

Minervas

WATERTOWN LUNCH MENU

1901 9th Avenue SW
Watertown, SD 57201
605.882.1777

Appetizers

Blackened Chicken Quesadilla

With Pepper Jack cheese, tomatoes, green onions, with red pepper sauce, corn and black bean salsa. 8.59

Chislic

A South Dakota classic. Lightly seasoned steak with garlic, fresh herbs and bold BBQ sauce. 9.59

Kung Pao Style Calamari

Breaded calamari with seared vegetables and sesame-soy peanut sauce. 8.99

Crispy Chicken Wings

Fried-crispy wings served with celery sticks and dipping sauce. Choose your flavor. 7.99
 -Buffalo Spicy -BBQ Honey Glazed -Dixie Style

Spinach Dip

A creamy and spicy dip loaded with Parmesan and vegetables, served with toasted bread and crackers. 6.99

Appetizer Sampler

A sharable platter of Minervas favorites! Barbeque Honey Wings, Mozzarella Sticks, Onion Rings and Chicken Quesadillas. 12.99

Coconut Shrimp

Served with teriyaki sauce laced with wasabi. 9.59

Black Pepper Onion Rings

Cracked black pepper onion rings served with creamy horseradish dipping sauce. 6.99

Salads

Served with bread.

Blackened Chicken Salad

Spring mix greens and spinach topped with Cajun blackened chicken breast, spicy pecans, peppers and onions, sliced egg, bacon and Roma tomatoes with honey mustard dressing. 8.99
Grilled Bronzed Salmon Salad 10.59

Raspberry Chicken Salad

Spring mix greens with grilled chicken, roasted cashews, tomato, peppers, mushrooms, carrots, red onion and raspberry vinaigrette. 8.99

Cranberry Pecan Spinach Salad

Fresh spinach tossed in a cranberry vinaigrette, garnished with Craisins, red onions, gorgonzola cheese, Mandarin oranges and spicy pecans, topped with a grilled chicken breast. 8.99
Grilled Salmon Cranberry Pecan Salad 10.59

Grilled Chicken Caesar

Romaine lettuce tossed with creamy Caesar dressing, topped with fresh Parmesan, croutons, red onions, toasted almonds and grilled chicken. 8.99

Burgers & Sandwiches

Served with French fries.

Un-Plain Burger

Grilled onion, bacon and Cheddar cheese, lettuce and tomato. 8.59 **Plain Burger** 7.59

Cheeseburger

Select from: Tillamook Cheddar, American, Swiss, Monterey Jack, Pepper Jack or Bleu cheese. 7.99

Stout Ale Burger

Our own special mixture of Stout Ale beer and steak sauces basted on a seasoned burger. Topped with Cheddar cheese, sautéed onions and mushrooms. 8.99

Italian Ciabatta Burger

Mozzarella, basil and house Roma mix, drizzled with a balsamic glaze. 8.99

Classic Reuben

Corned beef, Swiss, sauerkraut and 1000 Island on grilled marble rye. 8.59

French Dip

Sliced Italian beef and Swiss cheese on a soft roll with au jus. 8.99

Sourdough Chicken & Bacon Melt

Charbroiled chicken breast topped with smoked bacon, American and Swiss cheese on grilled sourdough with a side of honey mustard. 8.99

Cajun Chicken Sandwich

Cajun spiced chicken breast, Monterey Jack cheese, sautéed red onions, lettuce, tomato and Cajun mayo on a grilled tavern bun. 8.59

Pizzas

All American Pizza

Tomato pizza sauce and our blend of cheeses. 7.99 **Pepperoni or Italian Sausage** 8.59

Pizza Labela

Italian sausage, pepperoni, portabella mushrooms, tomato sauce and mozzarella, provolone and Parmesan cheeses. 8.99

Smokey Cheddar & Chicken Alfredo

Grilled chicken breast, Roma tomatoes, scallions, spinach, smoked Cheddar cheese and a light brushing of our Alfredo sauce. 8.99

BBQ Chicken

Bold BBQ sauce, chicken, caramelized onions and smoked Cheddar and mozzarella cheeses. 8.99

Steaks

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

Minervas Hunter Ribeye 12 oz.

Charbroiled with Montreal steak seasoning, Burgundy au jus and grilled onion slab. 23.99

New York Strip Steak

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

Top Sirloin Steak

Aged, center-cut top sirloin, charbroiled and served with vegetable.
7 oz. 13.99 10 oz. 16.99

Steak Michael

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

Balsamic Steak Tips 9 oz.

