

# snacks & starters

## BOURSIN STEAK TIPS\*

blackened steak tips, haystack onions, spring mix, tomato relish, boursin smear 13

## SPINACH ARTICHOKE TOAST POINTS

spinach artichoke dip, focaccia toast points, bruschetta tomatoes, parmesan 10

## ASIAN LETTUCE WRAPS

sautéed chicken, water chestnuts, carrots, mushrooms, green onions, crispy rice noodles, sweet soy chili sauce, lettuce cups 11

## COCONUT SHRIMP

malibu batter, coconut breading, wasabi teriyaki sauce 12

## SALT & PEPPER CALAMARI

lightly fried, roasted peppers, arugula, roasted red pepper puree 11

## LOBSTER NACHOS

fried wontons, lobster, mornay sauce, roasted corn, black beans, tomato, red onion, spring mix 15

## FOUR CHEESE FONDUE

white cheddar, fontina, mascarpone, parmesan, assorted toasted breads, crackers 11

ADD sautéed lobster 14

# fresh tossed salads

## STEAK AND POTATO SALAD\*

romaine, roma tomatoes, marinated gold potatoes, asparagus, roasted red onions, gorgonzola, horseradish dill dressing 13

## QUINOA CHOPPED SALAD

romaine, quinoa, charred corn, roasted red peppers, black beans, chickpeas, green onions, cucumbers, avocado, tomatoes, basil, white balsamic vinaigrette 10.5 WITH grilled chicken 12 WITH grilled salmon\* 13

## BLACKENED SALMON SALAD\*

mixed salad greens, bronzed atlantic salmon, spinach, spicy pecans, sautéed peppers & onions, egg, applewood bacon, roma tomatoes, honey mustard dressing 13

## CRANBERRY PECAN SPINACH SALAD

spinach, raisins, applewood bacon, red onions, feta, mandarin oranges, spicy pecans, cranberry vinaigrette 10.5 WITH grilled chicken 12 WITH grilled salmon\* 13

# artisan flatbreads

## LABELLA FLATBREAD

italian sausage, pepperoni, portabella mushrooms, tomato sauce, mozzarella, provolone, parmesan 11.5

## FOUR GRAND FLATBREAD

italian sausage, pepperoni, ham, applewood bacon, tomato sauce, mozzarella 13

## WILD MUSHROOM FLATBREAD

roasted garlic aioli, wild mushrooms, fresh herbs, mozzarella, parmesan, fresh arugula 11

## CHICKEN FLORENTINE FLATBREAD

applewood bacon, roma tomatoes, mozzarella, swiss, asiago, creamy spinach & artichoke 12

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\*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. Also, please note that some items may contain nuts, or have traces of nuts and nut oils, or may have been made alongside other products containing nuts.

# handcut steaks

served with choice of a side, minervas italian salad, or bowl of soup & bread.

## CHOOSE YOUR CUT\*

12oz ribeye - 28 / 6oz filet - 29 / 8oz sirloin - 20 / 12oz ny strip - 28

sides

baked potato / french fries / garlic mashed potatoes / butter braised carrots / cajun vegetable blend / steamed broccoli / sautéed asparagus / basmati rice

### UPGRADED SIDES

loaded baked potato (+1) / loaded garlic mashed potatoes (+1) / crab hashbrowns (+4) / boursin mashed (+2)

Minervas proudly serves the Certified Angus Beef® brand for all steaks.



Abundantly flavorful. Incredibly tender. Naturally juicy.

That's the Certified Angus Beef® brand - Angus beef at its best®.

## minervas steak enhancers

**OSCAR**  
grilled shrimp, asparagus, béarnaise sauce +5.5

**MICHAEL**  
horseradish & gorgonzola crusted +3.5

**SAUTÉED**  
sautéed onions, crimini mushrooms or both +2.5

**WHISKEY**  
whiskey cream sauce, sautéed mushrooms +2.5

# signature steaks

served with choice of a side and minervas italian salad, or bowl of soup & bread.

## HUNTER'S RIBEYE\*

12oz ribeye, hunter spiced, burgundy au jus, caramelized onion slab 30

## STEAK MICHAEL\*

12oz peppered strip, horseradish gorgonzola crust, seared mushroom caps, cognac demi glace 30

## DUELING FILET\*

two petite filets, one oscar style, shrimp, asparagus, béarnaise and one michael style horseradish gorgonzola crust, seared mushroom cap 35

## WHISKEY SIRLOIN\*

8oz sirloin, crimini mushrooms, whiskey cream sauce 21

# pastas

served with minervas house italian salad or bowl of soup & bread.

## CHICKEN CARBONARA TORTELLINI

sautéed chicken, applewood bacon, onions, roma tomatoes, broccoli, cream, herbs 17.5

## CHICKEN BROCCOLI ALFREDO

sautéed chicken, broccoli, cavatappi, alfredo, parmesan cheese 18.5

## SEAFOOD MAC & CHEESE

gulf shrimp, fresh atlantic salmon, baby scallops, white cheddar cheese sauce, cavatappi 22

## CAJUN CHICKEN LINGUINE

pan seared, cajun seasoned chicken, fresh vegetables, minervas family secrets 18.5

## BLACK AND BLUE STEAK PASTA

blackened steak strips, herbs, blue cheese, caramelized onions, brandied mushrooms, alfredo, cavatappi 20

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# seafood

served with minervas house italian salad or bowl of soup & bread.

