguine

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

Honey Almond Chicken Penne

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

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

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.

Minervas Hunter's Ribeye

12oz Charbroiled Ribeye, Montreal Seasoning,
 Burgundy Au jus, Grilled Onion Slab. 24

New York Strip

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

Top Sirloin

Center Cut Top Sirloin, Charbroiled.
 7oz 14 10oz 17

Ribeye

Premium Prime Rib Steak, Charbroiled.
 9oz 19 12oz 23

Steak Michael

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

Filet Mignon

Bacon Wrapped Beef Tenderloin Filet,
 Charbroiled.
 6oz 21 8oz 25

Balsamic Steak Tips

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

Garlic & Herb Crusted Tenderloin

Wild Mushroom Port Wine Reduction, Garlic Mashed Potatoes, Sautéed Green Beans. 27

Espresso Rubbed Tenderloin

Caramelized Onion Demi Glace, Garlic Mashed Potatoes, Asparagus. 27

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.5

Oscar Style

Crab, Fresh Asparagus, Hollandaise Sauce. 3

Coconut Shrimp (3)

With Any Entree. 5

Sautéed Steak Mushrooms

Sautéed Button Mushrooms with Butter,
 Garlic, Oregano. 3

Michael Topping

Encrusted with Bleu Cheese, Parmesan,
 Horseradish. 2.5

Sides

Baked Potato ~ Loaded Baked Potato (add \$1) ~ Garlic Mashed Potatoes
 Loaded Mashed Potatoes (add \$1) ~ French Fries ~ Sea Salt & Vinegar Fries ~ Herb Wild Rice Blend
 Triple Mac & Cheese (add \$1) ~ Broccoli Alfredo Pasta (add \$1) ~ Fresh Asparagus
 Tomato & Herb Risotto (add \$1) ~ Sautéed Green Beans ~ Steamed Fresh Vegetables

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Seafood

Served with Minervas Italian House Salad & Bread.

Salmon Milano

Charbroiled Salmon, Shrimp, Crab, Roasted Red Pepper, Braised Artichokes, Roasted Tomato Beurre Blanc, Parmesan Risotto. 19

Honey Pepper Salmon

Oven Broiled Salmon, Honey, Ground Pepper, Béarnaise Sauce, Herb Wild Rice, Fresh Vegetables. 17

Canadian Walleye

Lightly Breaded Walleye, Dill Hollandaise Sauce, Toasted Almonds, Garlic Mashed Potatoes. 17
Hearth Baked Walleye, Pecan Crumb Crust, Pecan Butter Sauce, Garlic Mashed Potatoes. 18

Seared Sea Scallops

Applewood Bacon Wrapped Sea Scallops, Fresh Herbs, Sautéed Wild Mushrooms, Garlic Mashed Potatoes. 20

Pistachio Crusted Halibut

Oven Roasted Halibut, Citrus Buerre Blanc, Arugula, Sautéed Herb Vegetables. 20

Chili Lime Grilled Shrimp

Lime Marinated Shrimp, Charbroiled, Rum Butter, Herb Wild Rice, Fresh Vegetables. 16

Seafood Risotto

Jumbo Shrimp, Sea Scallops, Lobster, Risotto, Parmesan, Fontina, Asparagus. 23

E ntrees

Served with Minervas Italian House Salad & Bread.

Chicken Breast Oscar

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

Panko Crusted Chicken

Hand Breaded Chicken Breast, Garlic Mashed Potatoes, Roasted Red Pepper Cream, Fried Basil. 14

Chicken Breast Marsala

Sautéed Chicken Breast, Wild Mushrooms, Marsala Wine Sauce, Garlic Mashed Potatoes, Asparagus. 15

Stuffed Chicken

Shrimp, Crab & Boursin Cheese Stuffed Chicken, Wild Rice, Asparagus, Chardonnay Cream Sauce. 17

Loin Back Ribs

BBQ Spiced, Slow Roasted Loin Back Ribs, Charbroiled, Bold BBQ Sauce, Haystack Onions, French Fries. *Half Rack* 17 *Full Rack* 23

Montreal Pork Chop

Boneless Pork Loin Chop, Bacon Wrapped, Center Cut, Charbroiled, Montreal Seasoning, Mushroom Demi Sauce, Garlic Mashed Potatoes. 16

P izzas

Pizza Labella

Pepperoni, Sausage, Portabella Mushrooms, Mozzarella, Provolone Cheese, Parmesan, Tomato Sauce. 9.5

Wild Mushroom

Olive Oil, Fresh Herbs, Wild Mushrooms, Roasted Garlic, Fontina, Mozzarella, Provolone Cheese, Arugula. 9

BBQ Chicken

Chicken, BBQ Sauce, Caramelized Onions, Cilantro, Sharp Cheddar, Mozzarella. 9.5

Thai Chicken

Roasted Chicken, Peanut Chili Sauce, Carrots, Green Onion, Bean Sprouts, Mozzarella, Cilantro, Crushed Peanuts. 9.5

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Salads

Served with Bread.

Blackened Salmon Salad

Mixed Salad Greens, Bronzed Atlantic Salmon, Spicy Pecans, Peppers, Onion, Sliced Egg, Bacon, Green Onion, Roma Tomatoes, Honey Mustard Dressing. 10.5

Market Square Cobb Salad

Mixed Salad Greens, Peppered Chicken, Bacon, Egg, Tillamook Cheddar, Green Onion, Tomatoes, Dijon Vinaigrette. 9

Pacific Rim Salad

Mixed Salad Greens, Sesame Seared Ahi Tuna, Red Peppers, Grilled Pineapple, Green Onion, Macadamia Nuts, Sweet Potato Strings, Mango Thai Vinaigrette. 11

Cherry Apple Chicken Salad

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

Burgers & Sandwiches

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

Cheeseburger Americana

Tillamook Cheddar, Monterey Jack, Lettuce, Tomato, Roasted Red Pepper Aioli. 8.5 *With Bacon* 9

Black & Bleu BLT Burger

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

Classic Rubeen

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

Crispy Parmesan Chicken Sandwich

Crispy Parmesan Chicken Breast, Arugula, Tomato, Roasted Red Pepper Aioli, Grilled Ciabatta. 8.5

Desserts

Minervas Trio

Three Sharable Desserts ~ Tiramisu, Caramel Apple Crisp, Triple Chocolate Layer Cake. 8.5

Triple Chocolate Layer Cake

White Chocolate Butter Cream, Dark Chocolate Butter Cream, Cherry Mint Jam. 5 *Half* 3

Homemade Cheesecake

Animal Cracker Crust, Vanilla Bean, Fresh Whipped Topping. Choose from Crème Caramel, Strawberry Rhubarb or Wildberry Compote. 5.5

Tiramisu

The Classic Italian Dessert, Café Vanilla Sauce, Chocolate Sauce. 5 *Half* 3

Bourbon Bread Pudding

Custard Bread Pudding, Caramel Sauce, Bourbon Gelato, Candied Pecans. 4.5 *Half* 3

Caramel Apple Crisp

Roasted Cinnamon Apples, Honey Oat Crust, Vanilla Bean Ice Cream, Fresh Caramel Sauce. 5 *Half* 3

Crème Brûlée

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

Make A n E vent O ut of A ny O ccasion

An event is elevated to a special occasion when it is held at Minervas Food & Cocktails, and now we are pleased to announce our NEW Private Dining Room with comfortable seating for up to 60 guests.

Enjoy the options of a pre-selected menu with table service, to an endless variety of buffet service options. Plus, take your event to the next level with full audio/visual capabilities, free Wi-Fi, 47" LCD TV and 100" projection screen.

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