

Minervas

TRAVERSE CITY DINNER MENU

300 East State Street
Traverse City, MI 49686
231.946.5093

Appetizers

Shrimp Martini

Jumbo shrimp cocktail, served with cocktail sauce and mango salsa. 9.99

Chicken Quesadilla Grande

Flour tortilla filled with grilled fiesta chicken, cheese, onion, fresh tomato, bacon pieces, jalapeños and a hint of chili pepper spice. Served with sour cream and salsa. 8.99

Guacamole side add99

Spinach Dip

Spinach artichoke dip baked with Swiss cheese, served with corn chips and sliced bread. 7.99

Mediterranean Calamari

Calamari, dusted and deep-fried, tossed with garlic, lemon, banana peppers, roasted peppers and olive oil. 8.99 **Also available unseasoned**

Beer Battered Onion Rings

Homemade seasoned, beer battered onion rings. Served with ranch or bleu cheese dressing. 6.99 - 9.99

Boneless Honey BBQ Wings

Tender chunks of chicken, coated, fried and tossed in a honey BBQ sauce. Served with celery and bleu cheese dressing. 7.99

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. 9.99

Marinated Beef Tips

Tender cuts of choice beef, in an Italian marinade, sautéed with onions and mushrooms, garnished with bleu cheese and field greens. 9.99

Coconut Shrimp

Gulf shrimp dipped in batter and shredded coconut, with teriyaki and wasabi sauce. 9.99

Bruschetta

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

Prosciutto Ham & Olive Bruschetta 7.99

Portobello, Scallion & Gorgonzola Bruschetta 7.99

Whitefish Pâté

Freshly made whitefish pâté, garnished with onions and capers, served on crispy crackers. 7.99

Garlic Butter Parmesan Shrimp

Shrimp sautéed in garlic butter, topped with Parmesan cheese and served with French bread. 9.59

Pastas

Served with choice of Italian House Salad, Soup or Famous White Chicken Chili and bread. Substitute House Caesar or House Spinach Salad for .99.

Tequila Lime Chicken Cavatappi

Chicken, cherry tomatoes, julienne carrots, garlic, tequila, lime juice, butter, white wine, jalapeños and broccoli. 14.99

Cajun Chicken Linguine

Cajun seasoned and pan-seared chicken, fresh vegetables and a few other secrets. "Our most famous pasta!" 15.99

Shrimp & Asparagus Fettuccine

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine, tossed with shrimp, dill and asparagus. 15.99

Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white Cheddar, Monterey Jack, gorgonzola, crisp pancetta, fresh herbs and breadcrumbs. 13.99

Grilled Chicken Breast Triple Mac & Cheese 15.99

Calamari & Shrimp Farfalle

Calamari, shrimp, farfalle, red pepper flakes, plum tomatoes, spinach and red onion in a Zinfandel wine sauce. 15.99

Seafood Mac & Cheese

Gulf shrimp, sea scallops and fresh Atlantic salmon with cavatappi pasta, finished in a Tillamook white Cheddar cheese sauce. 17.99

Spicy Sausage Penne

Marinara, pesto, Fontanini sausage, spinach, red and green peppers, finished with a splash of cream and red pepper flakes. 16.99

Wild Mushroom Cream Ravioli

Ricotta, mozzarella and Romano cheese filled ravioli, tossed with a wild mushroom sauce - portobello, shiitake, oyster and domestic mushrooms. 15.59

With Seasoned Chicken Breast 17.59

Chicken & Pork

Served with choice of Italian House Salad, Soup or Famous White Chicken Chili and bread. Substitute House Caesar or House Spinach Salad for .99.

Chicken Breast Marsala

Sautéed chicken breast, wild mushrooms and marsala wine sauce, served with garlic mashed potatoes. 15.99

Chicken Vegetable Stir Fry

Pan-seared chicken, mushrooms, peppers, carrots, broccoli and cashews, finished in a sesame-garlic stir fry sauce with basmati rice. 14.99

Steak Vegetable Stir Fry 15.99

Manicotti & Italian Chicken Breast

Manicotti with Alfredo and tomato basil garlic sauce and sautéed chicken breasts, topped with prosciutto, Parmesan and mozzarella cheeses, with a roasted garlic white wine butter sauce. 16.99

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 and sautéed vegetable. 16.99

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

* Can be cooked to order. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Steaks

In the tradition of America's finest steakhouses—big, thick and juicy hand-cut steaks from USDA Choice Black Angus Beef. Served with choice of Italian House Salad, Soup or Famous White Chicken Chili, two sides and bread. Substitute House Caesar or House Spinach Salad for .99.