## GRILLED SALMON WITH BOURSIN ARANCINI

fresh herb salmon, boursin risotto fritters, red pepper puree, spring mix, bruschetta tomato, balsamic glaze 23

## CEDAR PLANK SALMON

pecan brown sugar crusted fresh salmon, maple mustard glaze, roasted potatoes, grilled asparagus, served on charred cedar plank 24

## CHIPOTLE LIME SHRIMP

chili lime marinade, tail on shrimp, basmati rice, asian slaw, sesame seeds 23

## CANADIAN WALLEYE

lightly breaded walleye, dill hollandaise sauce, toasted almonds, garlic mashed potatoes 25

## CRAB & POTATO WALLEYE

pan seared walleye with crab and potato crust, cajun cream, asparagus 28

# entrees

served with minervas house italian salad or bowl of soup & bread.

## MONTREAL PORK CHOP\*

center cut, applewood bacon wrapped pork loin, montreal seasoning, burgundy au jus, grilled onion slab, garlic mashed potatoes 20

## CHICKEN A LA MAR

grilled chicken breast, asparagus, grilled shrimp, garlic mashed potatoes, cajun cream 21

## WAGYU MEATLOAF

morgan ranch wagyu beef meatloaf, boursin mashed potatoes, fried onions, bourbon steak sauce 22

## MAPLE MUSTARD PORK

breaded pork cutlet, maple mustard sauce, garlic mashed potatoes, butter braised carrots 19

## TERIYAKI STEAK TIPS

premium steak tips, seared with teriyaki glaze, sesame soy glazed broccoli and basmati rice 21

# sandwiches

served with choice of fresh fruit or french fries.

SUB sweet potato fries, house italian salad or bowl of soup (+1.5).

## HOUSE BURGER\*

certified angus beef® burger, bibb lettuce, tomato, onion, pickles, grilled bun 10

WITH cheese (american / bleu / pepper jack / swiss / cheddar) 10.5

WITH applewood bacon & cheese 11.5

## WALLEYE SANDWICH\*

lightly breaded walleye filet, citrus aioli, shredded lettuce, tomato, artisan roll 13.5

## BOURBON PORK LOIN SANDWICH

lightly breaded pork cutlet, bourbon steak sauce, artisan roll, lettuce, tomato, onion 12

## SWEET CHILI CHICKEN

grilled chicken breast, pepper jack, avocado, tomato, red onion, sweet chili aioli, asian slaw, grilled bun 11

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# beer

## DOMESTIC, CRAFT AND IMPORT BOTTLED BEER

budweiser / bud light / coors light / miller lite / busch light / michelob  
golden draft light / michelob ultra / buckler (na) / grey goose ipa / corona /  
mike's lemonade / sam adams / angry orchard / fat tire / white claw

**REFER TO THE DRINK MENU FOR CURRENT TAP BEER SELECTION**

# wine

Full Wine List & Drink Menu Also Available  
Ask For More Details

## HOUSE WHITE WINES

chardonnay / white zinfandel / pinot grigio  
sauvignon blanc / moscato  
gls 5.5

## WHITES

drumheller chardonnay  
gls 7 btl 28  
butter chardonnay  
gls 10 btl 40  
astrolabe sauvignon blanc  
gls 10 btl 40  
riff pinot grigio  
gls 8.5 btl 38  
chateau st michelle riesling  
gls 6.5 btl 28  
canto 5 moscato  
gls 6.5 btl 20

## HOUSE RED WINES

pinot noir / cabernet sauvignon / merlot  
gls 5.5

## REDS

josh cabernet  
gls 7.75 btl 31  
j. lohr cabernet  
gls 9 btl 36  
william hill merlot  
gls 8.5 btl 34  
meiomi pinot noir  
gls 10 btl 40  
diseno malbec  
gls 6.5 btl 26  
angry bunch red zinfandel  
gls 9.25 btl 37  
red guitar ganache red blend  
gls 6.5 btl 26

# libations

## COSMOPOLITAN

absolut citron, triple sec,  
cranberry juice, lime twist

## CROWN APPLETONI

crown royal apple, sour apple pucker,  
cranberry juice

## CHOCOLATE FANTASY

absolut vanilia, dark crème de cacao,  
godiva white chocolate liquor, frangelico

## LEMON DROP

absolut citron, lemonade, sprite,  
club soda, sugared rim

## HANDCRAFTED MARGARITAS & DAIQUIRIS

lime / strawberry / peach / raspberry / piña  
colada

## CADILLAC MARGARITA

1800, grand marnier, cointreau, lime juice,  
sweet & sour

## WHITE PEACH SANGRIA

vodka, peach schnapps, peach puree,  
lemonade, chardonnay

## BLUEBERRY GIN SLING

bombay sapphire, simple syrup, mint,  
fresh blueberries, soda water

## STRAWBERRY PINEAPPLE MOJITO

bacardi, mint, fresh strawberries, lime juice,  
simple syrup, soda water

## BUBBLING ROSE

ketel one grapefruit & rose, basil, fresh  
strawberries, lemon juice, moscato

## BOJI GINGER FIZZ

ketel one peach & orange blossom, fresh  
peaches, fresh blueberries, peach simple syrup,  
soda water

## FRENCH QUARTER OLD FASHIONED

southern comfort, fresh blackberries,  
fresh peaches, peach simple syrup, bitters

## RIVIERA MARGARITA

jose cuervo, triple sec, mint,  
fresh strawberries, lime juice, champagne

## LAKES COOLER

bacardi limon, triple sec, cranberry juice,  
lime juice, soda water

## MOSCOW MULE

titos vodka, ginger beer, lime juice