

# small plates

## MUSSELS

blue shell, garlic, shallot, fresh herb, citrus, italian sausage, marinated tomato, gorgonzola, charred bread 12

## CALAMARI

roasted red pepper, banana pepper, sriracha ketchup 12

## PORK BELLY TACOS

soy caramel, napa slaw, pickled carrot, wasabi aioli, corn tortillas 9

## SPINACH DIP

artichoke heart, roasted garlic, cream cheese, asiago, shaved parmesan, artisan bread 9

## BUFFALO SLIDERS

south dakota raised buffalo, caramelized shallot, cheddar, lost cabin steak sauce 12

## COCONUT SHRIMP

malibu batter, coconut breading, wasabi, teriyaki 11

## LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodle, sweet soy chili sauce 11

## FRENCH ONION CROCK

baguette, swiss cheese 6

## GREEK QUINOA SALAD

spinach, kale, cannellini bean, greek olive, marinated tomato, roasted red pepper, balsamic onion, feta, sun-dried tomato vinaigrette 11  
**with chicken** 14 **with salmon** 16

## APPLE SPINACH SALAD

grilled chicken, roasted fuji apple, applewood bacon, gorgonzola, candied walnut, dried cherry, honey balsamic vinaigrette 12

## BLACKENED SALMON SALAD

atlantic salmon, spicy pecan, sautéed bell pepper & onion, sliced egg, applewood bacon, roma tomato, honey mustard 13

## SOUTHWEST CHICKEN BLT

grilled chicken breast, monterey jack, applewood bacon, avocado, lettuce, tomato, chipotle aioli, telera roll, served with fresh fruit or french fries 11

## DAKOTA BUFFALO BURGER

south dakota raised ground buffalo, caramelized shallot, cheddar, lettuce, tomato, served with fresh fruit or french fries 14

## HOUSE BURGER

caramelized shallot, swiss, garlic aioli, arugula, tomato, lost cabin steak sauce, served with fresh fruit or french fries 12

## FRENCH DIP

slow roasted beef, baguette, au jus, swiss 13  
**with mushroom & onion** 14

## create your own salad!

### MINERVAS SPECIALTY SALAD BAR

pasta salads, specialty salads, salad complements, cheeses, seasonal fresh fruit, homemade soups & more!  
add it to your dinner to get the ultimate experience! 11

## pastas

served with minervas house italian salad or cup of soup.  
SUB minervas specialty salad bar (+3).

## MEDITERRANEAN TUNA

seared tuna, cannellini bean, red onion, roasted red pepper, caper, olive, artichoke, feta, sun-dried tomato, spinach, white wine butter, penne 19

## HONEY ALMOND CHICKEN

grilled chicken breast, mushroom, sage, almond, honey cream, penne 17

## PRIMAVERA

mushroom, red onion, zucchini, tomato, carrot, broccoli, spinach, white wine cream, linguine 16  
**with chicken** 18 **with shrimp or salmon** 21

## CAJUN CHICKEN

mushroom, bell pepper, broccoli, carrot, cajun cream, linguine 18

## TRIPLE CHEESE MAC

aged white cheddar, fontina, gorgonzola, crisp prosciutto, fresh herb, breadcrumb, white wine cream, cavatappi 15  
**with chicken** 17 **with shrimp or salmon** 20

## STEAK & GORGONZOLA

mushroom, asparagus, garlic, balsamic onion, fresh herb, gorgonzola cream, penne 19

# signature

served with minervas house italian salad or cup of soup.  
SUB minervas specialty salad bar (+3)

## CEDAR PLANK SALMON

house pepper seasoned, honey glazed, béarnaise, asparagus, garlic  
mashed potato 24

## SCALLOPS

wild caught, butternut squash ravioli, forest mushroom, shallot, kale, caper,  
sage, brown butter, mascarpone-truffle butter 27

## POTATO WALLEYE

potato flake crusted, wild rice medley, carrot, zucchini, citrus  
beurre blanc 23

## GRILLED SALMON & RISOTTO

forest mushroom risotto cake, asparagus, marinated tomato, pesto  
beurre vert 22

## SWEET CHERRY PORK

grilled pork ribeye, wild rice medley, asparagus,  
chambord cherry sauce 20

## PORK TENDERLOIN MARSALA

seared pork tenderloin, mushroom, roasted onion, marsala cream,  
garlic mashed potato 18

