

## APPETIZERS

### Prime Rib Sliders

Slow Roasted Ribeye, Caramelized Onions, Provolone Cheese, Dijon Horseradish Sauce. 9.99

### Appetizer Sampler

Honey BBQ Wings, Mozzarella Sticks, Crunchy Onion Rings, Nachos. 12.99

*A Sharable Platter of Minervas Favorites!*

### Firecracker Shrimp

Breaded Shrimp, Spicy Ginger Thai Aioli, Cilantro Lime Slaw, Green Onion, Toasted Sesame Seed. 8.99

### Wings! Wings! Wings! 7.99

Choose from: Buffalo ~ Creole Rubbed ~ Thai Chili  
Honey BBQ ~ Jamaican Jerk ~ Honey Chipotle

### Wing Sampler Platter 13.99

18 Wings, Mix & Match, Up to Three Sauces.

### Spinach Dip

Creamy & Spicy Dip, Parmesan, Vegetables, Toasted Bread, Crackers. 6.99

### Chicken Quesadilla

Chicken, Pepper Jack Cheese, Tomatoes, Green Onion, Applewood Bacon, Sour Cream, Homemade Salsa. 7.99

### Nachos

Corn Tortilla Chips, Jalapeño Cheese Sauce, Seasoned Ground Beef, Tomatoes, Jalapeños, Lettuce, Green Onion, Sour Cream, Homemade Salsa. 6.99

### Chislic

Lightly Seasoned Steak, Garlic, Fresh Herbs, Bold BBQ Sauce. 1/2 Pound 8.59 Pound 13.99

### Crunchy Onion Rings

Crunchy Coated Onion Rings, Dijon Horseradish Sauce. 6.99

## SALADS & SOUP

Served with Bread.

### BLT Wedge Salad

Iceberg Wedge, Applewood Bacon, Roma Tomato, Red Onion, Bleu Cheese Dressing. 7.99

Half Wedge Salad 5.59

### Buffalo Chicken Salad

Mixed Salad Greens, Roasted Corn, Black Beans, Green Onion, Tomato, Buffalo Sauced Chicken, Cheddar Cheese, Honey Ranch Dressing. 8.99

### Minervas House Italian Salad

Mixed Salad Greens, Roma Tomatoes, Red Onion, Italian Olives, Salami, Parmesan Cheese, Italian Herb Dressing. Bottomless Bowl 7.99 Per Person

### Cranberry Pecan Spinach Salad

Fresh Spinach, Chicken, Craisins, Applewood Bacon, Red Onion, Feta Cheese, Mandarin Oranges, Spicy Pecans, Cranberry Orange Vinaigrette. 8.99

Half Cranberry Pecan Spinach Salad 5.99

### Blackened Chicken Salad

Mixed Salad Greens, Blackened Chicken, Spicy Pecans, Applewood Bacon, Peppers & Onions, Egg, Roma Tomatoes, Honey Mustard Dressing. 8.99

Blackened Salmon Salad 9.99

### Tomato Bisque

Cup 2.99

Bowl 3.99

### Soup of the Day

Cup 2.99

Bowl 3.99



## CHARBROILED BURGERS

Charbroiled Certified Angus Ground Beef Burgers. Served with Choice of Fresh Fruit, Pineapple Coleslaw, Seasoned Kettle Chips or Fries.

### Un-Plain Burger

Lettuce, Tomato, Grilled Onion, Bacon, Cheddar Cheese. 8.99 Plain Burger 7.99

### Cheeseburger

Select from: Tillamook Cheddar, American, Swiss, Provolone, Pepper Jack or Bleu Cheese. 8.59

### Black & Bleu BLT Burger

Cajun Spiced, Applewood Bacon, Lettuce, Tomato, Bleu Cheese Dressing. 8.99

### Bistro Burger

Roasted Apple, Caramelized Onions, Applewood Bacon, Provolone Cheese, Bistro Sauce. 9.59

### Patty Melt

Caramelized Onions, American & Swiss Cheeses, Grilled Marble Rye. 8.59

### Cheddar Jalapeño Burger

Tillamook Cheddar Cheese, Bold BBQ Sauce, Fried Jalapeños. 8.99

### Ranch Burger

Double American Cheese, Bacon, Haystack Onions, Ranch Dressing. 8.99

### Spicy Cuban Burger

Ham, Pickles, Roasted Red Peppers, Swiss Cheese, Spicy Mustard Sauce. 9.59

\*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.