Sautéed steak tips with caramelized onions and mushrooms, drizzled with balsamic glaze. 15.99

Ribeye Steak

Aged, premium prime rib steak, charbroiled.
9 oz. 18.99 12 oz. 22.99

Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.50

Michael Topping

Encrusted with bleu cheese, Parmesan and horseradish 2.50

Sautéed Steak Mushrooms

Butter, garlic and oregano sautéed whole button mushrooms 2.99

Coconut Shrimp (3)

With any entrée 5.99

1/4 Rack of Ribs

BBQ spiced slow-roasted loin back ribs 5.99

Kosar Topping

Lobster, fresh asparagus and Béarnaise sauce, atop 5.99

Chicken, Ribs & Pork

Served with house salad and bread.

Manicotti & Italian Chicken Breast

Manicotti with Alfredo and marinara sauce and a sautéed chicken breast with prosciutto, Italian cheeses with a roasted garlic butter sauce. 15.99
Three Cheese Manicotti Entrée 11.99

Grilled Chicken Breast Dinner

Marinated chicken breasts charbroiled, served with wild rice and fresh vegetables. 14.99
Choose from Plain, BBQ or Teriyaki

Chicken Vegetable Stir Fry

Pan seared chicken, mushrooms, peppers, carrots, broccoli and cashews finished in a sesame-garlic stir fry sauce with basmati rice. 13.99

Steak Vegetable Stir Fry 14.99

Loin Back Ribs

Our BBQ spiced slow-roasted loin back ribs, charbroiled with bold BBQ sauce. Served with haystack onions and French fries.
Half Rack 15.99 **Full Rack** 22.99

Montreal Pork Chop

Center-cut, bacon wrapped and charbroiled boneless pork loin with Montreal seasoning, mushroom demi sauce, served with garlic mashed potatoes and fresh vegetables. 14.99

Raspberry Pork Tenderloin

Charbroiled pork tenderloin topped with a raspberry sweet chili glaze and served with basmati rice and grilled bok choy. 15.99

Sides

Grilled Balsamic Bok Choy ~ Baked Potato ~ French Fries ~ Sea Salt & Vinegar Fries
Maple Glazed Sweet Potatoes ~ Garlic Mashed Potatoes
Loaded Mashed Potatoes (\$1) ~ Loaded Baked Potato (\$1)
Wild Rice Blend ~ Broccoli with Hollandaise ~ Fresh Vegetables

Seafood

Served with house salad and bread.

Honey Pepper Salmon

Oven-roasted with honey, fresh ground pepper and Béarnaise sauce. Served with two sides. 16.99

Chili Lime Grilled Shrimp

Lime marinated shrimp, charbroiled and brushed with rum butter, served with herbed wild rice and fresh vegetables. 16.99

Canadian Walleye

"Canadian Fresh Water Walleye" served with two sides. Select your preparation. 17.99
Breaded with Dill Hollandaise & Toasted Almonds
Butter Broiled with Lemon & Old Bay Seasoning

Seafood Risotto

Jumbo shrimp, lobster and sea scallop risotto with asparagus, Parmesan and Fontina cheese. 20.99

Pastas

Served with house salad and bread.

Triple Mac & Cheese

Cavatappi and penne noodles with aged white Cheddar, Parmesan, Fontina, crisp pancetta, fresh herbs and bread crumbs. 13.99
Triple Mac & Cheese with Chicken 15.99

Shrimp Pesto Linguine

Linguine noodles tossed with basil pesto, garlic, white wine, sun-dried tomatoes and fresh vegetables, topped with lemon herb charbroiled shrimp. 16.99

Chicken Carbonara Tortellini

Cheese tortellini sautéed with bacon, onions, chicken, Roma tomatoes and broccoli, finished with cream and herbs. 15.99

Bruschetta Pasta

Sautéed vegetables, garlic, white wine and bruschetta marinara, garnished with fresh tomato, basil, toasted bread and balsamic reduction. 13.99
Chicken Bruschetta Pasta 15.99
Shrimp Bruschetta Pasta 16.99

Chicken & Broccoli Fettuccine Alfredo

Our creamy Alfredo sauce made with Italian cheese, garlic and white wine, broccoli and tossed with herb chicken breast. 14.99

Cajun Chicken Linguine

"Our most famous pasta!" Cajun spiced pan seared chicken breast with fresh vegetables and Cajun cream sauce. 15.99

Desserts

A selection of our homemade desserts.
Please ask your server for today's dessert feature.