## CHICKEN RISOTTO

asparagus, mushroom, sun-dried tomato, pesto, wild rice, arborio rice,  
parmesan, feta 17

## SEAFOOD RISOTTO

jumbo shrimp, sea scallop, lobster, arborio rice, asparagus, parmesan,  
fontina 24

## CHAMPAGNE CHICKEN

seared & roasted chicken breast, mushroom, champagne cream,  
garlic mashed potato 19

## STIR FRY

broccoli, carrot, bell pepper, red onion, mushroom, water chestnut, cashew,  
sesame seed, basmati rice

**vegetable** 15    **chicken** 17    **steak** 19

## BLACKENED STEAK TIPS

cajun seasoned, garlic mashed potato, mushroom, gorgonzola cream,  
balsamic reduction, haystack onion 20

# steaks

served with minervas house italian salad or cup of soup.  
ADD mushroom, onion, or both (+3) • SUB minervas specialty salad bar (+3).

## HOUSE FILET

7oz bacon-wrapped blackened filet, roasted fuji apple, caramelized  
shallot, gorgonzola cream, balsamic reduction, forest mushroom risotto cake 30

## HUNTER'S RIBEYE

12oz hunter spiced ribeye, burgundy au jus, caramelized onion,  
loaded mashed potato 30

## STEAK MICHAEL

peppered strip, horseradish & gorgonzola crust, seared mushroom,  
cognac demi-glace, parmesan wedge fry 30

## WHISKEY SIRLOIN

8oz, whiskey cream sauce, mushroom, garlic mashed potato 22

## FILET OSCAR

7oz filet, sautéed shrimp, butter poached lobster, béarnaise, asparagus,  
garlic herb linguine 33

## HAND CUT STEAKS : CHOOSE YOUR CUT

- 12oz ribeye - 29
- 16oz ribeye - 36
- 8oz top sirloin - 20
- 7oz bacon-wrapped filet - 29
- 12oz ny strip - 28

served with choice of side - ADD an extra side +2

## SIDES

baked potato / loaded baked potato (+1) / garlic mashed potato  
parmesan wedge fry / mushroom risotto cake (+1)  
wild rice medley / house vegetable / asparagus (+1)  
loaded mashed potato (+1)

# beer & premium liquor

ask about current feature & seasonal selections.

## TAP BEER

angry orchard / blue moon / boulevard  
bud light / coors light / michelob ultra  
deschutes mirror pond pale  
dogfish head 60 minute IPA / guinness  
odell ipa / shiner bock / stella artois  
\*\*\*ask about our rotating taps! \*\*\*

## BOTTLED BEER

bud / bud light / bud light lime  
coors light / miller lite / newcastle  
pacifico / michelob ultra / corona / peroni  
heineken / mirror pond / rolling rock  
mike's hard lemonade  
mike's hard cranberry lemonade  
sam adams  
N/A:  
clausthaler / kaliber / o'doul's

## BOURBON

baker's / basil hayden's / booker's  
"little book" chapter 2 / buffalo trace  
jefferson's / jim beam  
jim beam red stag / knob creek  
maker's mark / wild turkey  
woodford reserve  
make it a manhattan or old fashioned +\$3

## WHISKEY

black velvet / bushmill's  
canadian club / crown royal  
crown royal apple / crown royal black  
fireball / gentlemen jack  
jack daniel's / jack daniel's honey  
jack daniel's fire / jameson / lord calvert  
pendleton / seagram's 7 / seagram's vo  
southern comfort / windsor / yukon jack  
make it a manhattan or old fashioned +\$3

## RYE

templeton rye / bulleit rye whiskey

## GIN

beefeater's / bombay  
bombay sapphire / broker's london dry  
hendrick's / tanqueray  
make it a martini +\$3

## RUM

bacardi / bacardi limon  
bacardi o / malibu mango  
captain morgan  
malibu / myer's dark rum

## SCOTCH

aberlour 16 yr / chivas regal 12 yr  
cutty sark / dewar's white label /  
glenfiddich 12 yr, 15 yr  
glengoyne 15 yr / glenlivet 12 yr  
glenmorangie 18 yr  
johnny walker red label  
johnny walker black label / lagavulin 16 yr  
laphroaig 10 yr / macallan 12 yr  
oban 14 yr / talisker 10 yr