## Pastas

Served with Bread. Add a Cup of Soup or Italian House Salad for \$2.

### Cajun Chicken Linguine

*Pan Seared, Cajun Seasoned Chicken, Fresh Vegetables, Minervas Family Secrets.* 8.99

**'Our Most Famous Pasta!'**

### Chicken Bruschetta

*Shaved Chicken, Vegetables, Roma Tomatoes, Basil Tomato Sauce, Fried Basil, Balsamic Reduction, Capellini Pasta.* 9.59

### Shrimp Romano

*Spicy Tomato Cream Sauce, Mushrooms, Spinach, Pan Seared Shrimp, Roma Tomatoes, Garlic, Feta Cheese, Penne Pasta.* 10.99

### Retro Mac & Cheese

*Large Elbow Macaroni, Cheddar Cheese Sauce, Caramelized Onions, Applewood Bacon, Cheese Crumb Topping.* 7.99

*Grilled Chicken Breast Mac & Cheese* 9.99

### Chicken Carbonara Tortellini

*Sautéed Chicken, Bacon, Onion, Roma Tomatoes, Broccoli, Cream, Herbs.* 9.59

### Honey Almond Chicken Penne

*Shaved Chicken, Wild Mushrooms, Honey Cream Sauce, Toasted Almonds, Penne Pasta.* 8.99

## SANDWICHES

Served with Choice of Fresh Fruit, Pineapple Coleslaw, Seasoned Kettle Chips or Fries.

### Cranberry Turkey

*Sliced Turkey Breast, Cranberry Mayo, Swiss Cheese, Lettuce, Tomato, Wheatberry Bread.* 7.99

### French Dip

*Sliced Roast Beef, Swiss Cheese, Au Jus, Ciabatta Roll.* 8.99

### Triple Decker Club

*Turkey, Ham, Bacon, American Cheese, Lettuce, Tomato, Mayo, Wheatberry Bread.* 7.99

### Sourdough Chicken & Bacon Melt

*Grilled Chicken Breast, Applewood Bacon, American & Swiss Cheeses, Honey Mustard, Sourdough.* 8.99

### Classic Reuben

*Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island, Grilled Marble Rye.* 8.99

### Chicken Burger

*Grilled Chicken Breast, Lettuce, Tomato, Onion, Roasted Red Pepper Sauce, Grilled Tavern Bun.* 8.99

### Prime Rib Melt

*Slow Roasted Ribeye, Provolone Cheese, Dijon Horseradish Sauce, Mushrooms, Caramelized Onions, Ciabatta Roll.* 10.99

## Pizzas & Flatbreads

### Chicken Cordon Bleu Pizza

*Chicken, Smoked Ham, Mushrooms, Swiss, Mozzarella, White Sauce.* 8.99

### BBQ Chicken Pizza

*Chicken, BBQ Sauce, Caramelized Onions, Cilantro, Tillamook Cheddar, Mozzarella.* 8.59

### Pizza Labella

*Pepperoni, Sausage, Portabella Mushrooms, Mozzarella, Provolone Cheese, Parmesan, Tomato Sauce.* 8.99

### The BIG Meat Pizza

*Pepperoni, Sausage, Bacon, Ham, Tomato Sauce, Mozzarella, Provolone Cheese.* 9.59

*Double Pepperoni Pizza* 7.99

### Chicken Florentine Flatbread

*Creamy Spinach & Artichoke, Chicken, Applewood Bacon, Tomatoes, Mozzarella, Asiago Cheese, Crispy Lavosh Crust.* 8.99

### Maple Bacon & Tomato Flatbread

*Roasted Garlic Aioli, Maple Applewood Bacon, Roma Tomatoes, Mozzarella, Parmesan, Fresh Basil, Crispy Lavosh Crust.* 8.99

### Thai Chicken Flatbread

*Chicken, Peanut Chili Sauce, Cilantro, Mozzarella, Green Onion, Crushed Peanuts, Carrots, Roasted Peppers, Crispy Lavosh Crust.* 8.99

**Tell Us How We're Doing:** [feedback@minervas.net](mailto:feedback@minervas.net)

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Minervas Restaurant & Bar, Watertown, SD

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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

Served with Choice of One Side & Bread. Add a Cup of Soup or Italian House Salad for \$2.

