DINNER

Seasonal Features

Please enjoy these Seasonal Chef Features from Executive Chef Bradley Herr and his team.

Beef Tartare
Minced Prime Grade Beef, Truffle Cured Egg Yolk, Fresh Lime Juice, Horseradish, Spanish Oil, Green Onions, Rosemary Peppercorn, Crostini. 15

Past the Strawberry Fields
Red Roma Blend, Spinach, Orange Zested Pecans, Charred Red Onions, Red Wine Vino Cheese, Jalepeño Bacon, Dried Cherries, Fresh Strawberries, Apple Honey Dressing. 14
Add Key West Chicken Breast 4
Add Scottish Salmon 6

Prime Surf
Prime Grade 12oz New York Strip served with Lobster Boursin Twice Baked Potato, Micro Carrots. 36

Starters

South Dakota Beef Chislie*
Fried Premium Steak Tips, Garlic, Fresh Herbs, Bold BBQ Sauce. 15

Coconut Shrimp
Malibu Batter, Coconut Breading, Wasabi Laced Teriyaki Sauce. 16

Walleye Cakes
Fresh Walleye Walleye, Wild Rice, Fresh Dill, Red Pepper Remoulade, Arugula Salad. 15

Steakhouse Onion Rings
Sriracha Blue Cheese Sauce. 12

Shrimp Cocktail*
Housemade Horseradish Cocktail Sauce, Saltine Crackers, Lemon. 15

Spinach Artichoke Dip*
Fresh Spinach, Roasted Garlic, Red Pepper Flakes, Smoked Gouda, Parmesan & Mozzarella. With Imported Crackers, Focaccia Bread. 14

Rosemary Lager Mussels*
Mussels, Lager Broth, Garlic, Fresh Rosemary, Butter, Grilled Focaccia Bread. 18

Salads & Soups

Scottish Salmon Asparagus*
Spring Mix Greens, Fresh Asparagus, Diced Tomatoes, Long Stem Artichokes, Roasted Red Peppers, Charbroiled Scottish Salmon. Sun-dried Tomato Ranch Dressing. 18

Steak Avocado*
Grilled Sirloin Steak, Iceberg Wedge, Black Bean & Charred Corn Salsa, Fresh Avocado, Crispy Onion Strings, Chipotle Crema, Cilantro Lime Dressing. 18

Market Bar
Our famous soup, salad & sandwich bar. See menu for complete offering. 22 Entree/ 12 Add-on

Tomato Zucchini 5/bowl  Soup du Jour 5/bowl

House*
Mixed Greens, English Cucumbers, Carrots, Radishes, Red Onions, Heirloom Tomatoes, Croutons. 5

Caesar*
Romaine, Red Onions, Aged Parmesan, Croutons, Lemon Wedge. 6

Wedge*
Iceberg, Cave Aged Blue Cheese Crumbles, Bacon, Heirloom Tomatoes, Green Onions, Fresh Cracked Black Pepper, Blue Cheese Dressing. 8

French Onion Bowl*
Sweet Onions, Garlic, Spices & Provolone Cheese, Cognac, Crouton. 8

Seafood

Scottish Salmon*
Fresh Scottish Salmon, Served with Choice of Side,
PREPARATION CHOICES:
CHARBROILED* Lemon Butter. 24
OSCAR* Shrimp (2), Asparagus & Hollandaise. 30
HONEY PEPPER* Cracked Black Pepper, Honey, and Bearnaise. 27

Canadian Walleye
Lightly Breaded, Dill Hollandaise Sauce, Toasted Almonds, White Cheddar Mashed. 27

Rainbow Trout*
Fresh Idaho Rainbow Trout, Pink Peppercorns, Fresh Herbs, Garlic Butter, Chardonnay & Heavy Cream. Served with Choice of Side. 27

*Indicates can be prepared gluten conscious. Please inform your server if you would like the noted entree prepared gluten conscious.

MINERVA'S - SINCE 1977 301 SOUTH PHILLIPS AVENUE SIOUX FALLS, SD 605.334.0586 MINERVA'S.NET
DINNER

Steaks

New York Strip*
12oz - 28
Filet Mignon
Applewood Bacon Wrapped.
6oz - 27 // 9oz - 36
Prime Grade Top Sirloin*
8oz 20
Ribeye*
12oz - 34
South Dakota Bison Ribeye*
10oz - 35

Steak Enhancements

COGNAC GLAZED WILD MUSHROOMS*
Wild Mushrooms, Butter, Garlic, Cognac, + 7
MICHAEL TOPPING*
Encrusted with Bleu Cheese, Parmesan & Horseradish, + 5
SHRIMP OSCAR STYLE*
Shrimp (2), Fresh Asparagus, Hollandaise Sauce, + 7
HUNTERS STYLE*
Montreal Seasoning, Burgundy Demi Glace, Grilled Sweet Onion Slab, + 4
CHIMICHURRI*
Fresh Cilantro, Tabasco, Garlic, Red Wine Vinegar, Lemon Juice, Salt & Pepper, + 4
SAUTÉED SWEET ONIONS*
Fresh Herbs, Butter & Garlic, + 5

Sides

Baked Potato // Loaded Baked Potato + 2.50 // French Fries // Sweet Potato Fries // Wild Rice Blend
Fresh Asparagus // White Cheddar Mashed // Loaded Mashed Potatoes + 2.50
Balsamic Parmesan Brussels Sprouts + 2.50

Entrées

Roasted Half Duckling
Slow Roasted, Crisped Under Broiler, Multi Grain Blend, Asparagus, Lingonberry or Orange Brandy Sauce, 31

Pheasant Risotto
Fresh Herb Butter Sous Vide Pheasant, Risotto, Onions, Garlic, White Wine, Aged Parmesan Romano Cheese & Wild Mushrooms, 24

Hunter Pork Chop*
Montreal Seasoned Bone-In Pork Chop(cooked medium to medium well), Sweet Onions, Sautéed Fresh Spinach, Garlic & Burgundy Au Jus, 28

Coconut Curry Chicken*
Pan Seared Chicken, Onions, Bell Peppers, Ginger, Basil, Chef Inspired Curry Sauce, Coconut Flakes, White Rice, 18

Chicken Breast Oscar*
Charbroiled Chicken Breast, Jumbo Shrimp, Fresh Asparagus, Béarnaise Sauce, White Cheddar Mashed, 22

Morgan Ranch Burger
Choice of French Fries or Sweet Potato Fries, 12
WITH Cheese, 14.5
Aged Cheddar, Danish Bleu, Lorraine Swiss
WITH Bacon & Cheese 17

Pastas

Cajun Chicken Linguine
Cajun Spiced Chicken Breast, Carrots, Broccoli, Bell Peppers, Mushrooms, Almonds, Butter, Cream, White Wine, 19

Pesto Tortellini
Cheese Tortellini (Parmesan Romano & Ricotta), House Made Walnut & Basil Pesto, 21
ADD Chicken Breast, 25

Jumbo Prawns
Fresh Herbs, Garlic, Red Pepper Flakes, Butter, White Wine, Linguine, Topped with Charbroiled Jumbo Prawns, 34

Bolognese Ravioli
Cheese Ravioli (Ricotta, Parmesan & Asiago), House Made Bolognese Sauce & Parmesan Romano Cream Sauce, 21

*Indicates can be prepared gluten free. Please inform your server if you would like the noted entree prepared gluten free. 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.