## TEQUILA

jose cuervo / patron silver  
don julio anejo / el jimador reposado  
make a rocks margarita for +\$1

## VODKA

absolut / absolut rasberry / chopin  
grey goose / jeremiah weed / ketel one  
ocean / ketel one citroen  
ketel one oranje / smirnoff  
smirnoff vanilla  
stoli / tito's / belvedere  
make it a martini +\$3

## AFTER DINNER

amaretto disaronno / b&b / baileys  
drambuie / baileys amande / frangelico  
galliano / grand marnier / kahlua  
rumchata / sambuca /  
full throttle espresso

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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.\*

# wines by the glass

looking for more?  
ask to see our full wine list.

## HOUSE WHITES

chardonnay / white zinfandel  
6

## WHITES

gabbiano pinot grigio - 8  
sileni sauvignon blanc - 10  
sean minor 4 bears chardonnay - 8  
robert mondavi woodbridge moscato - 6  
beringer white zinfandel - 6  
gustav schmitt riesling - 8

## HOUSE REDS

cabernet / merlot / pinot noir  
6

## REDS

j. lohr seven oaks cabernet - 10  
sean minor cabernet - 12  
edna valley merlot - 8  
don & sons "crusher" pinot noir - 9  
tie dye red blend - 9  
lopez noceti 1919 malbec - 8  
19 crimes red blend - 9

# wines by the bottle

## \$20 & UNDER

oakleaf cabernet 16  
oakleaf merlot 16  
oakleaf chardonnay 16  
oakleaf white zinfandel 16  
robert mondavi woodbridge pinot noir 20  
robert mondavi woodbridge moscato 20  
robert mondavi woodbridge pinot grigio 20  
robert mondavi woodbridge cabernet 20

## UNDER \$30

concho yo toro sauvignon blanc 28  
edna valley merlot 29  
gabbiano pinot grigio 29  
berringer white zinfandel 25  
allure sparkling moscato peach/white/pink 25  
andre brut 28  
kenwood pinot noir 29

## UNDER \$40

columbia crest h3 cabernet 35  
chateau st. michelle merlot 36  
j lohr cabernet 38  
predator zinfandel 36  
19 crimes red blend 34  
the dreaming tree "crush" 34  
oyster bay sauvignon blanc 37  
butternut chardonnay 33  
gustav schmitt riesling 30  
riondo prosecco 35

# martinis

## PASSION FRUIT LEMON DROP

ketel one citroen, lemon juice, passion fruit puree

## IRISH TEA

jameson, peach schnapps, splash of midori, sweet and sour

## SYLVAN LAKE

malibu, peach schnapps, bacardi o, blue curacao  
lemonade, sprite

## CINNABON

frangelico, rumchata, peppermint schnapps,  
cream, cinnamon dust

## CHOCOLATE ESPRESSO

godiva liqueur, vanilla vodka, full throttle espresso shine,  
kahlua, cream

## BEE'S KNEES

hendrick's gin, honey, lemon juice, bitters

## THE METROPOLITAN

absolut raspberry vodka, pomegranate liqueur, cranberry juice,  
fresh lime juice

## TAKE ME TO THE TROPICS

malibu mango, cranberry juice, pineapple juice

## MANHATTAN

woodford reserve, sweet vermouth, bitters, grand  
marnier

# specialty cocktails

## CARIBBEAN RELAXER

malibu, midori, peach schnapps, orange juice, grapefruit juice,  
fresh squeezed lemonade

## MOSCOW MOJITO

stoli, fresh mint, lime juice, simple syrup, ginger beer

## MAKE YOUR MULE

tito's vodka, classic, peach, pomegranate, raspberry,  
or passion fruit puree

## DEADWOOD PUNCH

rye whiskey, amaretto, ginger ale, lemonade, orange juice, grenadine

## STORMY NIGHT

smirnoff vodka, amaretto, chambord, lime juice, sprite

## MINERVAS OLD FASHIONED

templeton rye, orange bitters, old fashioned bitter, orange twist

## PACTOLA PASSION

stoli crush mango vodka, coconut rum, fresh lime juice,  
club soda topper

## MINERVAS MARGARITA

jose cuervo, cointreau, fresh squeezed lemonade, jalapeño  
simple syrup, rocks