### Minervas Hunter Ribeye

10oz Charbroiled Ribeye, Montreal Seasoning,  
 Burgundy Au jus, Grilled Onion Slab. 18.99

### Ribeye

10oz Premium Prime Rib Steak, Charbroiled. 17.99

### Top Sirloin

Center Cut Top Sirloin, Charbroiled, Fresh Vegetables.  
 7oz 12.99      10oz 15.99

### Steak Michael

Peppered NY Strip, Encrusted with Horseradish, Bleu  
 Cheese & Parmesan Topping, Light Cognac Demi Glace,  
 Sautéed Mushrooms. 22.99

### New York Strip

12oz NY Strip, The Steak Lover's Favorite. 20.99

### Balsamic Steak Tips 9oz

Sautéed Steak Tips, Caramelized Onions, Mushrooms,  
 Balsamic Glaze Drizzle. 13.99

## Steak Additions

Butter Sautéed Onions & Fresh Mushrooms 2.50

### Michael Topping

Encrusted with Bleu Cheese,  
 Parmesan & Horseradish. 2.50

### Sautéed Steak Mushrooms

Butter, Garlic & Oregano  
 Sautéed. 2.50

## ENTREES

Served with Bread. Add a Cup of Soup or Italian House Salad for \$2.

### Honey Pepper Salmon

Oven Roasted Salmon, Pepper Crusted, Honey  
 Glaze, Béarnaise Sauce, Wild Rice Blend, Fresh  
 Vegetables. 15.99

### Cedar Plank Salmon

Oven Roasted Salmon, Pecan Crusted, Maple  
 Mustard Glaze, Asiago Mashed Potatoes. 15.99

### Canadian Walleye

Lightly Breaded, Dill Hollandaise Sauce, Almonds,  
 Asiago Mashed Potatoes, Fresh Vegetables. 15.99  
 Broiled with Lemon & Old Bay Seasoning 15.99

### Fish 'n Chips

Beer Battered Cod, Salt & Vinegar Fries, Pineapple  
 Coleslaw, Lemon Dill Tartar Sauce. 11.99

### Crispy Chicken Tenders

Crispy Chicken Tenders, Hand Breaded, Pineapple  
 Coleslaw, French Fries, Honey Mustard. 9.99

### Chicken Fried Steak

Certified Angus Beef® Steak, Hand Breaded, Country  
 Cream Gravy, Asiago Mashed Potatoes, Fresh  
 Vegetables. 11.99

### Chicken Milano

Pan Seared Chicken, Prosciutto Ham, Provolone, Fresh  
 Basil, Mushroom Penne Alfredo. 11.99

### Grilled Meatloaf

Certified Angus Beef® Meatloaf, Charbroiled, Ciabatta  
 Bread, Whiskey Tomato BBQ Sauce, Haystack Onions,  
 Asiago Mashed Potatoes. 11.99

### Montreal Pork Chop

Boneless Pork Loin, Bacon Wrapped, Charbroiled,  
 Montreal Seasoning, Mushroom Demi Sauce,  
 Asiago Mashed Potatoes, Fresh Vegetables. 12.99

### Blackberry BBQ Ribs

Slow Roasted Pork Ribs, Blackberry BBQ Sauce, Roma  
 Tomatoes, French Fries. 10.99

## Sides

French Fries ~ Sea Salt & Vinegar Fries ~ Asiago Mashed Potatoes  
 Loaded Mashed Potatoes (\$1) ~ Wild Rice Blend ~ Broccoli with Hollandaise ~ Fresh Vegetables

Available After 5:00 PM

Baked Potato ~ Loaded Baked Potato (\$1)

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## Beer

### Tap Beer

16oz & 22oz

Miller Lite • Boulevard Wheat • Minervas Ale

Gluek Golden Light • Guinness • New Belgium Fat Tire

Ask Your Server or Bartender for Seasonal Features.

