

*Minervas*

**YANKTON LUNCH MENU**

1607 E. Hwy 50  
Yankton, SD 57078  
605.664.2244

## Appetizers

### Sliders

Three sliders, choose one of the options below, served with kettle chips. (Sorry, no mixing sliders)

#### **Bacon Cheeseburger Sliders** 8

(Mini burgers, herb mayo, cheddar, bacon)

#### **Pulled BBQ Pork Sliders** 8

(Pulled smoked pork, BBQ sauce, haystack onions)

#### **Prime Rib Sliders** 9.5

(Thin sliced prime rib, provolone, horseradish Dijon)

### Nachos

Crispy corn tortilla chips with spicy ground beef, black olives, green onions and queso cheese sauce, topped with lettuce, sour cream, tomatoes and jalapeños. 7.5

### Chislic

A South Dakota classic! Lightly-seasoned steak with garlic, fresh herbs and bold BBQ sauce. 9

### Sonora Steak Quesadilla

Slow-roasted steak, caramelized onions, roasted red peppers, pepper jack cheese, salsa and lime crème fraiche. 9

### Appetizer Sampler

A sharable platter of Mozzarella Sticks, Nachos, Sonora Steak Quesadilla and Honey BBQ Wings. 13

### Crunchy Onion Rings

Crunchy coated onion rings served with chipotle ranch dressing. 6.5

### Coconut Shrimp

Served with wasabi-laced teriyaki sauce. 9

### Firecracker Shrimp

Breaded shrimp tossed in a spicy ginger Thai aioli with cilantro lime slaw and green onion. 9

### Spinach Dip

Fresh spinach, artichoke heart, roasted garlic, cream cheese, asiago, Swiss, fresh herbs and toasted breads. 7

### Wings! Wings! Wings! 8

Choose from: **Honey BBQ ~ Dixie Style**  
**Buffalo ~ Thai Chili ~ Tequila Lime**

### Wing Sampler Platter 14

18 wings, mix and match, up to three sauces.

## Pastas

Add a House Italian Salad or Cranberry Spinach Salad for \$2.

### 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. 11

### 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, with peppers, 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

### Triple Mac & Cheese

Penne, farfalle, cavatappi, aged white cheddar, smoked gouda, fontina, crisp pancetta, fresh herbs and breadcrumbs. 12

**Grilled Chicken Breast Triple Mac & Cheese** 14

## Seafood

Add a House Italian Salad or Cranberry Spinach Salad for \$2.

### Honey Pepper Salmon

Oven-broiled with honey, fresh ground pepper and béarnaise sauce, served with wild rice and fresh vegetables. 16

### Pomegranate Salmon

Roasted Atlantic salmon brushed with a sweet pomegranate glaze, served with asiago mashed potatoes and asparagus. 16

### Cashew Crusted Grouper

Fillet of grouper coated in breadcrumbs and crushed cashews, oven-roasted and topped with a peanut sauce, served with wild rice and fresh vegetables. 16

### Canadian Walleye

Lightly breaded and grill sautéed, with dill hollandaise sauce and toasted almonds, served with asiago mashed potatoes and fresh vegetables. 16

**Charbroiled Walleye with Old Bay Seasoning** 16

### Chili Lime Shrimp

Chili-rubbed shrimp, charbroiled and brushed with rum lime butter, served with wild rice and fresh vegetables. 14

### Shrimp Trio

Portions of Coconut Shrimp, Firecracker Shrimp and Chili Lime Shrimp, served with basmati rice. 16

**Minervas Gift Cards** are perfect for all occasions.

Purchase at Minervas or online at [minervas.net](http://minervas.net).

15% 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 Chairmen's Reserve label.  
Excellent marbling and a minimum of 21 days aging ensures the superior  
flavor and tenderness of Chairman's Reserve Beef.

## Steaks

Add a House Italian Salad or Cranberry Spinach Salad for \$2.

### Minervas Black Angus Hunter's Ribeye

A 12oz charbroiled ribeye with Montreal seasoning, burgundy au jus and grilled onion slab, served with choice of side. 21

### Steak Michael

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

### Balsamic Steak Tips

Seasoned steak tips with mushrooms and caramelized onions, topped with balsamic reduction, served with choice of two sides.