Strip Steak Au Poivre*

Charbroiled, peppercorn-crust New York strip with cognac cream and haystack onions. 24.99

Filet Mignon*

Bacon-wrapped tenderloin filet, charbroiled. 6oz ~ 21.99 9oz ~ 25.99

Ribeye Steak*

This 12oz Black Angus ribeye has the most marbling of all prime cuts, which makes it most flavorful. 23.99

Steak Michael*

Peppered New York strip, encrusted with horseradish, bleu cheese and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms. 24.99

New York Strip*

A 12oz New York strip, the favorite of many steak connoisseurs. 22.99

Top Sirloin Steak*

Aged 10oz, center-cut top sirloin, charbroiled. 18.99

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.00

Sautéed Steak Mushrooms
Butter, garlic and oregano sautéed whole button mushrooms 2.50

Coconut Shrimp (3)
With any entrée 5.00

Michael Topping

Encrusted with horseradish, bleu cheese and Parmesan 2.50

Au Poivre Style

Peppered and topped with cognac cream and haystack onions 2.50

Seafood

Served with choice of Italian House Salad, Soup or Famous White Chicken Chili and bread. Substitute House Caesar or House Spinach Salad for .99.

Honey Pepper Salmon

Oven-broiled with honey and fresh ground pepper with béarnaise sauce. Served with wild rice blend and fresh vegetable. 17.99

Fresh Atlantic Salmon

Charbroiled with fresh herbs and lemon. Served with basmati rice and sautéed vegetable. 17.99

Pecan Crusted Salmon

Oven-broiled, pecan-crust salmon fillet with sweet bourbon sauce, served with garlic mashed potatoes and fresh vegetable. 17.99

Lightly Battered Fried Perch

Lightly battered and fried perch. Served with lemon tartar sauce, garlic mashed potatoes and sautéed vegetable. 16.59

Brandied Pecan Walleye

Breaded and pan-fried with brandied pecans and a white wine butter sauce. Served with wild rice and steamed broccoli. 18.99

Macadamia Halibut

Macadamia-encrusted Alaskan halibut with lemon sauce. Served with garlic mashed potatoes and asparagus. 19.99

Chili Lime Grilled Shrimp

Lime-marinated shrimp, charbroiled with rum butter, served with wild rice blend and fresh vegetables. 17.99

Creamy Seafood Jambalaya

Canadian sea scallops, Gulf shrimp and whitefish in a light Cajun cream sauce around our famous jambalaya. 16.99

Sides

*Baked Potato ~ Loaded Baked Potato (\$1) ~ Garlic Mashed Potatoes
French Fries ~ Herbed Wild Rice Blend ~ Basmati Rice Blend
Today's Vegetable ~ Broccoli ~ Jambalaya with Cajun Cream Sauce*

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Pizzas

Margherita Pizza

Roma tomatoes, olive oil, basil, garlic, mozzarella and fresh Parmesan cheeses. 8.59

Pizza Labela

Italian sausage, pepperoni, portobello mushrooms, tomato sauce and mozzarella, provolone and Parmesan cheeses. 9.99

Chicken Cordon Bleu Pizza

Chicken, smoked ham, mushrooms, Swiss, mozzarella cheese and white sauce. 9.99

BBQ Chicken Pizza

House BBQ sauce, chicken and caramelized onions topped with smoked Cheddar and mozzarella cheeses. 9.99

Roasted Potato Pizza

Ranch dressing sauce, sliced baked potato, bacon and scallions, topped with Cheddar, mozzarella and Parmesan cheeses. Served with a dollop of sour cream. 8.99

Three Cheese & Chicken Pizza

Sun-dried tomatoes, marinated Roma tomatoes, garlic, fresh spinach, chicken, fresh basil, mozzarella, Parmesan and feta cheeses. 9.99

Mediterranean Pizza

Artichoke hearts, roasted peppers, feta cheese, Greek olives, oregano, mushrooms, Roma tomatoes and mozzarella cheese. 9.59

Burgers & Sandwiches

All burgers are charbroiled Premium Angus Beef.

Served with choice of Fresh Fruit, Seasoned Kettle Chips, Fries, Soup or Famous White Chicken Chili.

Un-Plain Burger*

Lettuce, tomato, grilled bacon, onion and Cheddar cheese. 8.99 **Plain Burger** 7.59

Patty Melt*

Grilled onions, Swiss and Cheddar cheeses, on grilled marble rye. 8.59

Angus Cobb Burger*

Romaine greens, crumbled bleu cheese, tomato, bacon and sliced avocado. 8.99

Classic Reuben

Corned beef, baby Swiss, sauerkraut and Reuben sauce on grilled marble rye. 8.99

Monterey Chicken

Grilled chicken breast, ham, Monterey Jack cheese, lettuce, tomato, and pickles on a ciabatta bun. Served with a side of chipotle mayo. 8.99

French Dip

Sliced choice roast beef and Swiss cheese on a ciabatta bun with au jus. 8.99

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. 11.99

Cranberry Pecan Spinach Salad

Fresh spinach with a cranberry orange vinaigrette, garnished with dried cherries, red onions, Mandarin oranges, gorgonzola cheese and spicy pecans. Topped with grilled chicken breast. 9.59