### Bottled Beer

#### Domestic

Budweiser • Bud Light • Bud Select • Coors Light

Miller Lite • Michelob Amber Bock • Michelob Ultra

Mich Golden Draft Light • MGD 64 • Killian's

### Bottled Beer

#### Imports & Handcrafted

Corona • Heineken • Negra Modelo

Newcastle Brown Ale • Leinenkugel's Honey Weiss

Sierra Nevada Pale Ale • Samuel Adam's Boston Lager

#### N/A

O'Doul's • O'Doul's Amber

### Alternative Beverages

Smirnoff Ice • Mike's Hard Lemonade • Bacardi Razz

## Wine

### House

Chardonnay • White Zinfandel • Cabernet • Merlot

4.25/Glass 6.5/Quartino

### Whites

	G	Q	B
Kendall Jackson Chardonnay	6.75	9	25
Toad Hollow Unoaked Chardonnay			28
Orogeny Russian River Chardonnay			35
New Harbor Sauvignon Blanc	6.75	9	25
Sincerely Sauvignon Blanc			29
Fontana Candida Pinot Grigio	5.5	7.75	20
Dr. Loosen Riesling	6.75	9	25
Eola Hills Pacific Blanc			24
Pichot Vouvray			28
Beringer White Zinfandel			18

G = Glass Q = Quartino B = Bottle

**Quartino** A small decanter that holds a quarter of a liter (about one third of a bottle), that is a wonderful way to try, and share new wines. Part of the fun of drinking wine is swirling it around in the glass, smelling it, sipping and savoring it slowly. The Quartino puts the control in your hands. If you don't wish to order a whole bottle of wine, or if some in your party want one type of wine and others something else, then the Quartino offers terrific flexibility.

### Reds

	G	Q	B
Apaltagua Pinot Noir	5.5	7.75	21
Firesteed Pinot Noir			30
La Crema Pinot Noir			38
BearBoat Pinot Noir			48
Red Diamond Merlot	5.25	7.5	20
Santa Ema Merlot			23
Ray's Station Merlot			30
Markham Merlot			45
Leese-Fitch Cabernet	5.5	7.75	21
St. Francis Cabernet	8.5	12	36
Los Vascos Cabernet			22
Hahn Meritage Cabernet			34
Franciscan Cabernet			53
J. Lohr Carol's Vineyard Cabernet			76
Archetype Shiraz	6.75	9	26
Peter Lehman Shiraz			33
Rosenblum Cuvee Zinfandel			28
St. Francis Old Vine Zinfandel			39
La Vieille Ferme French Blend			20
The Crusher Petite Syrah			25
St. Hallett Gamekeeper's Reserve Blend			35
Gascon Malbec			30

## Cocktails

### Specialty Cocktails

#### Bloody Mary Minerva

House Infused Pepper Vodka, Homemade Bloody Mary Mix, Garnished with Pickles & Olives.

#### Mojito

Homemade Mint Syrup, Bacardi Rum, Fresh Lime, Shaken, Topped with Club Soda.

#### Margaritas

Handcrafted Margaritas, On the Rocks or Frozen.

Lime • Strawberry • Peach • Raspberry

#### Daiquiris

Strawberry • Peach • Raspberry

#### Piña Coladas

House • Peach • Raspberry

#### Feature Cocktail

Ask Your Server or Bartender for Today's Specialty.

### Martinis

#### Naked

Bombay Sapphire, Touch of Vermouth, Olive, Twist.

#### Cosmopolitan

House Infused Citrus Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice.

#### Pomegranate

Vox Green Apple Vodka, Pama Pomegranate, Splash of Sweet & Sour, Lemon Twist.

#### Hpnotiq Breeze

Hpnotiq Liqueur, Coconut Rum, Splash of Pineapple Juice.

#### Chocolate

360 Chocolate Vodka, Absolut Vanilia, Bailey's, Chocolate Liqueur, Chocolate Shavings.

*Minervas Gift Cards* are perfect for all occasions.

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