16

### Blackened Prime Rib

12oz slice of aged, slow-roasted prime rib, charbroiled with Creole spices and béarnaise butter, served with choice of side. 21

### Pepper Grilled Sirloin

A 7oz sirloin with a fresh cracked pepper, charbroiled crust and béarnaise sauce, served with fresh mushroom fettuccine Alfredo. 14.5

### New York Strip

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

### Top Sirloin

Aged, center-cut top sirloin, charbroiled, served with choice of two sides.

7oz ~ 13 10oz ~ 16

## Steak Additions

Butter Sautéed Onions & Fresh Mushrooms

\$2.5

Sautéed Steak Mushrooms

Butter, garlic and oregano sautéed whole button mushrooms. \$3

Coconut Shrimp (3)

With any entrée. \$5

Michael Topping

Encrusted with bleu cheese, parmesan and horseradish. \$2.5

## Entrees

Add a House Italian Salad or Cranberry Spinach Salad for \$2.

### Grilled Chicken Breast Dinner

Two charbroiled chicken breasts, plain or topped with choice of sauce below, served with wild rice and fresh vegetables. 13.5

**BBQ** topped with Haystack Onion Rings

**Teriyaki** topped with Pineapple Salsa

### Chicken Breast Oscar

Charbroiled chicken breast, topped with grilled asparagus, Gulf shrimp and béarnaise sauce, served with asiago mashed potatoes. 15

### Stuffed Chicken Florentine

Breast of chicken stuffed with spinach, garlic and boursin cheese, pan-seared with white wine cream sauce, Roma tomatoes and fried basil, served with wild rice and fresh vegetables. 16

### 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

### Panko Crusted Chicken

Hand-breaded chicken breast, served with asiago mashed potatoes, roasted red pepper cream and fried basil. 15

### Montreal Pork Chop

Fresh center-cut, bacon-wrapped and charbroiled boneless pork loin chop with Montreal seasoning and mushroom demi sauce, served with asiago mashed potatoes and fresh vegetables. 14

### Loin Back Ribs

Dry spice-rubbed and slow-roasted loin back ribs, charbroiled with bold BBQ sauce and served with haystack onions and French fries.

**Half Rack** 14 **Full Rack** 22

### Grilled Meatloaf

Thick, charbroiled slice of homemade Certified Angus Beef® meatloaf on toasted foccacia bread, topped with whiskey tomato BBQ sauce and haystack onions, served with asiago mashed potatoes. 14

## SIDES

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

15% gratuity will be added to parties of 8 or more.

## Salads

Served with bread.

### Blackened Salmon Salad

Mixed salad greens topped with spicy pecans, sautéed peppers and onions, bacon, egg, Roma tomatoes and a blackened, grilled salmon fillet, with honey mustard dressing. 10

**Blackened Chicken Salad** 9

### Cranberry Pecan Spinach Salad

Fresh spinach with raisins, red onions, feta cheese, Mandarin oranges and spicy pecans, tossed with cranberry orange vinaigrette and a grilled chicken breast. 9

### Santa Fe Steak Salad

Mixed salad greens tossed with tomatoes, black beans, roasted corn, green onion, cheddar, Monterey Jack, tortilla strips and cilantro lime vinaigrette, topped with southwestern-seared steak. 10

### Pacific Rim Salad

Mixed salad greens with red peppers, pineapple, green onion and toasted macadamia nuts, tossed with mango Thai vinaigrette and topped with sweet potato strings and sesame-seared Ahi tuna. 11

## Burgers & Sandwiches

Served with choice of Fresh Fruit, French Fries, Cottage Cheese or Potato Salad.

Substitute House Italian Salad or Onions Rings for \$1.5.

### Un-Plain Burger

Lettuce, tomato, grilled bacon, onion and Tillamook cheddar cheese. 9

**Plain Burger** 8

### Cheeseburger Americana

Tillamook cheddar and Monterey Jack cheeses with lettuce, tomato and basil mayo. 8.5

### Crispy Chicken Club

Panko-crusted chicken breast topped with bacon, lettuce, tomato and boursin cheese spread on toasted focaccia. 9

### Prime Rib Melt

Thin slices of slow-roasted prime rib topped with caramelized onions, roasted mushrooms, Swiss cheese and horseradish Dijon sauce on toasted focaccia bread. 11

### Pulled BBQ Pork Sandwich

Smoked pulled pork topped with our bold BBQ sauce and haystack onions on a tavern bun. 8.5

### Classic Reuben

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

## Pizzas

Add a House Italian Salad or Cranberry Spinach Salad for \$2.