Bananas Bread Foster

Slices of chocolate chip walnut banana bread topped with vanilla bean ice cream and sautéed bananas Foster sauce. 5.99

Trio Dessert

Sharable portions of Tiramisu, Caramel Apple Crisp and Death By Chocolate. 7.99

Crème Brulée (Burnt Custard)

Topped with caramelized sugar. 4.99

Classic Tiramisu

The classic Italian dessert with a café vanilla sauce. 5.59

Cheesecake

New York style vanilla cheesecake with a graham cracker crust. 4.99
Choice of: Plain, Turtle or Strawberry Sauce.

Caramel Apple Crisp

Cinnamon roasted apples, fresh caramel sauce, honey oat crust and vanilla bean ice cream. 4.99

Death by Chocolate

Chocolate fudge brownie topped with Blue Bunny Premium vanilla bean ice cream, hot fudge, whipped cream and powdered chocolate. 4.99

Dessert Wines

Chateau Cantegril Sauterne
Rosenblum Désirée Chocolate Port
7.50/glass • Pair with dessert for only 4

Minervas Gift Cards are perfect for all occasions.

Purchase at Minervas or online at minervas.net.

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

Beer, Wine & Cocktails

On Tap

16 oz. or 22 oz. Chilled Glasses
 Bud Light • Miller Lite
 Fat Tire Amber Ale
 Boulevard Unfiltered Wheat
 Odell 5 Barrel Pale Ale
 Seasonal Features

Bottled Beer

Domestic

Budweiser • Bud Select • Bud Light
 Amber Bock • Coors Light
 Miller Lite • Miller Genuine Draft
 Michelob Golden Light • Michelob Ultra
 MGD 64 • Killian's Red

Imports & Microbrews

Corona • Heineken
 Newcastle • Negra Modelo
 Leinenkugel's Honey Weiss
 Rogue Dead Guy Ale
 Seasonal Features

N/A Beer

O'Doul's
 O'Doul's Amber

Alternative Beverages

Smirnoff Ice
 Mike's Hard Lemonade
 Bartles & Jaymes Mixed Berry

Wines by the Glass

House Wines

Chardonnay ~ White Zinfandel
 Cabernet ~ Merlot
 4.25/glass

White Wines

	GLASS
Kendall Jackson Chardonnay	6.75
Michel Picard Chardonnay	6.75
Sincerely Sauvignon Blanc	7.50
Fontana Candida Pinot Grigio	5.50
Dr. Loosen Riesling	6.75
Eola Hills Blend	6.50

Red Wines

Archetype Shiraz	6.75
Los Vascos Cabernet Sauvignon	5.50
Moon Mountain Cabernet Sauvignon	7.50
Holy Cow Merlot	6.75
Firesteed Pinot Noir	7.50
Rosenblum Cuvee Zinfandel	7.50
Conquista Malbec	5.00
Le Vielle Ferme	5.50

Dessert Wines

Chateau Cantegril Sauterne	7.50
Rosenblum Désirée Chocolate Port	7.50

Martini Row

Naked

Bombay Sapphire, touch of Vermouth,
 olive and a twist

Cosmopolitan

Stoli, Absolut, Triple Sec, cranberry juice
 and a twist

Green Apple

Absolut, Midori and Apple Pucker

Chocolate

Absolut Vanilla, Baileys, Godiva Liqueur,
 served with chocolate shavings

Pomegranate

Vox Apple, Pama Pomegranate and a splash of
 sweet and sour, served with a twist of lemon

Hypnotiq Breeze

Hypnotiq Liqueur, Coconut Rum
 and a splash of pineapple juice

"Feature Martini"

Ask your server for today's feature martini

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) ♦ Schooner (22 oz)

Daiquiris

Strawberry ♦ Peach ♦ Raspberry

Piña Coladas

House Piña Colada ♦ Kahlua Colada

Ice Cream Drinks

Brandy Alexander

Brandy

Golden Cadillac

Galliano

Italian Dream

Bailey's and Amaretto

Mudslide

Bailey's, Kahlua and Vodka

Smith & Kearns

Crème de Cacao

Sunken Treasure

Amaretto and Strawberry

Grasshopper

Crème de Menthe

Pink Squirrel

Crème de Almond