

Minervas

YANKTON DINNER MENU

1607 E. Hwy 50
Yankton, SD 57078
605.664.2244

Appetizers

Prime Rib Sliders

Slow roasted, thin sliced prime rib on mini slider buns, topped with provolone cheese. Served with horseradish crème and bold barbeque sauce. 8.5

Bruschetta

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

Prosciutto Ham & Olive Bruschetta 7

Portabella, Scallions & Gorgonzola Bruschetta 7

Nachos

Crispy blue, red and yellow corn tortilla chips with spicy ground beef, black olives, green onions and queso cheese sauce. Topped with lettuce, sour cream, fresh tomato and jalapeños. 7.5

Black Pepper Onion Rings

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

Coconut Shrimp

Served with teriyaki sauce laced with wasabi. 9

Appetizer Sampler

A sharable platter of Mozzarella Sticks, Nachos, Chicken Quesadilla and our BBQ Honey Glazed Chicken Wings. 13

Chicken Quesadilla

With spicy chicken, pepper jack cheese and green onion. Served with red pepper sauce and roasted corn and black bean salsa. 8.5

Wings! Wings! Wings! 8 Choose from:

Honey BBQ ~ Dixie Style ~ Buffalo ~ Teriyaki Ginger

Sampler Platter 14 (6 Buffalo, 6 BBQ, 6 Teriyaki Ginger)

Spinach Dip

A creamy and spicy dip loaded with Parmesan and vegetables, served with tortilla chips and French bread. 7

Salads

Served with bread.

Raspberry Chicken Salad

Spring mix greens, grilled chicken, cashews, tomato, peppers, mushrooms, red onion and raspberry vinaigrette. 9

Steak Salad

Grilled steak strips, asparagus, mushrooms, onions, toasted pine nuts and crumbled bleu cheese on top of romaine lettuce tossed with steak house bleu cheese dressing. 10

Cranberry Pecan Spinach Salad

Fresh spinach, raisins, red onions, feta cheese, Mandarin oranges, spicy pecans and grilled chicken breast with cranberry orange vinaigrette. 9.5

Blackened Grillhouse Salad

Spring mix greens, spicy pecans, Roma tomato, sliced egg, bacon, sautéed peppers and onions, with honey mustard dressing.

With Blackened Chicken Breast 9

With Bronzed Salmon 10

Pizzas

Add a house salad ... 2.

All American Pizza

Tomato sauce and a blend of cheese. 7.5

Pepperoni Pizza 8.5 **Sausage Pizza** 8.5

Pizza LaBella

Italian sausage, pepperoni, portabella mushroom, tomato sauce, mozzarella, provolone and Parmesan cheese. 9

Margherita Pizza

Roma tomatoes, olive oil, basil, mozzarella and fresh Parmesan cheese. 8.5

The Hawaiian

Tomato sauce, sliced prosciutto ham, sliced pineapple, mozzarella and fresh Parmesan cheese. 9

Sandwiches

Served with French fries.

Classic Reuben

Corned beef, baby Swiss cheese, sauerkraut and Reuben sauce on grilled marble rye. 9

French Dip

Sliced choice roast beef and Swiss cheese on a ciabatta roll with au jus. 9

Un-Plain Burger

Lettuce, tomato, grilled bacon and onion with cheddar cheese. 9 **Plain Burger** 8

Sourdough Chicken & Bacon Melt

Charbroiled chicken breast topped with smoked bacon, American and Swiss cheese on grilled sourdough with a side of honey-mustard. 9

Seafood

Add a house salad ... 2.

Honey Pepper Salmon

Oven-broiled with honey, fresh ground pepper and béarnaise sauce. Served with two sides. 16

Available Simply Charbroiled with Herbs

Shrimp Scampi

Gulf Shrimp sautéed in olive oil, garlic and basil. Finished with lemon, capers, tomatoes and white wine. Served over angel hair pasta. 16

Canadian Walleye

Breaded and deep fried with dill hollandaise sauce and toasted almonds. Served with two sides. 16

Available Broiled with Old Bay Seasoning

Cashew Crusted Grouper

Fillet of grouper coated in bread crumbs and crushed cashews, oven roasted and topped with a peanut sauce. Served with choice of two sides. 16

Chicken

Add a house salad ... 2.