### Pizza LaBella

Italian sausage, pepperoni, portabella mushroom, tomato sauce, mozzarella, provolone and parmesan cheeses. 9

### Cordon Bleu

Ham, mushrooms, Swiss, fresh mozzarella cheese and white sauce. 9.5

### The Grinder

Spicy Italian sausage, roasted garlic, roasted red peppers, olive oil, basil, mozzarella, fontina, gorgonzola and parmesan cheeses. 9.5

### BBQ Chicken

Peppered chicken, BBQ sauce, caramelized onions, cilantro, cheddar and mozzarella cheeses. 9

## Desserts

### Trio Dessert

Sharable portions of Tiramisu, Caramel Apple Bread Pudding and Death by Chocolate. 8.5

### Death by Chocolate

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

### Caramel Apple Bread Pudding

Bread pudding stuffed with roasted cinnamon apples, bourbon caramel sauce and vanilla bean ice cream. 5

### Classic Tiramisu

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

**Half Tiramisu** 3

### Cheesecake

Homemade vanilla cheesecake with graham cracker crust, served with choice of topping: Wildberry or Strawberry Rhubarb compote. 5.5

### Lemon & Cream Shortcake

Layers of vanilla cream, lemon filling and moist shortcake. 5

**Half Lemon & Cream Shortcake** 3

Join Us for Sunday Brunch!

Every Sunday from 10AM to 2PM.

15% gratuity will be added to parties of 8 or more.

# Beer, Wine & Cocktails

## Beer on Tap

16oz & 22oz

*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 • MGD 64 • 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

### REDS

#### Cabernet Sauvignon

	GLASS	BOTTLE
J. Lohr Seven Oaks <i>Paso Robles</i>	6.75	26
Napa Cellars <i>Napa</i>		36
Hunter Ashby <i>Napa</i>		30
Director's Cut by Francis Ford Coppola		42
Robert Mondavi <i>Napa</i>		44
J. Lohr Carol's Vineyard <i>Napa</i>		60
Minervas Private Label		19

#### Merlot

Red Diamond <i>Washington</i>	5.75	22
Paso Creek <i>Sonoma</i>		30
Minervas Private Label		19

#### Pinot Noir

Mark West <i>Sonoma</i>	6.5	24
Carmel Road <i>Monterey</i>		30
King Estate <i>Oregon</i>		42

#### Intriguing Reds

Joel Gott Zinfandel <i>Napa</i>		29
Penfold's Koonuga Shiraz <i>Australia</i>		26
Conquista Malbec <i>Argentina</i>		20

### WHITES

#### Chardonnay

Kendall Jackson <i>Napa</i>	6.75	26
Cuvaison <i>Carneros</i>		36
Cakebread <i>Napa</i>		69
Minervas Private Label		19

#### Intriguing Whites

Placido Pinot Grigio <i>Tuscany, Italy</i>	5.75	20
Polka Dot Riesling <i>Mosel, Germany</i>	5.75	20
Pacific Rim Organic Riesling <i>Washington</i>		28
New Harbor Sauvignon Blanc <i>New Zealand</i>		28
Forest Glen White Merlot <i>Sonoma</i>	5.25	20
Fetzer Gewurtztraminer <i>Mendocino County</i>		24
Minervas Private Label White Zinfandel		19

#### Champagne, Port & Dessert

Cooks Brut	5.25	
Tosti Asti Spumante		26
J Roget Brut		16
Six Grapes Port (2oz pour)	5	

## Martinis

### Willy Wonka

*Cool sour grape*

### Starburstini

*Citrus vodka, strawberry puree and cranberry*

### Cosmopolitan

*Citrus vodka, cranberry juice, triple sec and a twist*

### Green Apple

*Vodka, melon liqueur and 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*

**Take Your Martini Up A Step With Premium Liquor**

**Ask your server for prices**

## 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 (16oz) or Mucho (22oz)*

### 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*

### Morgan's Cooler

*Captain Morgan, peach schnapps, orange juice,  
lime juice and grenadine*

### Bellini

*Champagne and peach puree*

### Strawberry Vodka Lemonade

*House-infused strawberry vodka with lemonade*

### Colorado Bulldog

*Coffee liqueur, vodka, cream and a splash of Coke*

### Dreamsicle

*Amaretto, orange juice and cream*

### Mudslide

*Bailey's Irish Cream, Kahlua and vodka, blended  
with ice*

### Long Island Ice Tea

*Vodka, rum, gin, tequila, triple sec, sweet & sour  
and a splash of Coke*

### Manhattan

*Brandy, sweet vermouth and cherry juice*