Grilled Chicken Caesar

Romaine, creamy Caesar dressing, croutons, red onions, fresh Parmesan cheese, toasted almonds and grilled chicken breast. 8.99
Grilled Salmon Caesar 9.99

Blackened Salmon Salad

Spring mix greens and spinach topped with bronzed fresh Atlantic salmon, spicy pecans, peppers and onions, sliced egg and Roma tomatoes, with honey mustard dressing. 9.99

Desserts

Tiramisu

Espresso-infused cake layered with a mousse of fresh mascarpone cheese and whipped cream, light and dark layers, finished with a dusting of cocoa. 5.99

Death by Chocolate

Fudge nut brownie topped with premium vanilla ice cream, hot fudge, whipped cream and shaved chocolate. 4.99

Minervas Classic Banana Split

Three scoops of ice cream, bananas, chocolate and caramel sauce, nuts, mixed berries, whipped cream and a cherry. 4.99

Vanilla Bean Cheesecake

Graham cracker crust filled with creamy cheesecake, infused with a Madagascar vanilla bean paste. Garnished with white chocolate shavings and chocolate covered coffee beans. 6.29

Chocolate Chambord Cake

Three layers of moist cake infused with rich raspberry sauce (Chambord) with a fudge icing surrounded by chocolate chips. 5.59

Raspberry Bread Pudding

Served warm with a creme anglaise. 5.79

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Beer, Wine & Cocktails

Tap Beer

Minervas Ale • Miller Lite • Guinness
 Labatt's Blue • Feature Tap • Seasonal Tap
Ask your server about our feature & seasonal taps

Bottled Beer

Domestics

Budweiser • Bud Light • Coors Light • Killian's Red
 Miller Lite • Miller Genuine Draft 64 • Michelob Ultra
 Sam Adams Boston Lager • Mike's Hard Lemonade

Imports & Crafts

Amstel Light • Corona • Heineken • Labatt's Blue
 Labatt's Blue Light • Newcastle Brown
 Shiner Bock • Sierra Nevada Pale Ale

Local

Bell's Amber Ale • Bell's Two Hearted Ale
 Nut Brown Bear Ale

Martinis

Belvedere Cosmopolitan

*Belvedere Vodka, triple sec, Rose's Lime juice
 and cranberry juice with a lemon twist*

Bling Bling

*Hypnotic, Stoli Vanil, Malibu
 and pineapple juice*

Blueberi Martini

*Stoli Blueberi, Stoli Vanil, pineapple
 and lime juice*

Chocolate Covered Cherry

*Traverse City True North Cherry Vodka,
 Stoli Vanil and Creme de Cacao*

Democracy

Ketel One, Chambord and pineapple juice

Margatini

*Jose Cuervo Gold, Cointreau, sour mix, lime juice
 and vermouth in a salt-rimmed martini glass*

Maui Mandarin

*Absolut Mandarin, Amaretto, pineapple
 and cranberry juice with a splash of grenadine*

Pama Martini

Pama, Absolut Mandarin with a splash of sour

Razberi Sunset

*Stoli Razberi, lemonade and grenadine
 with a sugared rim*

Silvertrain

*Tanqueray, Absolut, dry vermouth
 and a bleu cheese-stuffed olive*

Vanilla Silk

Irish Cream, Stoli Vanil and Amaretto

Wines by the Glass

Minervas Private Label

Chardonnay ~ White Zinfandel~ Cabernet ~ Merlot
 5.75/glass • 22/bottle

Whites

Chateau Grand Traverse Late Harvest Riesling	8.25
Chateau Grand Traverse Semi Dry Riesling	6.25
Ecco Domani Pinot Grigio	6.25
Good Harbor Pinot Grigio	7.25
Mirassou Sauvignon Blanc	6.75
Bowers Harbor Chardonnay	7.25
Kendall Jackson Vintner's Reserve Chardonnay	8.25

Reds

Chateau Grand Traverse Pinot Noir	7.75
MacMurray Pinot Noir	8.75
McManis Merlot	6.75
Don Miguel Gascon Malbec	7.75
Rancho Zabaco Zinfandel	7.25
Black Opal Shiraz	6.25
Sterling Cabernet Sauvignon	8.25
Louis M Martini Cabernet Sauvignon	9.25

Specialty Cocktails

Cadillac Margarita

*Herradura Tequila, Jose
 Cuervo Gold, Grand Marnier
 and Cointreau*

Colorado Bulldog

*Absolut, Kahlua, cream
 and a splash of Coke*

Cajun Mary

*Absolut Peppar, horseradish,
 bloody mary mix
 and a dash of Tabasco*

Minervas Long Island

A blend of Minervas premium liquors

Minervas Mojitos

*Caribbean Favorite,
 in **Classic** or **Raspberry***

Margaritas & Daiquiris

Fiesta (16 oz) • Schooner (22 oz)

Lime
 Strawberry
 Peach
 Raspberry

Piña Coladas

House Piña Colada
 Kahlua Colada

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.