Grilled Chicken Breast Dinner

Charbroiled breasts of chicken topped with choice of sauce and served choice of with two sides. 13.5

BBQ Style BBQ topped with Haystack Onion Rings

Teriyaki Teriyaki topped with Pineapple Salsa

Also Available Plain Chicken Breasts

Chicken Breast Oscar

Charbroiled chicken breast, topped with grilled asparagus, Gulf shrimp and Béarnaise sauce. Served with garlic mashed potatoes. 15

Spinach Stuffed Chicken

Baked chicken stuffed with a cheesy spinach filling, finished with a roasted red pepper cream sauce. Served with basmati rice and asparagus. 15

Pastas

Add a house salad ... 2.

Manicotti & Italian Chicken

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. 15

Chicken Carbonara Tortellini

Cheese filled tortellini sautéed with bacon, onions, chicken, Roma tomatoes and broccoli ~ finished with cream and herbs. 14

Classic Lasagna Alfredo

Sausage and ground beef layered with pasta and Italian cheeses, topped with Alfredo sauce and mozzarella cheese ~ baked. 10.5

Seafood Mac & Cheese

Our cream sauce made with Italian cheeses, garlic and white wine tossed with sea scallops, Gulf shrimp and salmon. 16

Fettuccine Alfredo

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine. 12

With Herb Chicken Breast and Broccoli 14

With Gulf Shrimp, Dill and Asparagus 15

Cajun Seafood Tortellini

Cajun seasoned and pan seared Gulf shrimp, sea scallops and fresh salmon, peppers, fresh mushrooms, tomatoes and cheese filled tortellini. Finished in an oregano and thyme cream sauce. 16

Cajun Chicken Linguine

"Our most famous pasta!" Cajun spiced, pan seared chicken breast with fresh vegetables and Cajun cream sauce. 14

Chicken Marsala Penne

Pan seared chicken, penne pasta, mushrooms, sun-dried tomatoes and caramelized onions all sautéed in a marsala cream sauce. 13

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

Sicilian Pasta

Sun-dried tomatoes, prosciutto, banana and bell peppers, onions, Kalamata olives, mushrooms and artichokes tossed with herbs, olive oil, white wine and feta cheese. Topped with garlic-herb chicken breast and marinara. 14

SIDES

Baked Potato ~ Loaded Baked Potato (add \$1) ~ Garlic Mashed Potatoes
Loaded Mashed Potatoes (add \$1) ~ French Fries
Salt & Vinegar Fries ~ Wild Rice Blend ~ Fresh Vegetables
Fresh Asparagus with Hollandaise ~ Broccoli with Hollandaise

Steaks & Chops

In the tradition of America's finest steak houses—big, thick and juicy hand-cut steaks from USDA Choice Black Angus Beef. Served with bread. Add a house salad ... 2.

Minervas Black Angus Hunter's Ribeye

A 12 oz charbroiled ribeye with Montreal seasoning, burgundy Au Jus and grilled onion slab and choice of side. 21

Montreal Pork Chop

Fresh center-cut bacon wrapped and charbroiled boneless pork loin chop with Montreal seasoning, mushroom demi sauce and choice of two sides. 14

Mahogany Loin Back Ribs

Dry spice rubbed and slow roasted loin back ribs, char-grilled with bold BBQ sauce. Served with haystack onions and choice of side.
Half Rack 14 *Full Rack* 20

Steak Michael

Peppered New York strip, encrusted with horseradish, bleu cheese, and Parmesan. Finished in a light cognac demi glaze and sautéed mushrooms, with choice of side. 23

Balsamic Tenderloin Tips

10 oz of tenderloin tips with grilled mushrooms and caramelized onions topped with balsamic reduction. Served with choice of two sides. 16

Top Sirloin & Coconut Shrimp

Aged, center-cut top sirloin (6 oz) and 4 coconut shrimp, with teriyaki sauce laced with wasabi and choice of side. 18

Pepper Grilled Sirloin

A 10 oz sirloin with a fresh cracked pepper char-grilled crust and Béarnaise sauce. Served with fresh mushroom fettuccine Alfredo. 17

New York Strip

A 12 oz, the favorite of many steak connoisseurs, served with choice of side. 21

Top Sirloin Steak

Aged 10 oz center-cut top sirloin, charbroiled. Served with choice of two sides. 16

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

1/4 Rack of Ribs

BBQ spiced slow-roasted loin back ribs 6

Desserts

Trio Dessert

Sharable portions of Tiramisu, Vanilla Bean Bread Pudding and Death by Chocolate. 9

Vanilla Bean Bread Pudding

Buttery croissant bread pudding topped with vanilla bean gelato, candied pecans and caramel sauce. 5.5

Chocolate Chip Cookie Sundae

Two warm chocolate chip cookies topped with vanilla bean ice cream and caramel sauce. 5

Classic Tiramisu

The classic Italian dessert topped with a café vanilla sauce. 5

Half Tiramisu 3

Death by Chocolate

Chocolate fudge brownie topped with Blue Bunny® Premium vanilla bean ice cream, hot fudge, whipped cream and shaved chocolate. 5

Cheesecake

New York style vanilla cheese cake with graham cracker crust. Your choice: Strawberry or Raspberry sauce. 5

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

Beer, Wine & Cocktails

Beer on Tap

16 oz. & 22 oz.

*Bud Light • Miller Lite • Fat Tire
Boulevard Wheat • Guinness • Newcastle
Stella Artois • Minervas Ale*

Ask your server for our Seasonal Featured Draft

Bottled Beer

Domestic

*Budweiser • Bud Light • Bud Light Lime
Coors Light • Grain Belt • Miller Lite
Michelob Golden Draft Light • Michelob Ultra*

Imports & Handcrafted

*Corona • Heineken
Samuel Adams • Sierra Nevada Pale Ale*

Ask your server for our Seasonal Feature

N/A Beer

O'Doul's

Alternative Beverages

*Mike's Hard Lemonade
Mike's Hard Cranberry Lemonade
Bartles & Jaymes Mixed Berry*

Wine List

House Wines by the Glass
Chardonnay ~ White Zinfandel
Cabernet ~ Merlot
4.75/glass

Red Wines

	GLASS	BOTTLE
Minervas Private Label Cabernet		19
Five Rivers Cabernet	5.75	22
J. Lohr 7 Oaks Cabernet	6.75	26
Avalon Cabernet		25
Director's Cut Cabernet by Francis Coppola		42
J. Lohr Carol's Vineyard Cabernet		60
Red Diamond Merlot	5.75	22
Minervas Private Label Merlot		19
Cellar No. 8 Merlot		25
Folie a Deux Merlot		28
Paso Creek Merlot		30
Mark West Pinot Noir	6.50	24
Carmel Road Pinot Noir		38
Fat Bastard Shiraz	6.50	24

White Wines

Minervas Private Label Chardonnay		19
Francis Coppola Chardonnay	6.50	24
Carmel Road Chardonnay		32
Director's Cut Chardonnay by Francis Coppola		38
Cakebread Chardonnay		69
Covey Run Riesling	5.75	20
Fontana Candida Pinot Grigio	5.75	20
Duo Sauvignon Blanc		20
Forest Glen White Merlot	5.25	20
Minervas Private Label White Zinfandel		19

Dessert Wines

Six Grapes Port	5
Nachtgold Eiswein	5.50

Martinis

Take Your Martini Up A Step With Premium Liquor
Ask your server for prices.

Limoncello Pomegranate

Limoncello, pomegranate juice and cream

Raspberry Cream

Raspberry liqueur, vanilla vodka and cream

Cosmopolitan

Citrus vodka, cranberry juice, Triple Sec and a twist

Green Apple

Vodka, melon liqueur, Apple Pucker

Lemon Drop

*Citrus vodka, splash of sour,
lemonade and a twist*

Chocolate Martini

*Vanilla vodka, Frangelico and
Godiva Chocolate Creme liqueur*

Mandropolitan

*Mandarin vodka, peach schnapps,
melon liqueur and orange juice*

Kiss

*Citrus Vodka, raspberry liqueur
and pineapple juice*

Tropical Breeze

*Alize liqueur, coconut rum
and a splash of pineapple juice*

Specialty Cocktails

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*

*Lime ♦ Strawberry ♦ Peach ♦ Raspberry
Fiesta (16 oz) ♦ Mucho (22 oz)*

Daiquiris

Strawberry ♦ Peach ♦ Raspberry ♦ Mango

Piña Coladas

House Piña Colada ♦ Kahlua Colada

Cajun Mary

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

Ice Cream Drinks

Smith & Kearns

Crème de Cacao

Sunken Treasure

Amaretto and Strawberry

Grasshopper

Crème de Menthe

Pink Squirrel

Crème de Almond